

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**

Sunday November 2020

Housemade Soup & Salads

ALISAL'S CHICKEN

TORTILLA SOUP*

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

BABY SPINACH SALAD*

*Fuji Apples, Parmesan
Dates, Toasted Walnuts
Maple Cider Vinaigrette*

POTATO LEEK SOUP

Green Onions, Lemon Oil

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

*Aged 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

ALISAL'S CHICKEN FRIED STEAK

Creamy Butter Whipped Potatoes, Grilled Asparagus, Black Pepper Gravy

PAN ROASTED SKUNA BAY SALMON*

Sautéed Tuscan Kale, Roasted Sweet Potatoes, Pomegranate Walnut Salsa

SESAME MUSTARD CRUSTED AHI TUNA

Forbidden Black Rice, Grilled Baby Bok Choy, Pickled Ginger

ROASTED CITRUS HERB BRINED JIDORI CHICKEN*

Half Chicken, Whipped Potatoes, Sautéed Escarole, Charred Lemon Vinaigrette

GRILLED CAULIFLOWER STEAK* *vegan*

Toasted Farro, Roasted Tomato Relish, Cracked Olives, Argentinian Chimichurri

Executive Chef: Anthony Endy
Executive Sous Chef: Efrén Briceno

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