

Dinner at Deetjens

Appetizers

Home Made Soup Priced Daily

Organic Caesar Salad 14

Hearts of Romaine, Herb Butter & Garlic Croutons,
Aged Parmesan Cheese and Spanish Anchovies

Smoked Salmon & Endive Salad 20

Watercress, Green Beans, Shaved Fennel, Fresh Pears,
Crème Fraîche with Sundried Tomato, Caper, Olive Vinaigrette

Roasted Seeds & Cabbage Salad 16

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

Grilled Tiger Prawns & Calamari Salad 20

Shaved Fennel, Onions, Tomato, Avocado, Cilantro,
Garlic Bread with Jalapeños Lime Vinaigrette

Duck Leg Confit 18

Herb Potato Mushroom Cake, Garlic Spinach,
With Spicy Chipotle Barbecue Sauce

Vegetarian Chimichanga 14

Roasted Kabocha Squash, Queso Oaxaca, Guacamole,
Roasted Pumpkin Seeds with Roasted Tomato Bell Pepper Salsa

Cheese & Fruit Plate 20

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Entrees

Grilled Grass Fed Filet Mignon 42

Parsnip Potato Pureé, Cabbage Confit & Mushrooms,
With Red Wine Veal Jus

Roasted Smoked Bacon Wrapped Pork Tenderloin 38

Aged Parmesan Polenta Cake, Sautéed Mushrooms,
Caramelized Apples & Shallots, Crumbled Blue Cheese & Port Jus

Oven Roasted Rack of Lamb 38

Herb Curry Potato Cake, Baby Carrots, Morel Mushrooms,
Brussel Sprouts, Green Beans with Mustard Lamb Jus

Seared Duck Breast 36

Spaghetti Squash, Crispy Pancetta, Fingerling Potatoes,
Honey Orange Marmalade with 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

Roasted Sweet Potato, Swiss Chard, Baby Carrots,
Forbidden Rice with Coconut Milk Curry Sauce

Winter Vegetables Gratin 24

Herb Parmesan Polenta Cake, Garlic Green Beans,
Tofu Milanese with Roasted Beets Bell Pepper Coulis

Sea Catch 36

Truffle Potato Gratin, Caramelized Endive & Fennel,
Golden Beets with Red Wine Seafood Reduction

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.