

1963 Grille

FIXED PRICE DINNER MENU

\$9

We offer a fixed price three course meal option! Please select one starter, one entree, two entree accompaniments, and one dessert.

STARTERS

Magnolia Gathered Greens **DF•VE•LS**

Organic spring mix, cucumber, carrot, salad tomatoes, sunflower seeds, croutons, and choice of dressing.

Caesar Salad*

Chopped romaine lettuce with parmesan cheese, croutons, and house made classic Caesar dressing. Available without cheese and croutons upon request.

Classic Coleslaw **GF•LS**

Freshly shredded cabbage with carrots and creamy coleslaw dressing.

Seasonal Fresh Fruit Salad **GF•DF•VE•LS**

Seasonal mixture of fruit cut into bite size pieces. .

Cottage Cheese **GF•V**

Low-fat small curd cottage cheese served with or without canned fruit.

Magnolia Clam Chowder

A Capital Manor classic.

Soup du Jour

Ask your server for today's selection.

HOMEMADE SALAD DRESSINGS

Ranch, Blue Cheese, Caesar, Raspberry Vinaigrette, Italian, Honey Mustard

GF = Gluten Free • DF = Dairy Free • V = Vegetarian • VE = Vegan • LS = Low Sodium (200mg or less)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. .

ENTRÉES

Chicken Parmesan

Panko crusted chicken cutlet topped with chunky marinara & mozzarella cheese and baked to perfection. Served with your choice of two entree accompaniments.

Smoked Chile Coconut Prawns GF•DF•LS

Jumbo prawns in a light chipotle coconut milk broth. Served with your choice of two entree accompaniments.

Cheese Filled Tortellini V

Cheese filled tortellini tossed with fresh spinach and chunky tomato sauce. Served with your choice of two entree accompaniments.

Top Sirloin with Red Wine Demi Glace* DF•LS

Coulotte top sirloin steak grilled to your liking and topped with a red wine reduction sauce. Served with your choice of two entree accompaniments.

Grilled Mahi Mahi with Spring Pea Sauce* GF•DF

Grilled Mahi Mahi with spring pea herb sauce and your choice of two entree accompaniments.

Chickpea & Cauliflower Curry with WildRice GF•DF•VE•LS

Curry stewed chickpeas and cauliflower served over Ankeny Hills wild rice and your choice of one entree accompaniment.

Classic Bay Shrimp Louie Salad GF•DF

Romaine lettuce, bay shrimp, avocado, tomato, and hardboiled egg served with thousand island dressing or a dressing of your choice.

Herb & Mushroom Braised Chicken Thighs DF•LS

Two chicken thighs seared and slowly braised in beer with fresh herbs and mushrooms. Served with your choice of two entree accompaniments.

Pesto Gnocchi V

Potato gnocchi sauteed with marinated mushrooms and tossed in a light pesto sauce. Served with your choice of two entree accompaniments.

****Ask your server for information about dietary restriction accommodations****

ENTREE ACCOMPANIMENTS

Grilled Broccolini GF DF LS

Lightly grilled fresh broccolini

Ankeny Wild Rice GF DF

Ankeny Hills wild rice blend

Spinach & Mushrooms GF DF LS

Sauteed spinach with marinated mushrooms

Butternut Squash Mash GF

Creamy mashed butternut squash

Vegetable Du Jour

Please ask your server for details

Starch Du Jour

Please ask your server for details

DESSERTS

We feature Glenda's assorted desserts and an assortment of ice creams. Please ask your server for details!

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