

# Dinner at Deetjens

## Appetizers

### Home Made Soup Priced Daily

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

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

#### **Seared Rare Grass Fed Beef Carpaccio 24**

Baby Frisée, Capers, Pickled Onions, Crème Fraiche,  
Herb Crostini with Lime Vinaigrette

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

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

#### **Grilled Artichokes & Calamari Salad 20**

Baby Arugula, Grilled Onions, Pears, Olive Tapenade and Garlic Bread

#### **Organic Mixed Green Salad 18**

Sliced Radish, Grilled Corn, Spicy Pecans, Cherry Tomatoes topped with Caviar,  
Boiled Egg and Mustard Vinaigrette

#### **Vegetarian Chimichanga 15**

Herb Garlic Roasted Potato, Queso Oaxaca, Tofu,  
Chipotle & Roasted Tomato Salsa, Crème Fraiche and Avocado Guacamole

#### **Heirloom Tomato & Roasted Beet Salad 22**

Buffalo Mozzarella, Baby Frisée, Caramelized Walnuts  
with Meyer Lemon Basil Pesto

#### **Cheese & Fruit Plate 22**

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## Entrees

### Grilled Grass Fed Filet Mignon 42

Black Truffle Roasted Potato Corn Cake, Garlic Green Beans, Baby Carrots with Mustard jus

### Grilled Organic Kurobuta Pork Chop from Snake River Farms 38

Herbed Coconut-Milk Rice, Summer Squash, Snap Peas, Poached Pear with Port Jus

### Oven Roasted Rack of Lamb 38

Curry Potato Garbanzo Cake, Lentils, Wild Mushrooms, Fennel,  
Artichokes with a Spicy Raita Sauce

### Seared Duck Breast 36

Caramelized Carrot Ginger purée, Mushrooms, Asparagus,  
Roasted Sweet Potato with Spicy Tamarind Honey Orange Sauce

### Spicy Seafood Saffron Paella 37

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

### Grilled Organic Half Chicken 28

Herbed Goat Cheese Polenta Cake, Summer Vegetables,  
Sweet Brown Butter Meyer Lemon Caper Vinaigrette

### Ratatouille Stuffed Roasted Bell Pepper 24

Curry Potato Garbanzo Cake, Spicy Raita and Dark Chocolate Mole Sauce

### Sea Catch 39

Ginger Coconut-Milk Rice, Asparagus, Corn, Braising Greens, Mushroom,  
Roasted Squash with Red Curry Coconut Milk Sauce

### 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.