

Dinner at Deetjens

Appetizers

Home Made Soup Priced Daily

Organic Caesar Salad 12

Hearts of Romaine, Herb Croutons, Parmesan Cheese, Spanish Anchovies
with Caesar Dressing

Baby Organic Mixed Greens Salad 14

Grilled Pears, Cherry Tomatoes, Caramelized Walnuts,
Goat Cheese & Aged Balsamic Vinaigrette

Roasted Seeds & Cabbage Salad 16

Cucumber, Tomatoes, Jalapenos, Onions, Peanuts, Cilantro,
Basil Pesto with Lime Vinaigrette

Seared Diver Scallops 22

Watercress & Citrus Salad with Avocado Olive Oil Vinaigrette

Roasted Beet Salad 18

Baby Arugula, Caramelized Walnuts, Fresh Mozzarella
with Honey Citrus Vinaigrette

Dungeness Crab Cakes 16

Spicy Raita & Frisée Salad

Cheese & Fruit Plate 18

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Entrees

Grilled Grass Fed Filet Mignon 39

Celery Root & Fennel Purée, Caramelized Mushrooms,
Brussels Sprouts with Red Wine Jus

Roasted Brine Pork Chop 36

Herb Parmesan Roasted Polenta Cake, Grilled Asparagus,
Mushrooms with Fig Port Jus

Oven Roasted Rack of Lamb 37

Potato Zucchini Chick Pea Curry Cake, Garlic Green Beans with Spicy Mustard Raita

Seared Duck Breast 34

Chinese Black Rice, Sauté Summer Vegetables, Dried Fruit
with Tomatillo Honey Vinaigrette

Spicy Seafood Saffron Paella 35

Mexican Chorizo, Chicken, Clams, Mussels, Prawns, Calamari, Fish
with Seafood Saffron & Tomato Sauce

Grilled Organic Half Chicken 28

Forbidden Rice, Roasted Artichokes, Brussels Sprouts
with Orange Ginger Honey Jus

Terrine of Roasted Vegetables 24

Sweet Potato Cake, Pickled Beet Salad with Fig Balsamic Vinaigrette

Sea Catch 34

Roasted Truffle Potato, English Peas, Baby Carrots, Artichokes
with Seafood Saffron & Orange Sauce

Vegetable Ravioli 26

Sauté Organic Tomatoes, Basil Pesto, Fresh Mozzarella,
Toasted Almonds & Crispy Mushrooms

Vegetarian Pasta of the Day

Executive Chef: Domingo Santamaria

Sous Chef: Rene Esparza

In keeping with tradition and Grandpa Deetjen's wishes, we strive to serve hearty, simple cuisine
using fresh, local, organic and sustainably harvested foods.

Split Entrées \$4 Corkage \$15 For parties of six or more, an 18% gratuity will be added

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.