

ALISAL RANCH ROOM

MONDAY DINNER MENU

SOUPS & SALADS

Please select one:

SOUP OF THE DAY

ALISAL TORTILLA SOUP
chicken, avocado, cilantro, crisp tortillas

CAESAR SALAD
baby gem lettuce, croutons, Parmesan cheese

MIXED BABY LETTUCES
apples, candied walnuts, blue cheese, red wine vinaigrette

ENTRÉES

CALIFORNIA WILD KING SALMON
crispy roasted potatoes, grilled lemon, roasted fennel, olives, herb crème fraiche

GRILLED BEEF TENDERLOIN
sweet potato hash, broccolini, herb butter

ROASTED JIDORI CHICKEN
country bread salad, California pistachios, pan dripping vinaigrette

ALISAL CHICKEN FRIED STEAK
mashed potatoes, broccolini, black pepper gravy

SEARED CAULIFLOWER STEAK VEGAN
tomato relish, chimichurri sauce, toasted farro

WILD MUSHROOM RISOTTO
grilled artichoke, parmesan, toasted walnuts

ALISAL RANCH ROOM

TUESDAY DINNER MENU

SOUPS & SALADS

Please select one:

SOUP OF THE DAY

ALISAL TORTILLA SOUP

chicken, avocado, cilantro, crisp tortillas

CAESAR SALAD

baby gem lettuce, croutons, Parmesan cheese

WEDGE SALAD

crispy bacon, marinated tomatoes, blue cheese dressing

ENTRÉES

RANCHER'S BACON WRAPPED MEATLOAF

cheddar chive mashed potatoes, sautéed green bean, crispy onions

CEDAR PLANK SALMON

horseradish crust, roasted beets, sautéed spinach, mushroom jus

FARMER'S MARKET VEGETABLE QUINOA VEGAN

smoked tomato, Santa Ynez extra virgin olive oil

BLACKENED RIBEYE STEAK

roasted wild mushrooms, linguica cornmeal fritters

PAN FRIED PORK CUTLET

buttered egg noodles, broccolini, lemon parsley cream

VEAL OSSO BUCCO

mashed potatoes, roasted baby carrots, balsamic shallots

SOUTHERN FRIED SHRIMP

blistered shishito peppers, creamed corn, sweet pepper glaze

ALISAL RANCH ROOM

WEDNESDAY DINNER MENU

SOUPS & SALADS

Please select one:

SOUP OF THE DAY

ALISAL TORTILLA SOUP

chicken, avocado, cilantro, crisp tortillas

CAESAR SALAD

baby gem lettuce, croutons, Parmesan cheese

BABY LETTUCES

heirloom tomato, cucumber, carrots, red wine herb vinaigrette

ENTRÉES

BUTTERMILK FRIED CHICKEN

mac and cheese, cowboy biscuit, sweet pepper jelly

SALT CRUSTED PRIME RIB

potato gratin, broccolini, skinny onion rings, horseradish cream

CAMPFIRE STEW

ale braised oxtail, baby carrots, red potatoes, roasted heirloom winter squash

SLOW ROASTED BBQ PORK RIBS

french fries, coleslaw, heirloom tomatoes

POBLANO CHEDDAR TOAMALES

Lundberg Farm tricolor rice, black bean salsa, cilantro crema

CHIMICHURRI HANGER STEAK

french fries, watercress

TORTILLA CRUSTED HALIBUT

shrimp posole broth, avocado mash, radish, cilantro, lime

THE ALISAL
GUEST RANCH

ALISAL RANCH ROOM

THURSDAY DINNER MENU

SOUPS & SALADS

Please select one:

