

# Dinner at Deetjens

## Appetizers

### Home Made Soup 14

### Organic Caesar Salad 16

Hearts of Romaine, Herb-Garlic Brioche Croutons,  
Aged Parmesan Cheese with Caesar dressing

### Grilled Calamari Salad 19

Butter Lettuce, Cannellini Beans, Red Onion, Green Beans,  
Red Radish, Kalamata Olives with Citrus Vinaigrette

### Dungeness Crab Cakes 20

Baby Greens, Cucumber, Roasted Bell Pepper, with Chipotle Aioli

### Organic Baby Greens and Butter Lettuce Salad 18

White Wine Poached Pear, Cherry Tomatoes, Red Seedless Grapes,  
Blue Cheese, with Aged Balsamic Vinaigrette

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## Entrees

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

Roasted Baby Potatoes, Green Beans, Squash. Spinach,  
Cabernet Sauvignon Reduction with Mushrooms and Aged Balsamic

### **Spicy Seafood Saffron Paella 38**

Mexican Chorizo, Chicken, Clams, Mussels, Tiger Prawns, Calamari, Fish  
With Tomato Saffron Sauce

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

Israeli Couscous, Sautéed Vegetables, Spicy Cucumber Yogurt Sauce

### **Sea Catch 37**

Coconut Milk Rice, Green Beans, Parsnip, Spinach,  
and Mushrooms, with Teriyaki Sauce

### **Creamy Saffron Vegetable Risotto 28**

Roasted Squash, Peas, Broccoli, Mushrooms, and Spinach  
with Aged Parmesan Cheese

## **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 \$25 For parties of six (6) or more, an 18% gratuity will be added**

**Water is a precious resource and will be served upon request**

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