

# ALISAL RANCH ROOM

THE ALISAL KITCHEN TAKES PRIDE IN FRESH, SCRATCH MADE COOKING USING THE BEST INGREDIENTS AVAILABLE. WE WANT TO DO OUR BEST IN SERVING YOU.

PLEASE INFORM YOUR SERVER OF FOOD ALLERGIES, AND WE WILL STRIVE TO HONOR.

SMALLER PORTIONS ARE AVAILABLE UPON REQUEST. GLUTEN FREE DISHES ARE MARKED WITH A\*

## FRIDAY, OCTOBER 2020

### HOUSEMADE SOUP & SALADS

#### **ALISAL'S CHICKEN**

##### **TORTILLA SOUP\***

GRILLED CHICKEN, AVOCADO, CILANTRO  
CHEDDAR CHEESE, CRISPY TORTILLAS

#### **NEW ENGLAND STYLE**

##### **CLAM CHOWDER**

#### **BABY GEM CAESAR**

BABY GEM LETTUCE, BALSAMIC GRILLED  
RADICCHIO, LEVAIN CROUTONS  
PARMESAN, CAESAR VINAIGRETTE

#### **ROASTED BEET SALAD\***

WILD ARUGULA, CANDIED WALNUTS  
CHEVRE STYLE GOAT CHEESE  
SHERRY VINAIGRETTE

### TONIGHT'S FEATURES

#### **CHEF'S SMOKED BEEF RIBS CARVED OFF THE BONE**

BUTTER WHIPPED POTATOES, CRISPY BRUSSELS SPROUTS  
BROWN ALE- HONEY GLAZE

#### **CLASSIC STEAK FRITES**

GRILLED 10 OZ PRIME CHATEAU SIRLOIN, CRISPY FRENCH FRIES  
HERB BUTTER, WILD ARUGULA SALAD

#### **BUTTERMILK FRIED MARY'S CHICKEN**

CREAMY MAC N' CHEESE, BROCCOLINI  
COWBOY BISCUIT, BLACK TRUFFLE HONEY

#### **GRILLED DOUBLE THICK CUT PORK CHOP**

CIDER BRINED, WHOLE GRAIN MUSTARD MASHED POTATOES  
ROASTED BRUSSELS SPROUTS, HOUSE MADE APPLE BUTTER

#### **SEAFOOD GUMBO**

SHRIMP, CRAB, WHITEFISH, CATTANEO BROS. LINGUICA SAUSAGE  
OKRA, BUTTERED RICE

#### **HERB DIJON GRILLED RACK OF LAMB\***

GOAT CHEESE ROASTED RED POTATOES, GRILLED BROCCOLINI  
CASTELVETRANO OLIVES, RED WINE ROSEMARY JUS

#### **WILD MUSHROOM FETTUCINE ALFREDO VEGETARIAN**

SAUTEED SPINACH, CRACKED BLACK PEPPER, PARMESAN

EXECUTIVE CHEF: ANTHONY ENDY      CHEF DE CUISINE: LEE GOTTHEIMER

EXECUTIVE SOUS CHEF: EFREN BRICENO

SOUS CHEFS: MANUEL SANTIAGO, DANIEL MILIAN