

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*

THURSDAY, OCTOBER 2020

HOUSEMADE SOUP & SALADS

ALISAL'S CHICKEN TORTILLA SOUP*

GRILLED CHICKEN, AVOCADO, CILANTRO
CHEDDAR CHEESE, CRISPY TORTILLAS

HONEY ROASTED BUTTERNUT SQUASH SOUP * PUMPKIN SEEDS, FRIED SAGE

RANCH HOUSE SALAD*

MIXED BABY LETTUCES, SPINACH
CABBAGE, CUCUMBERS
SHREDDED BEETS, GARBANZO BEANS
SUNFLOWER SEEDS, HOUSE DRESSING

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

TONIGHT'S FEATURES

GRILLED WAGYU SIRLOIN*

CRISPY HERB FINGERLING POTATOES, SAUTÉED HARICOT VERTS
ROASTED CIPOLLINI ONIONS, RED WINE SHALLOT BUTTER

ALISAL'S CHICKEN FRIED STEAK

CREAMY BUTTER WHIPPED POTATOES, GRILLED ASPARAGUS, BLACK PEPPER GRAVY

HERB DIJON GRILLED RACK OF LAMB*

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

ROASTED CITRUS HERB BRINED JIDORI CHICKEN*

HALF CHICKEN, WHIPPED POTATOES, SAUTÉED ESCAROLE
CHARRED LEMON VINAIGRETTE

PAN ROASTED SKUNA BAY SALMON*

SAUTÉED TUSCAN KALE, ROASTED SWEET POTATOES
POMEGRANATE WALNUT SALSA

ROASTED PORK SHANK CHILE VERDE

CHEDDAR CREAMED CORN GRITS, BLACK BEAN CORN SALSA
QUESO FRESCO, TOMATILLO CHILE SAUCE

VEGAN CHIPOTLE CHILI*

SNOW CAP AND PINQUITO BEANS, WINTER SQUASH, SOYRIZO
GRILLED POLENTA CAKE, AVOCADO

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