

ALISAL RANCH ROOM

SUNDAY DINNER MENU

FIRST COURSE

Please select one:

SOUP OF THE DAY

ALISAL TORTILLA SOUP
with chicken, avocado, cilantro and crispy tortillas

SUMMER LOCAL GREENS
with Maytag cheese, pecans, grilled tomatoes and coarse mustard vinaigrette

RADICCHIO AND ARUGULA SALAD
with Pecorino, apples, pancetta and white balsamic vinaigrette

ANGEL HAIR PASTA
served with red oak smoked salmon and lemon-dill sauce

MASCARPONE POLENTA CUPCAKE
Parmesan cheese and wild mushroom ragout

SECOND COURSE

Ranch Specialties

OVEN-ROASTED BLACK ANGUS PRIME RIB OF BEEF
served with mashed potatoes, broccolini and natural pan juices

ROASTED HALF CRISPY DUCK
served with buttered egg noodles, broccolini and Madeira-orange sauce

BUTTERMILK FRIED CHICKEN
served with mashed potatoes, broccolini and black pepper gravy

MEDIUM-RARE SESAME-CRUSTED AHI TUNA
served with stir fried vegetables and soy-ginger beurre blanc

SEARED ORGANIC COD
served with grapes, green onions, oyster mushrooms, herbed basmati rice and Chardonnay wine sauce

TABBOULEH SALAD
with grilled bacon-wrapped sea scallops, butter leaves and black olives tapenade

RICE PAPER-WRAPPED RED CURRY TOFU
with edamame bean puree, red pepper hash and hoisin sauce

RISOTTO PRIMAVERA
with morels, green peas and Parmesan cheese

From the Grill

*10 OZ GRILLED BLACK ANGUS NEW YORK STEAK
served with mashed potatoes, broccolini and ancho chili-Zinfandel wine sauce

GRILLED MARINATED JUMBO PRAWNS "SCAMPI" STYLE
served with herbed basmati rice, broccolini and Parmesan cheese

**Larger cuts can be purchased for an additional fee.*

ALISAL RANCH ROOM

FRIDAY DINNER MENU

FIRST COURSE

Please select one:

SOUP OF THE DAY

RUSTIC BREAD SALAD

*with bocconcini, grilled shiitake mushrooms, corn,
basil leaves and tomato-basil vinaigrette*

RISOTTO

*with roasted butternut squash, crispy pancetta and
Pecorino cheese*

ALISAL TORTILLA SOUP

with chicken, avocado, cilantro and crispy tortillas

CAESAR SALAD

with croutons, Parmesan cheese and Caesar dressing

GRILLED EGGPLANT

*with herbed Goat cheese and
smoked salmon millefeuille and
roasted yellow pepper coulis*

SECOND COURSE

Ranch Specialties

OVEN-BRAISED VEAL OSSO BUCCO

*with porcini mushrooms and root vegetables
served with Mascarpone polenta and braising juices*

ALISAL CHICKEN FRIED STEAK

served with Yukon gold mashed potatoes, sugar snap peas and black pepper country gravy

CORN FLAKES-CRUSTED CHICKEN BREAST

served with a red lentil salad and citrus vinaigrette

GRILLED SWORDFISH STEAK

served with saffron rice, sugar snap peas and grilled lime sauce "Vera Cruz" style

HORSERADISH-CRUSTED SALMON STEAK

served with saffron rice, sugar snap peas and a sweet vermouth sauce

OVEN-BAKED VEGETABLES AND TOFU SHEPHERD'S PIE

with a potato and celery crust

PENNE PASTA AND LEEK GRATIN

with Swiss cheese, basil marinara sauce and crispy leeks

From the Grill

*6 OZ BLACK ANGUS BEEF TENDERLOIN

served with Yukon gold mashed potatoes, sugar snap peas and Cognac-black pepper sauce

ROASTED CALIFORNIA RACK OF LAMB

with Dijon-herb crust and served with Yukon gold mashed potatoes, sugar snap peas and pan juices

SEARED STUFFED CHICKEN BREAST

*with Fontina cheese, spinach and oyster mushrooms and
served with Yukon gold mashed potatoes, sugar snap peas and Madeira sauce*

**Larger cuts can be purchased for an additional fee.*

ALISAL RANCH ROOM

SATURDAY DINNER MENU

FIRST COURSE

Please select one:

SOUP OF THE DAY

ALISAL TORTILLA SOUP
with chicken, avocado, cilantro and crispy tortillas

GREEK SALAD
*served with kalamata olives and
lemon-oregano vinaigrette*

WATERCRESS SALAD
*with Bosc pears, seared Halloumi cheese, pine nuts and
walnut oil vinaigrette*

