

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**

Thursday November 2020

Housemade Soup & Salads

ALISAL'S CHICKEN

TORTILLA SOUP*

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

HONEY ROASTED

BUTTERNUT SQUASH SOUP *

Pumpkin Seeds, Fried Sage

RANCH HOUSE SALAD*

*Mixed Baby Lettuces, Spinach
Cabbage, Cucumbers
Shredded Beets, Garbanzo Beans
Sunflower Seeds, House Dressing*

CLASSIC ICEBERG WEDGE SALAD *

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

Tonight's Features

GRILLED WAGYU SIRLOIN*

*Crispy Herb Fingerling Potatoes, Sautéed Haricot Verts
Roasted Cipollini Onions, Red Wine Shallot Butter*

ALISAL'S CHICKEN FRIED STEAK

Creamy Butter Whipped Potatoes, Grilled Asparagus, Black Pepper Gravy

HERB DIJON GRILLED RACK OF LAMB*

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

ROASTED CITRUS HERB BRINED JIDORI CHICKEN*

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

PAN ROASTED SKUNA BAY SALMON*

Sautéed Tuscan Kale, Roasted Sweet Potatoes, Pomegranate Walnut Salsa

ROASTED PORK SHANK CHILE VERDE

*Cheddar Creamed Corn Grits, Black Bean Corn Salsa
Queso Fresco, Tomatillo Chile Sauce*

VEGAN CHIPOTLE CHILI*

*Snow Cap and Piquito Beans, Winter Squash, Soyriso
Grilled Polenta Cake, Avocado*

Executive Chef: Anthony Endy
Executive Sous Chef: Efrén Briceno

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