

Dan's Grill Kota Menu for Groups 6-10

Appetizers

Escargot \$15 - *prepared garlic, shallot, butter, white wine and parsley (30 escargot)*

Grilled Chicken wings \$10 - *Jamaican Jerk spice marinade with all spice, pepper, thyme, nutmeg, salt, chilies, and garlic (15 wings)*

Farmer Sausage Shoots \$8 - *sliced farmer sausage wrapped in bacon topped with cream cheese and topped with jalapeno (10 pieces)*

Sundered Mushrooms \$12 - *garlic, herbs and cheese (mushroom caps 15)*

All Dinners include

Fresh homemade Artisan bread, assorted cheeses (Mozzarella, Swiss, Gouda, Boursin)

Grilled potatoes, mushrooms, bell peppers Grilled Vegetables

Superior Dinner \$50

Prime Roast Steaks - *Marinated, and hanging over an open fire, then cut and grilled.*

Scorpion Shrimp - *Shrimp butterfly with Cajun seasoning placed on a jalapeno wrapped in bacon.*

Imperial Dinner \$45

Pork Tenderloin - *seasoned wrapped in bacon glazed with BBQ sauce.*

Shrimp - *prepared 2 ways Dan's favorite garlic Cream cheese, and butter garlic grilled skewers.*

Combination Dinner \$55

Prime Roast Steaks - *Marinated, and hanging over an open fire, then cut and grilled.*

Scorpion Shrimp - *Shrimp butterfly with Cajun seasoning placed on a jalapeno wrapped in bacon.*

Shrimp - *garlic Cream cheese*

Special Combination \$50

Grilled Chicken wings - *Jamaican Jerk spice marinade with all spice, pepper, thyme, nutmeg, salt, chilies, and garlic*

Farmer Sausage Shoots - *sliced farmer sausage wrapped in bacon topped with cream cheese and topped with jalapeno*

Scorpion Shrimp - *Shrimp butterfly with Cajun seasoning placed on a jalapeno wrapped in bacon.*

Dessert

Affogato \$4 - *a simple yet indulgent Italian dessert-beverage made by pouring a shot of hot espresso over a scoop of vanilla ice cream, creating a creamy and flavorful coffee experience.*
Or

Rich chocolate cake \$8 - *made from scratch with a delicious chocolate frosting topped with fresh raspberries and mint leaves*

Traditional Raclette \$45 per person

It's a traditional Swiss dish and melting cheese. It comes from the French word meaning "to scrape". One basically scrapes melted cheese on top of boiled potatoes, charcuterie, and pickles.

Fresh homemade bread, with assorted grilling cheeses (Boursin, Mozzarella, Swiss, Gouda, ect.)

All you can eat Wings \$40

Grilled Chicken wings, with many choices of dipping sauces.

Fresh homemade bread and creamy Coleslaw.

20% Gratuity and Applicable taxes will be applied to every booking



Acoustic guitar and Singing for after dinner to complete your experience is \$75 for 1 hour, or \$125 for the evening. Sit back enjoy the fire and music or sing along with Alexandra.

BYOB on Refreshments

4:30-7:30pm start time. The time will be confirmed the day before.