

Valentine's Day Dinner

FOUR-COURSE FEAST

Friday, February 13 and Saturday, February 14, 2026

CHAMPAGNE - A TOAST TO LOVE

STARTER | SOUP | SALAD

HONEY-ROASTED BUTTERNUT SQUASH BISQUE
crème fraîche, snipped chives

MUSHROOM, BACON AND SHERRY BISQUE
seasonal exotic mushrooms, white truffle oil, sourdough croutons

LOBSTER RAVIOLI - CHAMPAGNE, SAFFRON, LOBSTER SAUCE
white truffle oil, fresh dill

CLASSIC HEARTS OF ROMAINE CAESAR
parmigiano-reggiano, spiced sourdough croutons, spanish white anchovies

KAISER GRILLE GREENS SALAD
greens, baby spinach, manchego, green apple, medjool dates, olives, walnuts, white balsamic vinaigrette

ROASTED BEETS, CHÈVRE GOAT CHEESE, CITRUS SALAD
mixed greens, pine nuts, champagne vinaigrette

WOOD-ROASTED BOSQ PEAR + SHAFT'S BLUE CHEESE
walnuts, lavender honey, aleppo pepper, greens, rosé champagne vinaigrette, pinot noir reduction

THE SIGNATURE WEDGE
bacon, heirloom tomatoes, red onion, citrus shaft's blue cheese dressing

ROMANCE DINNERS FOR TWO

Includes a choice of two first course items above and dessert tasting duet for two - tiramisu & lemon mascarpone cheesecake.
Entrée served with whipped potatoes, wood-grilled asparagus, orange and honey-glazed baby carrots.
Madagascar green peppercorn port wine reduction and sauce béarnaise.

CHATEAUBRIAND FOR TWO (22oz) | 149.5
béarnaise sauce and madagascar green peppercorn port wine reduction

AUSTRALIAN WAGYU TOMAHAWK RIB CHOP (38oz) | 249
sanchoku 100% pure wagyu, béarnaise sauce and madagascar green peppercorn port wine reduction

DOUBLE PORTERHOUSE (36oz) | 169
béarnaise sauce and madagascar green peppercorn port wine reduction

steak enhancements:

maine lobster tail (8oz) +59.5 | oak fire-grilled shrimp +19 (4), +27 (6)
shrimp scampi +19 (4), +27 (6); sautéed with garlic, lemon, herbs, chardonnay wine

ENTRÉE

JUMBO COLD-WATER LOBSTER TAIL (8oz ea.)
119 (ONE) 189 (TWO) ENTRÉE ONLY | 79.5 (ONE) 149.5 (TWO)
the world's finest, cold-water lobster tail butter-poached, slow-roasted, perfect whipped yukon gold potatoes, baby carrots, green beans almandine, drawn butter, grilled lemon

MOROCCAN BEEF SHORT RIBS - TAGINE-STYLE | 94
ENTRÉE ONLY | 54.5
rich and savory, ras el hanout - a moroccan spice blend meaning "top/best of the shop", braised with madeira wine, garlic, shallots, carrots, onions, celery, dried apricots, plums, olives, fresh herbs, over perfect whipped potatoes, seasonal root vegetables, shaved marcona almonds, gremolata

NEW ZEALAND RACK OF LAMB - PISTACHIO-CRUSTED | 107
ENTRÉE ONLY | 67.5
wood oven-roasted, perfect whipped yukon gold potatoes, baby carrots, green beans almandine. local medjool date, pomegranate, port wine lamb reduction

SIGNATURE KUROBUTA TOMAHAWK PORK CHOP | 98.5
ENTRÉE ONLY | 57
wood-roasted bosq pear, cranberry, pork jus, and pinot noir reduction. puréed purple and garnet yams, baby carrots, green beans almandine

SIGNATURE USDA PRIME AGED PRIME RIB OF BEEF | 119
ENTRÉE ONLY | 79.5
chef's cut, creamed horseradish, au jus, whipped yukon gold potatoes, baby carrots, green beans almandine
substitute prime aged chef's cut cowboy beef rib chop 22oz +24

SWORDFISH STEAK - PACIFIC LONG LINE, TARRAGON, ROASTED TOMATO EMULSION | 96.5 ENTRÉE ONLY | 57
oak-grilled, wild mushroom risotto, grilled asparagus, roasted tomato, tarragon, shallot, pinot grigio emulsion - a rich, tender, and flaky symphony of flavors

OAK-GRILLED MEDITERRANEAN BRANZINO | 96.5 ENTRÉE ONLY | 57
seasonal mushroom risotto, mediterranean branzino (sea bass), evoo, sea salt, braised fennel, marinated artichokes, roasted heirloom tomatoes, preserved lemon

