

# 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\**

## Tuesday November 2020

### Housemade Soup & Salads

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

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

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

#### **WILD MUSHROOM SOUP**

*Croutons, Sherry, Fresh Herbs*

#### **LATIN CAESAR**

*Baby Gem Lettuce, Pepitas, Crumbled Cotija  
Roasted Poblano Caesar vinaigrette*

#### **CLASSIC ICEBERG WEDGE SALAD \***

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

### Tonight's Features

#### **ALISAL'S CHICKEN FRIED STEAK**

*Creamy Butter Whipped Potatoes, Grilled Asparagus, Black Pepper Gravy*

#### **CLASSIC STEAK FRITES**

*Grilled 10 oz Prime Chateau Sirloin, Crispy French Fries, Herb Butter, Wild Arugula Salad*

#### **GRILLED SHRIMP DOUBLE DECKER TACOS**

*Cabbage, Lime-Mango Salsa, Avocado Mash, Radishes, Piquito Beans, Organic Brown Rice*

#### **ROASTED PORK SHANK CHILE VERDE**

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

#### **PAN SEARED MAHI-MAHI\***

*Coconut Curry Sauce, Baby Bok Choy, Organic Brown Rice*

#### **GREEN CHILE QUINOA\* (vegan)**

*Roasted Poblano Chiles, Sweet Potatoes, Red Kidney Beans, Sautéed Baby Spinach, Avocado*

#### **RED CHILE MUSHROOM ENCHILADAS\* (vegetarian)**

*Oaxacan Cheese, Shiitake Mushrooms, Lundberg Farm's Organic Brown Rice, Cilantro*

Executive Chef: Anthony Endy  
Executive Sous Chef: Efrén Briceno

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