

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*

MONDAY, OCTOBER 2020

HOUSEMADE SOUP & SALADS

ALISAL'S CHICKEN TORTILLA SOUP*

GRILLED CHICKEN, AVOCADO, CILANTRO
CHEDDAR CHEESE, CRISPY TORTILLAS

ROASTED TOMATO SOUP* FRESH BASIL PESTO

FRESH PEAR & DATE SALAD*

WILD ARUGULA, TOASTED ALMONDS
RED WINE VINAIGRETTE

CLASSIC ICEBERG WEDGE SALAD * BACON, MARINATED TOMATOES, CHIVES CRUMBLLED BLUE CHEESE DRESSING

TONIGHT'S FEATURES

GRILLED PRIME NEW YORK STRIP STEAK*

WHITE CHEDDAR SCALLOPED POTATOES, GRILLED BROCCOLINI
HERB SHALLOT BUTTER

BRAISED VEAL OSSO BUCO*

WHITE CHEDDAR SCALLOPED POTATOES, ROASTED HEIRLOOM CARROTS
WATERCRESS, BALSAMIC ONIONS, RED WINE JUS

CLASSIC CHICKEN PARMESAN

VODKA PINK TOMATO SAUCE, SPAGHETTI, GRILLED BROCCOLINI

PAN ROASTED SKUNA BAY SALMON*

BRAISED BUTTER BEANS, WILD MUSHROOMS
SAUTÉED SPINACH, CALIFORNIA PISTACHIO PESTO

GARLIC SHRIMP LINGUINE

FRESH LEMON, GARLIC, CHILE FLAKE, PARSLEY
SAN MARZANO TOMATO, FRESH BASIL

CASTROVILLE ARTICHOKE RAVIOLIS

WHITE WINE CREAM, SAUTÉED SPINACH
STEPLADDER CREAMERY RAGGED POINT CHEESE

HARVEST PLATE* (VEGAN)

BUTTERNUT SQUASH STEAK, HEIRLOOM BLACK JAPONICA RICE
BRAISED RAINBOW CHARD, FIG BALSAMIC

EXECUTIVE CHEF: ANTHONY ENDY CHEF DE CUISINE: LEE GOTTHEIMER
EXECUTIVE SOUS CHEF: EFREN BRICENO
SOUS CHEFS: MANUEL SANTIAGO, DANIEL MILIAN