ROASTED HALF MARY'S DUCKLING WITH TART CHERRY REDUCTION | 96.5 ENTRÉE ONLY | 57
roasted until crispy and succulent. wild rice blend, green beans almandine, orange-scented baby carrots, tart cherry reduction of duck demi-glace, port wine, kirsch cherry liqueur

favorites

OSCAR-STYLE

crowned with sweet jumbo alaskan king crab, grilled asparagus and rich béarnaise, set over a pool of cognac and madagascar green peppercorn au poivre, served with perfect butter whipped yukon gold potatoes. the perfect pairing of steakhouse indulgence and the king of crab

FAROE ISLANDS SALMON OSCAR | 123.5 ENTRÉE ONLY | 84

FILET MIGNON MEDALLIONS OSCAR | 134.5 ENTRÉE ONLY | 95

DESSERT

Included with 4 course meal (à la carte 14.5)

LEMON MASCARPONE CHEESECAKE
meyer lemon juice, zest, limoncello, raspberry purée, mixed berry garnish

CALLEBAUT CHOCOLATE MOUSSE CAKE
pistachio crust, rich belgian dark chocolate with peppermint, layered mousse and chocolate cake, mixed berries

TIRAMISU
italian mascarpone cheese, house-made ladyfingers, natural turbinado sugar, cacao powder

WARNING: CERTAIN FOODS AND BEVERAGES SOLD OR SERVED HERE CAN EXPOSE YOU TO CHEMICALS INCLUDING ACRYLAMIDE IN MANY FRIED OR BAKED FOODS, AND MERCURY IN FISH, WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. FOR MORE INFORMATION GO TO WWW.P65WARNINGS.CA.GOV/RESTAURANT.

WARNING: DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE AND OTHER ALCOHOLIC BEVERAGES MAY INCREASE CANCER RISK, AND, DURING PREGNANCY, CAN CAUSE BIRTH DEFECTS. FOR MORE INFORMATION GO TO WWW.P65WARNINGS.CA.GOV/ALCOHOL.

A La Carte Dinner Menu

APPETIZERS

MEDJOO DATES - WOOD-ROASTED | 19.5
walnut, gorgonzola, mascarpone-stuffed,
bacon-wrapped, arugula, fennel salad, aged balsamic

**KAISER GRILLE
CHARCUTERIE + CHEESE BOARD** | 38
aged riserva prosciutto, genoa hard salami, soppressata,
capicola, spicy calabrese, shaft's blue cheese,
fresh mozzarella, parmigiano-reggiano, aged manchego,
olives, almonds, mostarda, grapes, crostini

WOOD-GRILLED OCTOPUS SALAD | 27
celery, fennel, pickled shallots, baby potatoes,
olives, artichokes, tomato, lemon vinaigrette,
calabrian chili rouille

CRAB CAKES | 26 (TWO) 49 (FOUR)
rémoûlade sauce, spinach, roasted tomato salad

SASHIMI-GRADE BIGEYE TUNA TARTARE | 26
mango, avocado, japanese cucumber, wasabi, tobiko,
edamame, wakame seaweed salad, sake, soy, ginger
reduction

COLOSSAL WILD WHITE SHRIMP COCKTAIL
28 (FOUR) 39.5 (SIX) 49.5 (EIGHT)
spicy horseradish cocktail sauce

**FRIED PARMESAN-BREADED
ZUCCHINI STICKS** | 19
labneh bi toum: garlic, mint, lemon, yogurt sauce
CALAMARI STEAK STRIPS - FLASH-FRIED | 22
roasted red pepper and cocktail sauces

SALAD | SALAD

HONEY-ROASTED BUTTERNUT SQUASH BISQUE | 14
crème fraîche, freshly snipped chives

MUSHROOM, BACON, SHERRY BISQUE | 15
seasonal exotic mushrooms, white truffle oil, sourdough croutons

CLASSIC FRENCH ONION SOUP GRATINÉE | 15.5
gruyère and emmental cheese, almond wood oven-baked

LOBSTER BISQUE - A FRESH TAKE | 19.5
handcrafted lobster ravioli, sherry wine, white truffle oil, crème fraîche

THE CLASSIC HEARTS OF ROMAINE CAESAR | 17.5
parmigiano-reggiano, spiced sourdough croutons, white anchovies

KAISER GRILLE WINTER FIELD GREENS | 17.5
baby spinach, manchego, green apple, olives, walnuts, vinaigrette

THE SIGNATURE WEDGE | 17.5
bacon, tomatoes, red onion, citrus shaft's blue cheese dressing

ROASTED BEETS, CHÈVRE GOAT CHEESE, CITRUS | 19.5
mixed greens, fresh citrus, pine nuts, champagne vinaigrette

WOOD-ROASTED BOSQ PEAR + SHAFT'S BLUE CHEESE | 19.5
walnuts, lavender honey, Aleppo pepper, vinaigrette

STEAKS | CHOPS

In-house butcher shop, Brandt Family Farms. All-natural reserve steaks, heritage beef with traceable bloodlines.

Humanely and sustainably pasture-raised, hormone and antibiotic-free. Prime, aged 35 days minimum.

Seasoned with our proprietary blend of salts, cracked peppercorns, spices and roasted herbs. Fire-grilled over oak and lump charcoal.

