

# Dinner at Deetjens

## Appetizers

### Home Made Soup Priced Daily

#### **Organic Caesar Salad 14**

Hearts of Romaine, Crispy Truffle Polenta Croutons,  
Crispy Aged Parmesan Tuile, Spanish Anchovies with Caesar Dressing

#### **Heirloom Tomatoes & Baby Mixed Greens Salad 20**

Fresh Mozzarella, Toasted Garlic Bread,  
Meyer Lemon & Basil Vinaigrette with Aged Balsamic

#### **Roasted Seeds & Cabbage Salad 16**

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

#### **Grilled Calamari Salad 17**

Baby Frisée, Shaved Fennel, Grilled Onions,  
Toasted Garlic Bread & Olive Tapenade

#### **Dungeness Crab Cakes 18**

Spicy Raita & Organic Baby Greens

#### **Grilled Steak Salad 20**

Bell Peppers, Onions, Cucumbers, Lettuce, Tomato, Mint,  
Cilantro, with Roasted Chili Oil Lime Vinaigrette

#### **Cheese & Fruit Plate 20**

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## Entrees

### Grilled Grass Fed Filet Mignon 42

Oven Roasted Truffle Potato & Zucchini Fritters,  
Garlic Green Beans, with Heirloom Tomato Basil Vinaigrette

### Roasted Smoked Bacon Wrapped Pork Tenderloin 38

Herb Parmesan & Black Truffle Polenta Cake, Sautéed Summer Greens, Mushrooms,  
with Caramelized Apples & Port Jus

### Oven Roasted Rack of Lamb 38

Baby Carrots, Fennel, Sugar Peas, Corn, Roasted Bell Peppers,  
Curry Garbanzo & Potato Cake with Lamb Jus & Mustard

### Honey Orange Glazed Seared Duck Breast 36

Green Lentils, Baby Friséé, Green Beans, Mushrooms,  
Roasted Beets, Napa Cabbage & Duck Jus

### Spicy Seafood Saffron Paella 36

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

### Grilled Organic Half Chicken 28

Fresh Ginger & Coconut Milk, Forbidden Rice,  
Summer Vegetables Terrine with Orange Honey Jus

### Terrine of Roasted Vegetables 26

Curry Garbanzo Potato Cake, Garlic Green Beans, Spicy Cucumber Yogurt & Mint,

### Sea Catch 38

Roasted Potato, Tiger Prawns & Dungeness Crab Cake, English Pea Pureé,  
Grilled Asparagus & Chive Yogurt Aioli

### Vegetarian Pasta of the Day 24

**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.