

Monday Dinner

Cowboy Ciao California Italian Feast

Please note menus are subject to change

Appetizer

Burrata, Marinated Olives, Bread

Salads & Soup

Baby Gem Lettuce, Croutons, parmesan, Caesar Vinaigrette
Farro, Cucumbers, Cherry Tomatoes, Red Onion, Red Wine Vinaigrette
Endive, Radicchio, Spinach, Figs, Toasted Walnuts, White Balsamic Vinaigrette
Minestrone Soup, with or without pasta

Vegetables, Pasta

Grilled Broccolini, Capers, Lemon
Roasted Brussels Sprouts
Rosemary Roasted Red Potatoes
Baked Rigatoni, Eggplant, Vodka Tomato Sauce, Mozzarella

Off the Live Oak Fire Grill

Bistecca Fiorentina, Grilled Porterhouse Steaks, Olive Oil, Sea Salt, Roasted Garlic
Grilled Halibut Puttanesca
Grilled Head on Shrimp Scampi
Hunter's Chicken, Tomato Mushroom Sauce
Grilled Polenta Cacciatore
Italian Sausage, Roasted Peppers, Garlic, Balsamic

Wood Fire Oven Pizzas

Desserts

Fresh Berries & Zabaione
Tiramisu
New York Style Cheesecake
Limoncello Cake
Chocolate Decadence Flourless Cake
Assorted Cookies
Alisal Peanut Butter Pie

TUESDAY GRAND BBQ ON OVAL LAWN

PLEASE NOTE MENUS ARE SUBJECT TO CHANGE

APPETIZER

HOUSE MADE TORTILLA CHIPS, ALISAL SALSA

SALADS

CRISPY ICEBERG LETTUCE CARROTS, RADISHES, CRUMBLLED BLUE CHEESE,
CRISPY BACON, BUTTERMILK RANCH DRESSING

KALE- ROMAINE CAESAR CROUTONS, CAESAR DRESSING, PARMESAN

CREAMY YUKON GOLD POTATO SALAD CELERY, MUSTARD, EGG

CHERRY TOMATO SALAD FENNEL, MOZZARELLA, BASIL PESTO VINAIGRETTE
BRUSSELS SPROUT- KALE SLAW DRIED CRANBERRIES,

SUNFLOWER SEED DRESSING

PEARL COUSCOUS TABBOULEH FRESH HERBS, CUCUMBER, CHICKPEAS, RED
PEPPER, RED ONION LEMON, DILL

SWEET CORN ON THE COB

FROM THE FIRE....

OAK GRILLED TOMAHAWK RIBEYE CARVED OFF THE BONE

GRILLED SPILT LOBSTER TAILS BUTTER BASTED

CEDAR PLANK SMOKED SALMON MAPLE MUSTARD GLAZE

OAK GRILLED CHICKEN

SMOKED KEILBASA SAUSAGE

SMOKED PORK RIBS

SLOW SMOKED ANGUS BRISKET

OAK GRILLED SPRING VEGETABLES

VEGETARIAN CHILI BEANS

GRILLED GARLIC BREAD

FRESH BAKED CORNBREAD, MILK GLAZE

CHILDREN STATION

GRILLED HAMBURGERS & HOT DOGS

CALIFORNIA VEGGIE BURGER

BRIOCHE HAMBURGER & HOT DOG BUNS

GARNISHES, CHEESES AND CONDIMENTS

BIG WEDGES OF WATERMELON

DESSERTS

OATMEAL PIE

RICE KRISPY SQUARES

FRUIT TARTS

BUTTER CAKE BAR

SEVEN LAYER BAR

LEMON BAR

ICE CREAM CONE STATION

VEGAN CHEESECAKE

FLOURLESS CHOCOLATE DECADENCE

WEDNESDAY DINNER

Country Home Fare

Please note menus are subject to change

Starters

Homemade Tortilla Chips with Cowboy Caviar

Salads

Roasted Beet Salad, Wild Arugula, Goat Cheese, Sherry Vinaigrette
Dried Pear-Pecan Salad, Baby Gem Lettuce, White Balsamic Vinaigrette, Blue Cheese
Sweet Potato Salad, Lentils, Dried Cranberries, Pepitas, Red Onion, Cider Vinaigrette
Farro-White Bean Salad with Poblano Pesto