à la carte sides

FILET MIGNON - CENTER CUT
66.5 (8OZ) 82.5 (12OZ)
béarnaise sauce

**THE DEFINITIVE
NEW YORK STRIP (14oz)** | 64.5
merlot wine, shallot, truffle, maitre d' butter

BONELESS RIBEYE STEAK (16oz) | 72.5
merlot wine, shallot, truffle, maitre d' butter

COWBOY BONE-IN BEEF RIB CHOP - CHEF'S CUT (22oz) | 82.5
merlot wine, shallot, truffle, maitre d' butter

KANSAS CITY STRIP BONE-IN NEW YORK (22oz) | 82.5
merlot wine, shallot, truffle, maitre d' butter

WAGYU RIBEYE - ICON XB (14 oz) | 99.5
full-blooded australian wagyu, tajima bloodline of the kuroge washu breed, exceptional
marbling, texture, and flavor. merlot wine, roasted shallot, truffle maitre d' butter

HER SURF AND TURF | 129.5

6oz center-cut filet mignon with 8oz maine lobster tail, béarnaise sauce,
whipped potatoes, wood-grilled asparagus, grilled lemon, drawn butter

HIS PRIME CUT SURF AND TURF | 139.5
14oz boneless ny strip with 8oz maine lobster tail, merlot wine maitre d' butter,
whipped potatoes, grilled asparagus, lemon

ADD À LA CARTE MAINE LOBSTER TAIL (8oz) | 59.5

kaiser's cut

THE PORTERHOUSE (24oz) | 86.5
merlot wine, shallot, truffle, maitre d' butter
à la carte sides

steak enhancements:

cracked black peppercorn & cognac, madagascar green peppercorn sauce au poivre +7 | spicy blackening spice +4 | peppercorns only +3.5
maine lobster tail (8oz) +59.5 | oak fire-grilled shrimp +19 (4), +27 (6)
shrimp scampi +19 (4), +27 (6): sautéed with garlic, lemon, herbs, chardonnay wine

add oscar-style +37.5:

set over a pool of cognac and madagascar green peppercorn sauce au poivre, crowned with sweet jumbo alaskan king crab,
chargrilled asparagus and rich béarnaise. the perfect pairing of steakhouse indulgence and the king of crab

CHICKEN

OAK-GRILLED AIRLINE JIDORI CHICKEN BREAST | 42.5
garlic, orange, lemon, ginger, thyme marinade, lemon sauce,
perfect whipped potatoes, honey-glazed baby carrots, green beans almandine

MARY'S CHICKEN PICCATÀ | 38.5
lemon, french capers, chardonnay wine butter sauce,
perfect whipped potatoes, sautéed seasonal vegetables

MARY'S CHICKEN MARSALA | 38.5
sautéed with seasonal mushroom medley, shallots,
and marsala wine, perfect whipped potatoes, sautéed seasonal vegetables

SIDES FOR SHARING

GRILLED ASPARAGUS | 15
HARICOTS VERTS ALMONDINE | 13.5
ROASTED BABY CARROTS | 14
BROSSELS SPROUTS | 14.5
SAUTÉED BABY SPINACH | 16

WHIPPED POTATOES | 11
GARNET & PURPLE YAM PURÉE | 13
**STROZZAPRETI MAC
AND SHARP CHEDDAR** | 14
LOBSTER MAC AND CHEDDAR | 34

risottos

**SPINACH PARMESAN
RISOTTO** | 17.5

**WILD MUSHROOM
PECORINO ROMANO RISOTTO** | 17.5

SEAFOOD

PAELLA VALENCIA | 54.5
a classic from valencia, spain, spanish saffron threads, shrimp,
mussels, clams, seafood, chicken, spanish chorizo, bomba rice

SEARED BIGEYE TUNA STEAK (RARE) | 58.5
furikake, sesame & peppercorn crust, sake, soy, ginger, mirin,
citrus reduction, wasabi whipped potatoes, vegetable stir-fry

LOBSTER RAVIOLI | 46
delectable and savory spanish saffron threads, fresh pasta, maine lobster,
ricotta, champagne, saffron and lobster sauce

LINGUINE FRUTTI DI MARE - SEAFOOD LINGUINE | 48.5
shrimp, mussels, clams, fin fish, garlic, tomatoes,
shallots, chardonnay, mediterranean herbs

FAROE ISLANDS SALMON | 54
skin-on fillet, renown among the world's finest, pristine environment,
rich and flavorful. choose one of the following preparations:
dill yogurt sauce - oak-broiled, ancient grain pilaf,
grilled asparagus, basil oil, mint, garlic, yogurt and dill sauce
lobster, champagne, saffron sauce - parmesan spinach risotto, sautéed spinach
simply oak fire-grilled - pineapple, mango, roasted corn salsa,
perfect whipped potatoes, grilled asparagus

we respectfully decline and refuse any request for substitutions | no shared or split plates.

RESERVATIONS (760) 323-1003 | KGPS@KAISERCORP.COM | KAISERGRILLE.COM