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LOUNGE AND DECK

Small Plates

Chips+Guac 14.25

House-Made Guacamole, Queso Fresco, Pomegranate, Blue Corn Tortilla Chips

Charred Jalapeno Artichoke Dip 15.25

Jalapeno, Artichoke, Kale, Creamed Cheese, Parmesan, Grilled Flatbread

Steamed Mussels 17.00

White Wine, Citrus, Butter, Chili, Herb, Charred Crustini

Pork Poutine 19.00

Tater Tots, Wisconsin Cheese Curd, Pork Shoulder, Harissa, Pickled Onion, Chile, Cilantro

Spinach-Stuffed Mushrooms 15.25

Artichoke, Spinach, Cheese, Lemon Zest, Fried Onion Bread Crumbs

Calamari 19.25

Pepperoncini, Fresno Chili, Herb, Citrus Chili Sauce

Mac & Cheese 14.00

Gruyere, Bechamel, Toasted Onion Breadcrumb

Green Beans 15.25

Onion Batter, Chipotle Dressing

Deviled Eggs 10.00

Dijon, Truffle Oil, Pickled Mustard Seed

Bourbon Wings 18.50

Bacon, Black Sesame, Chive

Tempura Sticky Ribs 16.50

Orange Sticky Glaze, Soy, Hoisin, Peanut, Sesame, Scallion

Dinner Entrees

Skirt Steak 32.25

Avocado, Chipotle Aioli, Achiotte Fingerling Potato, Radish, Queso Fresco, Marinated Grape

Ancho Honey Salmon 28.25

Corn, Corn Creme, Tomato, Jalapeno Crema, Pickled Vegetable, Micro Herb

Curried Seabass 30.00

Mild Yellow Curry, Citrus, Coconut Milk, Cous Cous, Confit Tomato, Pistachio, Mango Relish

Chicken Marsala 25.50

Our Famous Mushroom and Marsala Pan Sauce, Whipped Potato, Asparagus

Slow-Roasted Prime Rib 38.50

Friday & Saturday Night Only

Dry Aged Ribeye Roast, Grilled Asparagus, Baked Potato, Horseradish, Au Jus

Pot Roast 29.50

Sous-Vide Short Rib, Brown Sauce, Garlic Confit Mashed, Cippolini Onion, Roasted Carrot

Cioppino 38.00

Mussels, Clams, Shrimp, Chorizo, White Fish, Fennel-Tomato Broth, Charred Sourdough

"Just A Steak" 32.50

8oz Baseball Cut Sirloin, Garlic-Confit Mashed, Chefs Choice Vegetable, Herb Butter

Shrimp Cappellini 25.25

Cream, Garlic, White Wine, Lemon, Confit Tomato, Capers, Parmesan, Garlic Bread

Bucatini 19.50

San Marzano Tomato, Buerre Monte, Confit Tomato, Grana Padano Parmesan, Basil, Garlic Bread

Ala Carte

Bread Service 6

Sourdough, Everything Bagel, Feta Herb Butter

Fingerling Potato 9

Fresh Herb, Dijon, Lemon, Crema, Cheddar Frico

Asparagus 7

Prosciutto Chiffonade, Grated Parmesan, Black Pepper

Roasted Carrot 8

Cashew and Black Sesame Dukkah, Honey, Crema, Mint

Garlic-Confit Mashed 6

Herb Butter, Cracked Pepper, Chive

Brussel Sprouts 10

Bacon, Miso Caramel, Lemon

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.

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Salads & Soup

Soup du Jour ...Cup/Bowl 4/6

House Salad 8.00

Bread Service 6.00

Sourdough, Everything Bagel, Herb Butter

Blue 12.25

Iceberg, Avocado, Bacon, Blue Cheese Crumble and Dressing, Tomato, Scallion, Balsamic Glaze

Watermelon 18.00

Arugula, Avocado, Mint, Feta Cheese, Sunflower Seed, Lemon Vinaigrette

Chinese Chicken Salad 19.25

Napa Cabbage, Wonton, Scallion, Cashew, Peanut, Sliced Chicken Breast, Edamame, Cilantro, Orange, Sesame Ginger Dressing

Cobb 20.25

Greens, Diced Chicken Breast, Bacon, Blue Cheese Crumbles, Avocado, Egg, Tomato, Blue Cheese Dressing

Caesar 16.50

Baby Gem Romaine, Parmesan Frico, House Brioche Crouton, Grana Padano Parmesan, Scratch Caesar Dressing (Non-Vegetarian)

South By Southwest 21.00

Chicken Breast, Corn, Tomato, Black Bean, Avocado, Pepita, Fried Tortilla, Queso Fresco, Cheddar & Jack Cheese, BBQ, Chipotle Dressing

Sunshine Strawberry 19.00

Strawberry, Golden Raisin, Quinoa, Blue Cheese, Candied Walnut, Red Onion, Raspberry Vinaigrette

Add - 6oz Chicken +6 Shrimp +9 Salmon +14

Mixed Fare

Classic Smash Burger

4oz Angus Beef Patties, Caramelized Onion, Secret Sauce, House Pickle, Tomato, Lettuce, Real American Cheese
...Single 13.50 ...Double 16.50

California Smash Burger 18.00

Double Smash, Bacon, Pepperjack Cheese, Guacamole, Lettuce, Tomato, House Pickle, Chipotle Aioli

Smokehouse Smash Burger 18.00

Double Smash, Bacon, Garlic Aioli, Aged Cheddar Cheese, Fried Onion, Pickle, BBQ

Fried Chicken Sandwich 16.00

Hand-Fried Buttermilk Chicken Breast, Rooster Aioli, House Pickle

French Dip 22.25

Prime Rib, Swiss Cheese, Caramelized Onion, Creamy Horseradish, Au Jus

Fish & Chips 17.50

English Batter, Jalapeno Tartar Sauce

Fish Tacos 16.00

Battered Cod, White Sauce, Cabbage, Pico De Gallo, Queso Fresco, Cilantro

Grilled Swordfish Taco 18.00

Cabbage, Jalapeno-Avocado Crema, White Sauce, Pickled Onion, Peanut, Cilantro

Chicken Tenders & Fries 15.25

(4) Piece. Served with Ranch Dressing.

Pizza

Cheese 10/20

Pepperoni 11/21

Combo (Pepperoni/Sausage) 11.5/22

Doppio 12/22

Pepperoni, Sausage, Salami, Peppadew

Bianco 12.5/22.5

White Sauce, Sautéed Spinach, Prosciutto, Ricotta

Hawaiian BBQ 12.5/23

BBQ, Caramelized Onion, Chicken, Pineapple, Bacon, Cilantro

Margherita 11/21

Tomato, Buffalo Mozz, Fresh Basil, Balsamic Syrup

Buffalo Chicken 12.5/23

White Sauce, Chicken, Bacon, Blue Cheese, Buffalo Drizzle, Scallion

Aglio Supremo 12.5/23

White Sauce, Garlic, Pepperoni, Sausage, Mushroom, Tomato, Green Onion

Mushroom 12/21

White Sauce, Mushroom, Ricotta, Truffle Oil

Giardino 12.5/23

Mushroom, Bell Pepper, Garlic, Olive, Spinach, Artichoke, Red Onion, Tomato

Chicken Ranch 12.5/23

White Sauce, Chicken, Bacon, Artichoke, Mushroom, Tomato, Scallion

Carnivore 14/25

Pepperoni, Sausage, Bacon, Ham, Canadian Bacon

The Works 13.5/24

Pepperoni, Sausage, Bacon, Mushroom, Tomato, Peppadew, Black Olive, Bell Pepper, Onion