Sides

Loaded Smashed Potatoes with Sour Cream, Cheddar, Chives
Creamed Corn with Roasted Poblano Chiles
Buttered Egg Noodles with Broccoli
Braised Collard Greens
Buttermilk Biscuits
Fresh Baked Rolls

Entrees

AFC Fried Chicken lemon honey brine, buttermilk soak, maple chili season
Rancher's Pot Roast, Red Wine Gravy
Oak Grilled Tomahawk Pork Chops Homemade Apple Butter
Blackened Shrimp Remoulade sauce
Vegan Hoppin' John
Stewed black eyed peas, celery root, carrots, mushrooms, tomatoes, brown rice, green onions
Lil Wrangler's Corn Dogs

Desserts

Red Velvet Cake, Pecan Pie, Coconut Cream Pie
Key Lime Pie
Vegan Chocolate Cake
House made Cookies
Vanilla & Chocolate Ice Cream
Peanut Butter Pie

Thursday BBQ Dinner California Coastal Grill

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Appetizer

Crispy Tortilla Chips, House Made Guacamole

Salads & Sides

Shaved Fennel Salad with oranges, red onion, wild arugula
Latin Caesar Salad Baby Gem Lettuce, spiced pepitas, parmesan, lemon poblano dressing
Elote Salad of Grilled Sweet Corn, cotija cheese, cilantro,
creamy smoked paprika dressing
Fresh Sliced Tomatoes grilled cebollitas, queso fresco,
red wine garlic vinaigrette
Watermelon Wedges Tajin Spice, lime squeeze
Warm Kettle of Drunken Vegan Pinto Beans
Buttered White Rice Tomatoes, green onions, thyme
Kettle of Alisal's Tortilla Soup

Off the Live Oak Fire Grill

Marinated Shrimp
Grilled Lobster
Vegetarian Potato Poblano Taquitos with Cheese
Cedar Plank Halibut
Cast Iron Griddled Crab Cakes
Oak Grilled Filet Mignon, carved
Grilled Marinated Chicken Asada
Grilled Local Squashes
Marinated Tofu

Warm Corn and Flour Tortillas
Cabbage Slaw with Lime, Cilantro, Jalapeno, Radishes
Cilantro Crema, Chipotle Aioli, Cotija Cheese

FOR KIDS:

Cheese Quesadillas
Watermelon Wedges

Desserts

Berries, Flan & Chocolate Flan, Rice Pudding
Mezcal Toffee Bread Pudding
Assorted Cookies
Alisal Peanut Butter Pie
Fresh Fruit Crisp
Vanilla & Chocolate Ice Cream

FRIDAY'S RODEO BBQ

PLEASE NOTE MENUS ARE SUBJECT TO CHANGE

STARTERS

BAGGED POPCORN FOR RODEO VIEWING

SALADS

GARDEN GREEN SALAD WITH MIXED LETTUCES, TOMATOES, CUCUMBERS, RANCH DRESSING OR BALSAMIC VINAIGRETTE

QUINOA, CAULIFLOWER, BROCCOLI SALAD WITH RAISINS, CASHEWS & HONEY LEMON DRESSING

SMOKY POTATO SALAD WITH CELERY, GREEN ONION, CREAMY BBQ DRESSING POPPYSEED COLESLAW

THREE BEAN SALAD WITH RED KIDNEY BEANS, WHITE BEANS, FRESH GREEN BEANS, RED WINE HERB VINAIGRETTE

SIDES

CREAMY MAC & CHEESE

OAK GRILLED SEASONAL VEGETABLES

SANTA MARIA STYLE PINQUITO BEANS

MEXICAN RICE

GRILLED GARLIC BREAD

JALAPENO CORN MUFFINS

FROM THE LIVE FIRE

SMOKED BEEF RIBS CARVED OFF THE BONE, CREAMED HORSERADISH MARINATED WAGYU TRI TIP WITH FRESH HERB CHIMICHURRI, ALISAL SALSA

