

# Dinner at Deetjens

## Appetizers

### Home Made Soup Priced Daily

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

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

#### **Baby Organic Mixed Greens Salad 15**

Apple & Pear, Herb Croutons, Caramelized Walnuts,  
Aged Manchego with Aged Balsamic Vinaigrette

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

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

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

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

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

Spicy Romesco & Micro Greens

#### **Warmed Grilled Radicchio & Spinach Salad 17**

Grilled Goat Cheese Cake, Caramelized Walnuts,  
with Aged Balsamic

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

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## Entrees

### **Grilled Grass Fed Filet Mignon 42**

Bacon Wrapped Truffle Potato & Zucchini Cake,  
Garlic Green Beans, Dark Chocolate & Black Pepper Jus

### **Roasted Brined Pork Chop 38**

Herb Parmesan Roasted Polenta Cake, Wild Mushroom Ragout,  
with Huckleberry Port Jus

### **Oven Roasted Rack of Lamb 38**

Roasted Eggplant, Oven Roasted Herb Tomatoes, Butter Beans,  
Baby Carrots, Spicy Cucumber Yogurt with Lamb Jus

### **Seared Duck Breast 36**

Roasted Sweet Potato Pureé, Green Lentils, Braising Greens,  
Shitake Mushroom, with Duck Consommé

### **Spicy Seafood Saffron Paella 36**

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

### **Grilled Organic Half Chicken 28**

Forbidden Rice, Braising Greens, Green Beans  
with Honey Ginger Orange Jus

### **Winter Vegetables Risotto 24**

Butternut Squash, Mushrooms, Sweet Potatoes, Asparagus,  
Spinach & Aged Parmesan Cheese

### **Sea Catch 36**

Parsnip & Celery Root Pureé, Shitake Mushroom  
& Napa Cabbage Confit with Seafood Saffron Beurre Blanc

### **Vegetable Ravioli 26**

Winter Vegetables, Mushrooms, Garlic White Wine Crème Fraiche Sauce,  
Truffle Oil & Parmesan Cheese

## **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.