

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)*

Suffered 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.