

# Dinner at Deetjens

## Appetizers

### Home Made Soup Priced Daily

#### **Organic Caesar Salad 12**

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

#### **Baby Organic Mix Green Salad 14**

Pears, Caramelized Walnuts, Blue Cheese & Aged Balsamic Vinaigrette

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

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

#### **Seared Diver Scallop & Dungeness Crab Salad 18**

Warm Roasted Potatoes, Caramelized Fennel, Micro Greens, & Chive Yogurt Aioli

#### **Baby Frisee & Endive Salad 16**

Crispy Pancetta, Red Onions, Cherry Tomatoes, Herb Croutons, Creamy Truffle & Mustard Vinaigrette

#### **Dungeness Crab Cakes 16**

Mustard Aioli & Micro Green Salad

#### **Cheese & Fruit Plate 18**

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## Entrees

### Grilled Grass Fed Filet Mignon 38

Roasted Potato Truffle & Zucchini Cake, Garlic Green Beans,  
Dark Chocolate & Black Peppercorn Jus

### Roasted Smoked Bacon Wrapped Pork Tenderloin 30

Herb Parmesan Polenta Cake, Wild Mushrooms, Blue Cheese & Port Jus

### Roasted Rack of Lamb 36

Lamb Sausage, Curry Winter Vegetables, Cannellini Beans,  
Garlic Spinach and Lamb Jus

### Seared Duck Breast 32

Chinese Black Rice, Wild Mushrooms, Caramelized Pineapple,  
Apple & Pear Cider Jus

### Spicy Seafood Saffron Paella 32

Spanish Chorizo, Chicken, Clams, Mussels, Prawns, Calamari, Fish & Saffron Broth

### Grilled Organic Half Chicken 28

Forbidden Rice, Grilled Asparagus, Roasted Squash & Honey Citrus Sauce

### Creamy Risotto 24

Winter Vegetables, Mushrooms, Asparagus, Spinach  
Parmesan Cheese & Mushroom Jus

### Sea Catch 32

Truffle Potato Puree, Mushrooms, Calamari, Clams,  
Mussels & Seafood Truffle Bisque

### Vegetable Ravioli 26

Creamy Goat Cheese, Aged Manchego & Herb Breadcrumbs

## 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.