



Enjoy dinner before a concert. Prix fixe menus are specially designed to get you to the concert on time. To reserve, call 310.833.4813 or choose the dining option when you purchase tickets to Grand Annex concerts online at [www.grandvision.org](http://www.grandvision.org).

## PORTS O'CALL & GRAND ANNEX DINING PACKAGE INCLUDES:

ONE TICKET TO A GRAND ANNEX PERFORMANCE  
THREE COURSE DINNER

\$45, \$50 OR \$55 PER PERSON (DEPENDING ON TICKET LEVEL.)

### SALAD OR SOUP:

Caesar Salad w/ House-Recipe Dressings and Fresh-made Garlic-Butter Croutons  
Or New England Clam Chowder

### ENTRÉE CHOICES:

#### **Angel Hair Pasta**

Garlic-White Wine-Butter Sauce, Fresh Parsley, Shaved Parmesan  
With Clams, Shrimp or Chicken, or

#### **Asian-Roasted King Salmon**

Soy-Miso-Tamarind Reduction, Shiitake Mushroom, Rice Pilaf,  
Steamed Vegetable Melange, or

#### **Southern Fried Chicken Breast**

Mashed Potatoes and Gravy, Steamed Vegetable Melange, or

#### **Top Sirloin – 12 oz.**

Cabernet Reduction, Roasted Garlic Mashed Potatoes, Steamed Vegetable Melange

### DESSERT:

New York Cheesecake w/Raspberry Coulis or  
Carrot Cake

Your Tickets will be held at the Grand Annex WILL CALL Table

Dinner served 6:00pm – 7:15 pm. Please allow plenty of time to enjoy your dining experience. This menu has been designed to facilitate theatregoers, avoiding the need to hurry at the end of dinner to make curtain time. Many other à la carte menu items take longer to prepare & cook.



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## WHALE & ALE DINING PACKAGE INCLUDES:

ONE TICKET TO A GRAND ANNEX PERFORMANCE  
THREE COURSE DINNER  
FREE PARKING BEHIND THE RESTAURANT  
\$45, \$50 OR \$55 PER PERSON (DEPENDING ON TICKET LEVEL.)

### SALAD OR SOUP:

Mixed baby lettuces, sliced mushrooms, chopped walnuts & crumbled blue cheese with creamy housemade salad dressing or English Beef Barley Soup

### ENTRÉE CHOICES:

#### **Herb Chicken-Breast Salad**

Mixed baby lettuces tossed with kalamata olives, feta cheese, cucumber, avocado & lemon-herb vinaigrette, or

#### **Eggplant Rarebit**

Fried eggplant, Welsh rarebit cheese sauce & fresh tomato, or

#### **Shrimp Penne Toscana**

Pasta sautéed with diced fresh tomato basil leaf, large tiger shrimp. Can be made vegetarian, (sans shrimp), or

#### **Fish & Chips**

Icelandic Cod filet fried golden brown in our own Bass Ale Batter with English chips, or

#### **Pan-roasted fresh Atlantic Salmon Filet**

Fresh vegetables & mashed potatoes, or

#### **Carved Fresh Roast Turkey**

Creamed spinach, mashed fresh potatoes, gravy, stuffing & cranberry sauce, or

#### **The Whale & Ale Beef Dip sandwich au jus**

USDA Choice Prime Rib of beef roast sliced thin & served on a French roll with English chips & au jus for dipping, or

#### **Shepherd's Pie**

Ground filet mignon & ground roast leg of lamb, seasoned & simmered in beef gravy; topped with real mashed potato then baked brown, or

#### **Prime Rib of Beef au Jus**

The Anne Boleyn (8 oz) with fresh vegetables & mashed fresh russet potatoes

### DESSERT:

#### **Cumberland Sticky Toffee Pudding & Vanilla Ice Cream**

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