SOUP OF THE DAY

ALISAL TORTILLA SOUP

chicken, avocado, cilantro, crisp tortillas

CAESAR SALAD

baby gem lettuce, croutons, Parmesan cheese

ROASTED BEET SALAD

Goat cheese, walnuts, wild arugula, sherry vinaigrette

ENTRÉES

MARINATED SKIRT STEAK

maple bourbon glazed sweet potatoes, wild arugula

ROASTED SWEET POTATO BURRITO BOWL VEGAN

green rice, cilantro, black beans, spiced pepitas

GRILLED LOBSTER TAILS

lime butter, curry roasted squash, white rice

RED WINE BRAISED LAMB SHANK

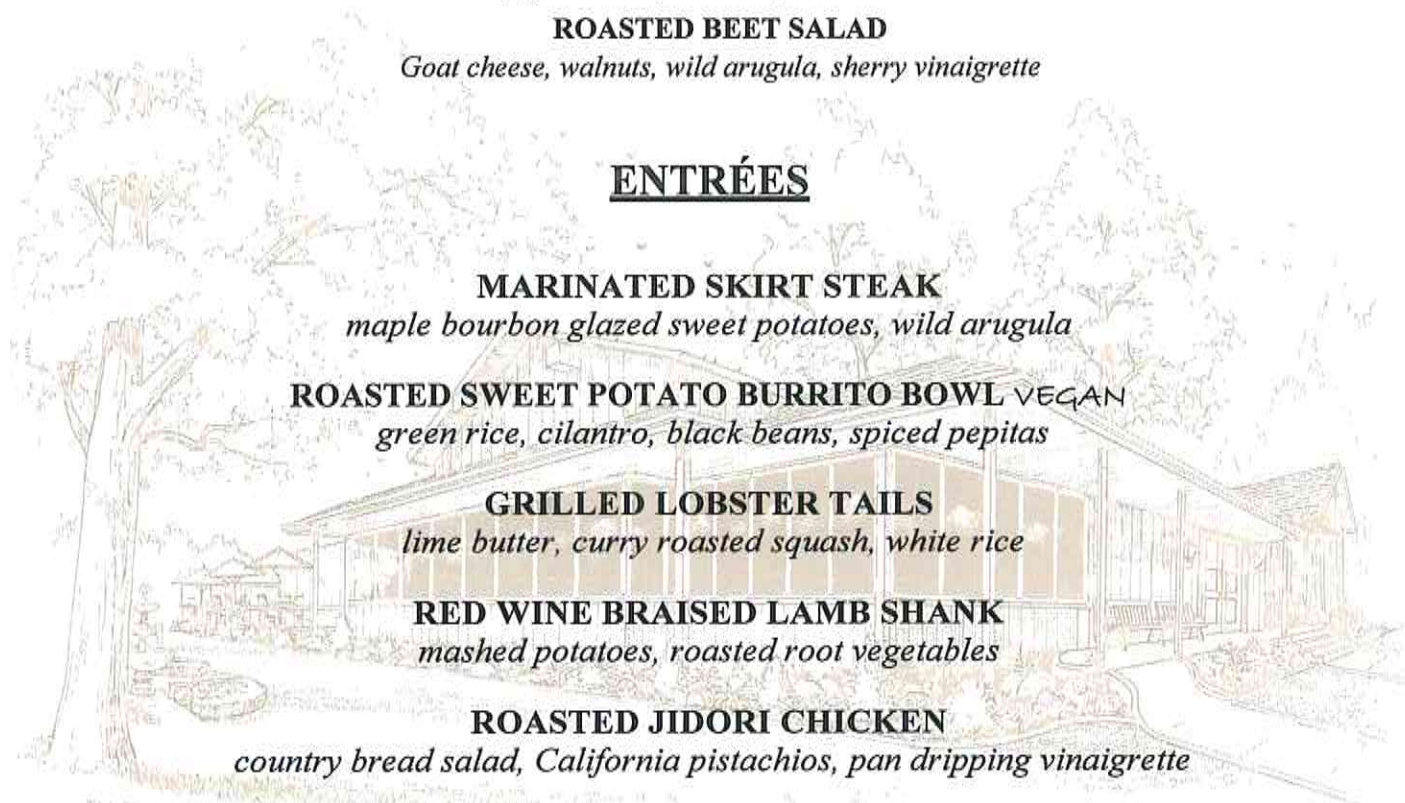
mashed potatoes, roasted root vegetables