ASPARAGUS, PROSCIUTTO HAM
and fillo dough bundle, served with sauce gribiche

BAKED RIGATONI
with "hunter style" Italian sausage sauce and Pecorino

SECOND COURSE

Ranch Specialties

SEARED VEAL CHOP
served with morels sauce, grilled asparagus and dry jack potato gratin

"ASIAN" STYLE GLAZED BEEF BRISKET
with szechuan marinade, served with jasmine rice, sesame broccolini and crispy lotus root

GRILLED FLANK STEAK CEASAR SALAD
with garlic Brie cheese crostini, pico de gallo, Parmesan cheese and chipotle Caesar dressing

ROASTED HALF PESTO CHICKEN
served with dry jack mashed potatoes, grilled asparagus, caramelized onions and chicken au jus

BAKED ESCOLAR FISH "MOQUECA" STYLE
with piri-piri and served with steamed white rice and grilled asparagus

PAN FRIED LEMON SOLE MEUNIERE
with a parsley-lemon sauce and served with grilled asparagus and jasmine rice

SAVOY CABBAGE
stuffed with toasted barley, chick-peas, herbs, tofu and served with cumin-tomato sauce

From the Grill

*12 OZ BLACK ANGUS RIB EYE STEAK
served with mashed potatoes, grilled asparagus and Zinfandel reduction

BRINED AND GRILLED PORK MEDALLIONS
served with dry jack mashed potatoes, grilled asparagus, Dijon mustard sauce and fried capers

BARBEQUE GRILLED ORGANIC SALMON STEAK
served with herbed couscous, grilled asparagus and lime-honey barbeque glaze

**Larger cuts can be purchased for an additional fee.*

ALISAL RANCH ROOM

WEDNESDAY DINNER MENU

FIRST COURSE

Please select one:

SOUP OF THE DAY

ALISAL TORTILLA SOUP
with chicken, avocado, cilantro and crispy tortillas

LOCAL BABY GREENS

served with Papillon Blue cheese, pecans and balsamic vinaigrette

BABY SPINACH SALAD

with roasted strawberries, shaved Parmesan and ginger-strawberry dressing

PORTOBELLO MUSHROOM RAVIOLIS

in wild mushroom broth with fresh herbs and Pecorino

GRILLED FIGS

with prosciutto ham, honey and mixed baby greens

SECOND COURSE

Ranch Specialties

BEER-BRAISED BEEF POT ROAST

served with root vegetables and grilled polenta

CHICKEN BREAST PARMIGIANA

served with grilled asparagus and roasted tomato-basil sauce

MACADAMIA NUT-CRUSTED ONO

served with basmati rice, grilled asparagus and mango-lime butter

GRILLED SWORDFISH STEAK

served with herbed orzo pasta, grilled asparagus and lemon-gremolata sauce

TOASTED QUINOA SALAD

with tomatoes, cucumbers, fresh herbs and grilled jumbo prawns

BLACK BEANS AND ROASTED CORN ENCHILADAS

served with red chile sauce, rice, queso fresco and cilantro

GRILLED VEGETABLE SFORMATO

served with roasted tomato sauce and fresh basil

From the Grill

*10 OZ BLACK ANGUS NEW YORK STEAK

served with Swiss potato gratin, grilled asparagus and bordelaise sauce

10 OZ BLACK ANGUS PEPPER-CRUSTED CHATEAU SIRLOIN MEDALLIONS

served with Swiss potato gratin, grilled asparagus and shallots-Cognac sauce

10 OZ SEARED PORK CHOP

served with Swiss potato gratin, grilled asparagus and mustard-cornichons sauce

**Larger cuts can be purchased for an additional fee.*

ALISAL RANCH ROOM

THURSDAY DINNER MENU

FIRST COURSE

Please select one:

SOUP OF THE DAY

ALISAL TORTILLA SOUP
with chicken, avocado, cilantro and crispy tortillas

MINI-ICEBERG LETTUCE WEDGE
*served with crisp bacon, Maytag Blue cheese and
Blue cheese dressing*

ROMAINE, FENNEL, CHICK-PEAS AND
SUN DRIED TOMATO SALAD
fresh Mozzarella cheese and lemon vinaigrette

FETTUCCHINI "ALFREDO" STYLE
served with Parmesan cheese

HOISIN CHICKEN AND CRISPY WONTONS
served in lettuce cups

SECOND COURSE

Ranch Specialties

SLOW-ROASTED BLACK ANGUS PRIME RIB OF BEEF
served with poblano chili gratin, haricot verts and natural pan juices

BRAISED CURRIED LAMB SHANK
served with French green lentils, roasted carrots and braising juices

PAN FRIED "ASIAN STYLE" MARINATED BONELESS CORNISH HEN
served with soba noodles, grilled bok choy and natural pan juices

BLACKENED RED SNAPPER FILLET
served with lemon rice pilaf, haricot verts and taragon-lemon beurre blanc

