

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 November 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
Crumbled 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

LASAGNA BOLOGNESE

Pork and Beef Ragout, Bechamel, Served with Grilled Broccolini

CASTROVILLE ARTICHOKE RAVIOLI

*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
Executive Sous Chef: Efrén Briceno

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