OAK GRILLED CHICKEN

CAST IRON PORK CHILE VERDE WITH ROASTED POBLANO CHILIES, CILANTRO, WARM TORTILLAS

CAST IRON MUSSELS WITH LINGUICA, TOMATO PEPPER BROTH

LIL BUCKAROO BURGERS AND HOT DOGS

DESSERTS

STRAWBERRY SHORTCAKE

FRESH BERRIES AND CREAM

WARM DEEP-DISH CHOCOLATE CHIP COOKIES- SERVED FAMILY STYLE

SMALL ALISAL OATMEAL PIES- BAGGED INDIVIDUALLY

BANANA PUDDING WITH 'NILLA WAFERS

COOKIES AND BARS

SATURDAY'S GRAND BBQ ON THE OVAL

PLEASE NOTE MENUS ARE SUBJECT TO CHANGE

APPETIZER

HOUSE MADE TORTILLA CHIPS WITH ALISAL SALSA

SALADS

CRISPY ICEBERG LETTUCE CARROTS, RADISHES, CRUMBLLED BLUE CHEESE,
CRISPY BACON, BUTTERMILK RANCH DRESSING
KALE- ROMAINE CAESAR CROUTONS, CAESAR DRESSING, PARMESAN
CREAMY YUKON GOLD POTATO SALAD CELERY, MUSTARD, EGG
CHERRY TOMATO SALAD FENNEL, MOZZARELLA, BASIL PESTO VINAIGRETTE
BRUSSELS SPROUT- KALE SLAW DRIED CRANBERRIES,
SUNFLOWER SEED DRESSING
PEARL COUSCOUS TABBOULEH FRESH HERBS, CUCUMBER, CHICKPEAS, RED
PEPPER, RED ONION LEMON, DILL
SWEET CORN ON THE COB

FROM THE FIRE....

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GRILLED SPILT LOBSTER TAILS BUTTER BASTED
CEDAR PLANK SMOKED SALMON MAPLE MUSTARD GLAZE
OAK GRILLED CHICKEN
SMOKED KEILBASA SAUSAGE
SMOKED PORK RIBS
SLOW SMOKED ANGUS BRISKET
OAK GRILLED SPRING VEGETABLES
VEGETARIAN CHILI BEANS
GRILLED GARLIC BREAD
CORNBREAD, MILK GLAZE

CHILDREN STATION

GRILLED HAMBURGERS & HOT DOGS
CALIFORNIA VEGGIE BURGER
BRIOCHE HAMBURGER & HOT DOG BUNS
GARNISHES, CHEESES AND CONDIMENTS
BIG WEDGES OF WATERMELON

DESSERTS

OATMEAL PIE
RICE KRISPY SQUARES
FRUIT TARTS
BUTTER CAKE BAR
SEVEN LAYER BAR
LEMON BAR
ICE CREAM CONE STATION
VEGAN CHEESECAKE
FLOURLESS CHOCOLATE DECADENCE

SUNDAY NIGHT ROAST
SUPPER AL FRESCO ON THE OVAL LAWN

PLEASE NOTE MENUS ARE SUBJECT TO CHANGE

APPETIZER

HOUSE MADE POTATO CHIPS WITH DIP

SALADS

ALISAL HOUSE SALAD OF BABY LETTUCES, CABBAGE, CARROTS,
SUNFLOWER SEEDS, CHERRY TOMATOES, HOUSE DRESSING
SLICED TOMATOES, SHAVED RED ONIONS, DANISH BLUE CHEESE, VINAIGRETTE
CUCUMBER FARRO SALAD
WILD RICE APPLE SALAD
MACARONI SALAD
HOUSE BAKED PARKER HOUSE ROLLS

FROM THE FIRE...

ROASTED PRIME RIB OF BEEF AU JUS, HORSERADISH CREAM
GRILLED LAMB LOLLIPOPS GARLIC & ROSEMARY
CHILLED JUMBO SHRIMP COCKTAIL SAUCE
OAK GRILLED FRESH FISH
LEMON HERB ROASTED CHICKEN SMOKED PAPRIKA, GARLIC, ONION
WHITE CHEDDAR SCALLOPED POTATOES
ROASTED BROCCOLI ALMOND BROWN BUTTER
GRILLED CAULIFLOWER CHIMICHURRI & TOMATO OLIVE RELISH
CRISPY ARTICHOKE GOAT CHEESE FRITTERS

CHILDREN STATION

PRIME RIB SLIDERS
CRISPY CHICKEN TENDERS
BIG WEDGES OF WATERMELON

DESSERTS

ICE CREAM STATION WITH VANILLA, CHOCOLATE
HOMEMADE TAPIOCA PUDDING AND WHIPPED CREAM
OATMEAL PIE
NY CHEESECAKE WITH BERRIES
FLOURLESS CHOCOLATE DECADENCE
CARROT CAKE
COOKIES AND CREAM PIE
TOFFEE CRUNCH BLONDIE BARS
ASSORTED COOKIES