

Dinner at Deetjens

Appetizers

Home Made Soup Priced Daily

Caesar Salad 12

Hearts of Romaine, Olive Bread Croutons, Parmesan Cheese & Caesar Dressing

Chilled Seafood & Fruit Salad 18

Tiger Prawns, Calamari, Jicama, Grapefruit, Artichokes, Peanuts & Chili Lime Vinaigrette

Dungeness Crab Cake 15

Organic Mixed Greens & Mustard Aioli

Roasted Quail & Butter Lettuce Salad 18

Harticot Vert, Onions, Radish, Quail Egg w/Raspberry Vinaigrette

Roasted Beet Salad 16

Baby Arugula, Caramelized Walnuts, Blue Cheese, Citrus Vinaigrette

Cheese & Fruit Plate 18

Entrees

Seared Organic Filet Mignon 36

Fingerling Potatoes, Braised Leeks, Artichokes, Red Wine Jus & Gorgonzola Butter

Roasted Pork Chop 30

Herb Parmesan Polenta Cake, Mustard Greens, Morel Mushroom & Port Jus

Honey Mustard & Breadcrumb Crust Rack of Lamb 36

Butter Beans, Eggplant, Oven Dried Tomatoes, Mushrooms, Raita w/ Lemon Vinaigrette

Seared Duck Breast 32

Caramelized Fennel, Green Lentils, Chard, Port & Fig Jus

Sea Catch Priced Daily

Celery Root Puree, Cabbage Wrapped Potato & Crab, Shiitake Mushroom w/ English Pea Sauce

Spicy Seafood Paella 32

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

Stuffed Roasted Bell Pepper 24

Sweet Potato, Succotash, Breaded Eggplant, Fresh Mozzarella w/ Olive Tapenade

Special Pasta Priced Daily

Executive Chef: Domingo Santamaria

Sous Chef: Rene Esparza

In keeping with tradition and Grandpa Deetjen's wishes, we strive to serve hearty, simple cuisine from fresh local products using organic, sustainably harvested food.

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.