

Dinner at Deetjens

Appetizers

Home Made Soup Priced Daily

Organic Caesar Salad 15

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

Seared Diver Scallop and Dungeness Crab Salad 22

Baby Frisée, Warm Roasted Potato, Fennel, Avocado, Black Truffle Aioli
with Citrus Mustard Vinaigrette

Roasted Seeds & Cabbage Salad 16

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

Grilled Zucchini and Feta Cheese Cakes 18

Roasted Lemon Potatoes, Micro Greens, Radish, Spicy Raita with Romanesco Sauce

Organic Mixed Green Salad 18

Roasted Beets, Pears, Apples, Caramelized Walnuts, Blue Cheese, Aged Balsamic Vinaigrette

Yucatan Style Panucho 17

Refried Black Bean Stuffed Corn Tortilla, Roasted Pulled Chicken, Cabbage, Tomatoes,
Pickled Red Onions, Avocado, Pickled Jalapenos & Queso Fresco

Fruit & Cheese Plate 24

Dinner at Deetjens

Entrees

Grilled Grass Fed Filet Mignon 42

Wild Mushroom & Celery Root Purée, Baby Carrots, Brussel Sprouts,
Huckleberry and Red Wine Jus

Smoked Bacon Wrapped Pork Tenderloin 38

Herbed Parmesan Cheese Polenta Cake, Winter Greens, Mushrooms, Caramelized Apples,
Black Cambazola & Port Jus

Oven Roasted Rack of Lamb 38

Parsnip and Sunchoke Purée, Garlic Spinach, Grilled Asparagus, Dry Cherries
and Raisins with Honey Mustard Jus

Seared Duck Breast 36

Roasted Sweet Potato Purée, Caramelized Fennel, Beets, Eggplant, with Apple & Pineapple Chutney

Spicy Seafood Saffron Paella 37

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

Grilled Organic Half Chicken 28

Coconut Milk & Saffron Steamed Rice, Lemon Garlic Roasted Potatoes,
Butternut Squash Purée with Red Curry & Orange Sauce

Grilled Organic Grass Fed Hamburger 28

Lettuce, Tomatoes, Grilled Onions, Cave Aged Gruyere, Crispy Garlic Potatoes,
Black Truffle Aioli and Ciabatta Bun

Vegetarian Sausage and Cannellini Beans Cassoulet 26

Winter Vegetables, Spicy Green Beans, Salsify, Spinach with Brioche Garlic Toast

Sea Catch 40

Roasted Potatoes, Fennel, Crab Meat, Yogurt & Chive Aioli, Grilled Asparagus, Herb Butter,
Salsify with Saffron & Caviar Buerre Blanc

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-born illness.