

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**

Wednesday 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
Cider Maple Vinaigrette*

ROASTED CAULIFLOWER SOUP*

Aged White Cheddar

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

*White Cheddar Scalloped Potatoes, Sautéed Haricot Verts
Skinny Onion Rings, Horseradish Cream*

SLOW BRAISED BEEF CHEEKS*

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

BREADED PORK CUTLET

White Cheddar Scalloped Potatoes, Braised Red Cabbage, Dill Cream

SESAME MUSTARD CRUSTED AHI TUNA wild caught

Forbidden Black Rice, Grilled Baby Bok Choy, Pickled Ginger

FIVE SPICE SEARED DUCK BREAST

*Sweet Corn Polenta, Braised Rainbow Chard
Roasted Figs and Grapes, Late Harvest Ice Wine Vinegar*

KABOCHA SQUASH RAVIOLIS *vegetarian*

Crispy Sage, Brown Butter, Toasted Pecans, Shaved Parmesan, Watercress

GRILLED CAULIFLOWER STEAK* *vegan*

*Toasted Farro, Tomato & Olive Relish
Three Herb Chimichurri*

Executive Chef: Anthony Endy
Executive Sous Chef: Efrén Briceno

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