

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**

Saturday 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*

MATZO BALL SOUP

*Chicken, Vegetables
Noodles, Herbs*

CLASSIC ICEBERG WEDGE SALAD *

*Bacon, Marinated Tomatoes, Chives
Crumbled Blue Cheese Dressing*

Tonight's Features

GRILLED ANGUS FILET MIGNON

Creamy Butter Mashed Potatoes, Roasted Broccolini, Black Pepper Cognac Cream

ROASTED COLD WATER LOBSTER TAIL

Seasoned French Fries, Coleslaw, Drawn Butter

ROASTED CITRUS HERB BRINED JIDORI CHICKEN

Apricot Glaze, Garlic Noodles, Roasted Broccolini

SLOW BRAISED BEEF CHEEKS*

*Roasted Carrots and Parsnips, Creamy Butter Mashed Potatoes
Horseradish Gremolata, Red Wine Jus*

BLACKENED RAINBOW TROUT*

Almond Rice Pilaf, Braised Rainbow Chard, Lemon

BARBEQUED ST LOUIS PORK RIBS

Cooked Fall off the Bone Tender, Seasoned French Fries, Coleslaw

MARINATED GRILLED TOFU *vegan*

Fermented Chili Paste Marinade, Garlic Noodles, Braised Rainbow Chard

Executive Chef: Anthony Endy
Executive Sous Chef: Efrén Briceno

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