

# 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 November 2020

### Housemade Soup & Salads

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

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

*Grilled Chicken, Avocado, Cilantro  
Cheddar Cheese, Crispy Tortillas*

#### **BABY GEM CAESAR**

*Baby Gem Lettuce, Balsamic Grilled Radicchio,  
Levain Croutons Parmesan, Caesar Vinaigrette*

#### **NEW ENGLAND STYLE**

##### **CLAM CHOWDER**

#### **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*

#### **ROASTED LOCAL CAUGHT WHITEFISH**

*Parsnip Puree, Potato Latke, Braised Leeks*

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

*Goat Cheese Roasted Red Potatoes, Grilled Broccolini  
Castelvetro Olives, Red Wine Rosemary Jus*

#### **WILD MUSHROOM FETTUCINE ALFREDO *vegetarian***

*Sauteed Spinach, Cracked Black Pepper, Parmesan*

Executive Chef: Anthony Endy  
Executive Sous Chef: Efren Briceno

Chef De Cuisine: Lee Gottheimer  
Sous Chefs: Manuel Santiago, Daniel Milian