

# BIN189 DINNER

5:00 pm ~ 9:00 pm Sun. – Thurs.  
5:00 pm ~ 10:00 pm Fri. – Sat.

## FIRST FLAVORS

<i>Shellfish Chowder</i>	4/7
Lobster, clams, mussels, shrimp, scallops, tarragon and puff pastry	
Ψ <i>Meze Plate</i>	9
baba ghanoush, hummus, marinated olives warm pita bread	
<i>Cream of Mushroom</i>	8
Crimini and button mushrooms, onions, shallots cream, pinot noir, parmesan cheese and herbs	
<i>Three Onion Soup Gratinee</i>	10
with crunchy French bread and Havarti Dill Cheese	
<i>Organic Baby Greens</i>	7
marinated tomatoes, goat cheese fritter sweet basil vinaigrette	
<i>Baby Organic Iceberg</i>	8
smoked bacon, breaded onion rings, tomatoes sweet basil vinaigrette	
<i>Smoked Caprese Roulade Salad</i>	9
basil, tomato, fresh mozzarella on a bed of arugula and frisée with cabernet vinaigrette, Hawaiian black lava salt, red onion, pine nuts and olive oil	
<i>Classic Caesar</i>	7
garlic croutons, parmesan, Portuguese anchovies Caesar dressing	
<i>Tuna Tartar</i>	13
toasted sesame seeds, pickled ginger, Yuzu dressing hot sesame oil	
<i>Shrimp Cocktail</i>	14
5 large shrimp simmered with peppercorns, cilantro coriander, fennel, crushed red pepper and orange juice, served with cocktail sauce and lemon	
<i>Crispy Calamari</i>	12
Sweet Chili Aioli	
Ψ <i>Vegetarian Pasta</i>	9
tender pasta, garden vegetables with our herb balsamic vinaigrette	
<i>Foie Gras Crème Brûlée</i>	14
Mission figs and balsamic reduction	
<b><u>VEGETARIAN DISHES</u></b>	
<i>*Vegan</i>	
<i>Fettuccine Alfredo</i>	13
garlic cream sauce thickened with shredded parmesan cheese	
Add Portobello Mushroom	16
Add Chicken Breast	16
Add Shrimp	18
<i>*Tomato and Summer Squash "Lasagna"</i>	21
an exquisite creation of layered heirloom tomato squash, macadamia "ricotta" and extra virgin olive oil	
<i>Wild Mushroom Ravioli</i>	19
mushroom sauce, sautéed wild mushrooms parmesan cheese	
<i>Wild Mushroom and Meyer Lemon Risotto</i>	16
finished with chives and truffle cream	

## MAIN DISHES

<i>8 oz. Center Cut Filet Mignon</i>	42
Roquefort reduction sauce, Blue Lake beans Potato-Leek Gratin	
<i>New York Steak</i>	35
Choice New York steak grilled the way you like it baked potato and fresh vegetables	
<i>Rib Eye Steak</i>	35
Prime rib eye prepared just the way you like it roasted fingerling potatoes and fresh vegetables	
<i>Duck Duet</i>	31
Seared Muscovy Duck Breast, leg confit, lentils chives, soffritto and bordelaise	
<i>Chicken Breast</i>	18
Grilled and served with your choice of Traditional Chasseur sauce with white wine, mushrooms and tomatoes or Garlic Sauce with wild mushrooms garlic, veal demi and fresh sage	
<i>Pork Chop</i>	28
bourbon and molasses brined, smoked bacon natural jus, au gratin potatoes	
<i>Hungarian Goulash</i>	18
slow braised veal, marjoram, hot paprika potato gnocchi and Parmesan	
<b><u>SEAFOOD DISHES</u></b>	
<i>Linguini and Clams</i>	26
steamed with shallots, garlic, white wine and clam broth	
Ψ <i>Atlantic Salmon</i>	28
roasted on cedar plank and topped with mandarin orange zest and maple glaze served with rosemary fingerling potatoes	
<i>Maine Diver Scallops</i>	30
pancetta, green grape reduction, Brussel sprouts King Trumpet mushrooms, creamy cauliflower polenta	
<i>Shrimp Scampi</i>	28
butter, white wine, garlic and shallots, tomatoes, basil Kalamata olives and parmesan cheese	
Ψ <i>Halibut</i>	30
Char broiled Halibut fillet topped with a dill and pink peppercorn butter and served with our wild mushroom and Meyer lemon risotto	
<i>Cioppino</i>	30
shrimp, shellfish, calamari, crab and white fish simmered in our version of the classic tomato-white wine sauce	
<b><u>May we suggest a Wine Flight with dinner...</u></b>	
<i>Chardonnay Flight</i>	\$10.75
<i>Big American Red Flight</i>	\$13.50
<i>Wines of the World Flight</i>	\$13.25
<i>Wines of the World Two</i>	\$8.75
Our flights are a great way to get started! Each flight consists of a trio of 2.5 oz. servings tastefully presented in our unique wine vine so you may experience different tastes, compare and contrast, or find a new favorite.	

Ψ denotes spa-style cuisine

*In support of the water conservation efforts on our mountain, Lake Arrowhead Resort and Spa has chosen to serve bottled water (still and sparkling). Traditional water will be served upon request only.*