

The Clubhouse at Rancho Solano

D I N N E R M E N U

Salads

Hearts of Romaine Caesar

Chopped romaine, parmesan cheese, garlic croutons and classic caesar dressing

Classic Spinach

Fresh spinach, egg, bacon, red onions and raspberry vinaigrette

Fresh Garden

Mixed field greens, spring mix, tomatoes, cucumbers

Rancho Solano Salad

Spring mix, dried cranberries, glazed walnuts, bleu cheese crumbles and champagne vinaigrette

Mediterranean

Romaine lettuce, cucumbers, feta cheese, kalamata olives, cherry tomatoes and champagne vinaigrette

Fuji Apple Salad

Romaine lettuce, iceberg lettuce, fuji apple, roasted pecans, bleu cheese crumbles, dried cranberries, mandarin oranges, and honey poppyseed dressing

Baby Greens Citrus Salad

Spring mix, glazed walnuts, orange slices, golden beets, dried cranberries, toasted almonds, bleu cheese crumbles, lemon juice and champagne vinaigrette

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DINNER MENU

Entrees

Lemon Pepper Chicken

Roasted chicken breast with lemon beurre blanc sauce

Artichoke Chicken

Oven roasted chicken breast with garden artichoke cream sauce

Caprese Chicken

Chicken breast oven roasted with fresh mozzarella cheese and basil salsa

Chicken Piccata

Grilled chicken breast with light chardonnay lemon caper cream sauce

Chicken Parmesan

Breaded chicken breast with bread crumbs and parmesan cheese

Santa Maria Chicken Breast

Santa Maria Pepper Chicken Breast with au jus and creamy horseradish

Chicken Marsala

Breaded chicken with onion, mushroom, garlic and marsala sauce

Teriyaki Chicken Breast

With fresh pineapple, sweet peppers and onions

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DINNER MENU

Entrees

Pork Medallions

Roasted pork medallions with garlic, olive oil, rosemary, and parsley marinate with gravy

Oven Barbequed Pork Chops

Pork chop with worcestershire and barbeque sauce

Roasted Tri Tip

Slow roasted marinated tri tip with mushroom cabernet demi glaze

Santa Maria Tri Tip

Slow roasted tri tip marinated with santa maria au jus

Parmesan Crusted Tilapia

Parmesan crusted tilapia with fresh caprese sauce

Kalua Pulled Pork

Lightly salted oven cooked pork with liquid smoke sauce

Carved Ham

Baked ham with a brown sugar glaze

Carved Turkey

Oven roasted turkey with herb seasonings

Italian Lasagna

Lasagna with italian sausage, ricotta cheese, onions and mushroom

Baked Ziti

Vegetable baked ziti with zucchini, squash, onions and peppers in a cream sauce

Tri-Colored Cheese Tortellini

With sundried tomatoes and pesto cream sauce

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DINNER MENU

Upgraded Entrées

Baked Salmon Filet
With Dijon-dill cream sauce
\$3.00 per person upgrade
\$6.00 for additional entrée

Sonoma Free Range
Chicken Breast
cooked and seasoned
any way listed previously
\$4 per person upgrade
\$6 for additional entrée

Roasted Prime Rib of Beef
With au jus & cream horseradish
\$4 per person upgrade
\$7 for additional entrée

New York Steak
With bleu cheese butter
\$4 per person upgrade
\$7 for additional entrée

Seafood Scampi
With garlic butter sauce
\$4 per person upgrade
\$6 for additional entrée

Filet Mignon
With béarnaise sauce
\$6 per person upgrade
\$8 for additional entrée

Grass Fed Pork Tenderloin
With garlic peppercorn sauce
\$ Market Price

Baked Halibut
With tropical salsa
(subject to availability)
\$ Market Price

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Accompaniments

Herb Roasted Potatoes

Creamy Garlic Potatoes

Potato Au Gratin

Fresh Roasted Vegetables

Green Bean Almondine

Broccoli & Cheese Casserole

Wild Rice Pilaf

Jasmine Rice

Garlic Infused Rice

Penne Pasta Sundried Tomato Pesto

Basil Pesto Penne Pasta

Fettuccine Alfredo (Add chicken +\$2.00)