



SORREL RIVER RANCH
resort & spa

Dinner Menu

STARTERS

Spinach Ravioli Stuffed with Chevre

Housemade Spinach Pasta with Whipped Goat Cheese and Fresh Herbs
Served with Red Beet Veloute

\$8-

Sautéed Wild Mushrooms

Assorted Forest Mushrooms, Sautéed and Finished in a
Rich Port Wine Demi Glace with Herb Crostinis

\$9-

Blackened Scallops

Cast Iron Seared and Served over a Bed of Wilted Greens
with Candied Pecans and Cajun Aioli

\$13-

SOUP

Cream of Sorrel Soup

Puree of Sautéed Sorrel, Roasted Shallots, Garlic and Cream,
Finished with a Chive and Goat Cheese Crouton

Cup \$7-

Bowl \$9-

SALADS

House Salad

Mixed Lettuce with Cherry Tomatoes, Cucumbers, Radishes,
Carrots, Croutons and Your Choice of Dressing
(Ranch, Blue Cheese, Balsamic Vinaigrette, Caesar or Citrus Vinaigrette)

\$8-

Caesar Salad

Classically Prepared with Crispy Romaine,
Shaved Parmigianino Reggiano and Herb Croutons

\$10-

Roasted Beet Salad

With Arugula, Toasted Walnuts, Goat Cheese and Herb Vinaigrette

\$10-



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ENTREES

All Entrees Served with Your Choice of Two Sides

Eggplant Napoleon

Panko Encrusted Medallions of Eggplant, Stacked with Zucchini, Yellow Squash, Tomato and Monterey Jack Cheese, Topped with Roasted Red Pepper Coulis and Basil Oil

\$18-

Chicken Kiev

Breaded Boneless Chicken Breast, Pan Seared in an Herb Wine and Butter Sauce

\$22-

Bone in All Natural Pork Chop

10oz Char Grilled and Topped with Caramelized Brown Sugar and Sauce Hollandaise

\$24-

Wild Tasmanian Salmon

Braised in Saffron, Tomato, Fennel and White Wine Broth

\$25-

Mero Seabass

Broiled Japanese Seabass with a Balsamic Riesling Reduction

\$27-

Filet Mignon

Grilled and Topped with a Wild Mushroom Demi Glace

6oz \$27- 8oz \$29-

New York Strip

12oz, Blackened and Served with Garlic Demi Glace and Maytag Blue Cheese Crumbles

\$30-

Ribeye Steak

14oz, Char grilled with Herb Butter and Smothered with Crispy Fried Onions

\$32-

SIDES:

**Garlic Chive Whipped Potatoes
Potato Gratin
Roasted Red Potatoes
Bamboo Rice
Creamy Saffron Risotto**

**Steamed Broccolini
Buttered Baby Vegetables
Creamed Spinach
Roasted Asparagus
Sautéed Wild Mushrooms**