ROASTED JIDORI CHICKEN

country bread salad, California pistachios, pan dripping vinaigrette

FREE RANGE CHICKEN BOLOGNESE

pappardelle pasta, broccoli, ricotta, extra virgin olive oil



ALISAL RANCH ROOM

FRIDAY DINNER MENU

SOUPS & SALADS

Please select one:

SOUP OF THE DAY

NEW ENGLAND CLAM CHOWDER

CAESAR SALAD

baby gem lettuce, croutons, Parmesan cheese

MIXED BABY LETTUCES

apples, candied walnuts, blue cheese, red wine vinaigrette

ENTRÉES

ALISAL CHICKEN FRIED STEAK

mashed potatoes, broccolini, black pepper gravy

TEQUILA MARINATED BUTTERFISH

white rice, heirloom tomatoes, lime vinaigrette

GRILLED BEEF TENDERLOIN

crispy potato rosti, haricot vert, blue cheese butter

SLOW ROASTED PORK SHANK CHILE VERDE

soft cheddar polenta, cilantro

FISHERMAN'S SEAFOOD CIOPINNO

roasted tomato-saffron broth, garlic bread, aioli

SHITAKE MUSHROOM SPINACH ENCHILADAS

tomatillo cilantro sauce, vegetable white rice

BUTTERNUT SQUASH RISOTTO

duck confit, sage, parmesan, toasted pumpkin seeds

ALISAL RANCH ROOM

SATURDAY DINNER MENU

SOUPS & SALADS

Please select one:

SOUP OF THE DAY

ALISAL TORTILLA SOUP

chicken, avocado, cilantro, crisp tortillas

CAESAR SALAD

baby gem lettuce, croutons, Parmesan cheese

WEDGE SALAD

crispy bacon, marinated tomatoes, blue cheese dressing

ENTRÉES

SALTED CRUSTED PRIME RIB

buttermilk mashed potatoes, broccolini, skinny onion rings, horseradish cream

CIDER BRINED PORK CHOP

scaloped potatoes, bacon smothered green beans, house made apple butter

LEMON ROASTED CHICKEN

sage saffo, shiitake mushrooms, chardonnay cream

AUTUMN SQUASH CHILI VEGAN

smoked chiles, avocado, vegan cheddar, tortillas

CALIFORNIA WILD KING SLAMON

quinoa salad, meyer lemon vinaigrette

COLOSSAL SHRIMP-LINGUICA SKEWERS

white jasmine rice, haricot vert, fresh herb salsa verde

GRILLED PRIME CHATEAU SIRLOIN

scaloped potatoes, sautéed spinach, béarnaise butter



ALISAL RANCH ROOM

SUNDAY DINNER MENU

SOUPS & SALADS

Please select one:

SOUP OF THE DAY

ALISAL TORTILLA SOUP

chicken, avocado, cilantro, crisp tortillas

CAESAR SALAD

Sweet baby gem lettuce, croutons, Parmesan cheese

BABY LETTUCES

tomato, cucumber, carrots, red wine herb vinaigrette

ENTRÉES

PAN ROASTED DIVER SCALLOPS

orzo, roasted beets, cauliflower, lemon buerre blanc

KABOCHA SQUASH RAVIOLIS

sage brown butter, toasted pistachio, parmesan

BRAISED SHORT RIBS

mashed potatoes, sautéed spinach, horseradish cream

GRILLED FLAT IRON STEAK

truffle French fries, roasted wild mushrooms, red wine jus

MARINATED RACK OF LAMB

mashed potatoes, rainbow chard, roasted garlic

SLOW ROASTED HAM HOCK

braised lentils with greens, whole grain mustard jus

THE ALISAL
GUEST RANCH