CRISPY ONION-CRUSTED ALASKAN HALIBUT
served with lemon rice pilaf, haricot verts and lemon beurre blanc

NICOISE SALAD
served with grilled ahi tuna and Dijon mustard vinaigrette

BAKED STUFFED YUKON GOLD POTATOES
with Jack cheese, fresh herbs and served with Indian spiced yogurt

STUFFED TOMATOES
with roasted vegetable couscous and served with pimento coulis and basil pesto

From the Grill

*12 OZ GRILLED BLACK ANGUS RIB EYE STEAK
served with poblano chili potato gratin, haricot verts and shallot-Syrah wine reduction

GRILLED MARINATED CHICKEN BREAST
served with fettuccine pasta and "cacciatora" style sauce

**Larger cuts can be purchased for an additional fee.*

ALISAL RANCH ROOM

MONDAY DINNER MENU

FIRST COURSE

Please select one:

SOUP OF THE DAY

ALISAL TORTILLA SOUP
with chicken, avocado, cilantro and crispy tortillas

ROMAINE LETTUCE LEAVES
*served with Manchego cheese and
chipotle Ranch dressing*

SUMMER GREENS
*with Feta cheese, black olive crostini and
lemon-oregano vinaigrette*

LINGUINI PASTA WITH CLAM SAUCE
and crispy parsley leaves

SAMOSAS FILLED WITH CUMIN POTATO,
GARLIC, CILANTRO AND PEAS
served with cucumber raita

SECOND COURSE

Ranch Specialties

VEAL SCALOPPINI "SALTIMBOCCA ALLA ROMANA"
served with spinach orzo pasta and Marsala-crimini sauce

SEARED BREAST OF CHICKEN VERMOUTH
served with linguini pasta, tarragon and vermouth sauce

TURKEY MEAT LOAF WITH MUSHROOMS AND FRESH HERBS
served with mashed potatoes, green beans and turkey gravy

CRAB AND HERB-CRUSTED HALIBUT
served with basmati rice, haricot verts and Sherry-lobster sauce

CRAB CAKE SALAD
with local baby greens, pears, jicama, tomatoes and tarragon shallots-Champagne vinaigrette

ROASTED ORGANIC SALMON STEAK
served with coconut-jasmine rice, grilled bok choy and lime-soy vinaigrette

GRILLED VEGETABLES AND TOFU STACK
with fresh mint and balsamic glaze and coconut-jasmine rice

GREEK STYLE VEGETABLES AND FETA CHEESE PIE
served with tomato-oregano sauce

From the Grill

*6 OZ GRILLED BLACK ANGUS BEEF TENDERLOIN
served with mashed potatoes, haricot verts and Gorgonzola butter

GRILLED MARINATED SKIRT STEAK "CARNE ASADA"
served with refried pinto beans, tomato rice, tortillas, guacamole and roasted tomato salsa

**Larger cuts can be purchased for an additional fee.*

ALISAL RANCH ROOM

TUESDAY DINNER MENU

FIRST COURSE

Please select one:

SOUP OF THE DAY

ALISAL TORTILLA SOUP

with chicken, avocado, cilantro and crispy tortillas

CEASAR SALAD

with croutons, Parmesan cheese and Caesar dressing

ROASTED GOLDEN BEET AND GRAPE SALAD

with arugula, California Goat cheese and lemon vinaigrette

RISOTTO PRIMAVERA

with green peas and fried sage leaves

GOLDEN SWEET ONION PIE

served with small baby green salad

SECOND COURSE

Ranch Specialties

ROASTED BLACK ANGUS PRIME RIB OF BEEF

served with crispy red onions, mashed potatoes, sautéed broccoli and natural pan juices

SHERRY-BRAISED BEEF SHORT RIBS

served with mashed potatoes, broccoli and braising juices

ROASTED HALF CHICKEN WITH ALISAL DRY RUB

served with mashed potatoes, broccoli and white wine pan juices

GRILLED CHILEAN SEABASS

served with sautéed oyster mushrooms, basmati rice and lemon beurre blanc

SEARED SEA SCALLOPS

served with linguini pasta and Italian parsley pesto

ASIAN VEGETABLE SALAD

served with grilled hoisin-glazed salmon steak, Asian vinaigrette with ginger and cilantro

ROMAN CHICK-PEA GNOCCHI GRATIN

served with roasted summer squash and red bell pepper coulis

MEXICAN "LASAGNE"

with spinach, poblano, corn, black beans, mushrooms, tortillas, Goat cheese, cream and cilantro

From the Grill

*10 OZ GRILLED HANGAR STEAK

served with French fries, broccoli and shallot-bordelaise sauce

GRILLED LAMB CHOPS

served with cannellini bean puree, broccoli and roasted garlic-Syrah sauce

**Larger cuts can be purchased for an additional fee.*