

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*

WEDNESDAY, OCTOBER 2020

HOUSEMADE SOUP & SALADS

ALISAL'S CHICKEN TORTILLA SOUP*

GRILLED CHICKEN, AVOCADO
CILANTRO, CHEDDAR CHEESE
CRISPY TORTILLAS

ROASTED CAULIFLOWER SOUP*

AGED WHITE CHEDDAR

BABY SPINACH SALAD*

FUJI APPLES, PARMESAN
DATES, TOASTED WALNUTS
CIDER MAPLE VINAIGRETTE

BABY GEM CAESAR

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

TONIGHT'S FEATURES

HERB CRUSTED PRIME RIB OF BEEF AU JUS

WHITE CHEDDAR SCALLOPED POTATOES, SAUTÉED HARICOT VERTS
SKINNY ONION RINGS, HORSERADISH CREAM

CLASSIC STEAK FRITES

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

BREADED PORK CUTLET

WHITE CHEDDAR SCALLOPED POTATOES, BRAISED RED CABBAGE, DILL CREAM

SESAME MUSTARD CRUSTED AHI TUNA WILD CAUGHT

FORBIDDEN BLACK RICE, GRILLED BABY BOK CHOY, PICKLED GINGER

FIVE SPICE SEARED DUCK BREAST

SWEET CORN POLENTA, BRAISED RAINBOW CHARD
ROASTED FIGS AND GRAPES, LATE HARVEST ICE WINE VINEGAR

KABOCHA SQUASH RAVIOLIS VEGETARIAN

CRISPY SAGE, BROWN BUTTER, TOASTED PECANS
SHAVED PARMESAN, WATERCRESS

GRILLED CAULIFLOWER STEAK* VEGAN

TOASTED FARRO, TOMATO & OLIVE RELISH
THREE HERB CHIMICHURRI

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