

STONEHOUSE

Dinner 6-10pm Daily; Sunday Brunch 10am-2pm
Reservations Highly Recommended
805.565.1724



Appetizers

Soup of the Day \$14

SYR's Famous Tortilla Soup

Avocado, Grilled Chicken, Cheddar Cheese, Tortilla Crisps \$13

Baby Ranch Greens

Point Reyes Blue Cheese, Hearts of Palm, Candied Pecans,

Pomegranate Vinaigrette \$13

Grilled White & Green Asparagus Salad

Frisée, Radicchio, Wild Mushrooms, Manchego Cheese,

Kalamata Olive Vinaigrette \$16

Ahi Tuna Tartar

Cucumber, Avocado, Wasabi Tobiko, Curry Oil, Soy Ginger Sauce \$16

Dungeness & Jumbo Lump Crab Cake

Petit Herb Salad, Three Chili Aioli, Fruit Salsa \$19

Smoked Duck and Avocado Spring Roll

Boursin Cheese, Asian Coleslaw \$17

Pan Seared Diver Scallop

Chive Potato Rosti, Sweet Corn, English Peas, Applewood

Smoked Bacon Miso Corn Coulis \$17

Pan Seared Foie Gras

Poached Pear, Cinnamon Brioche French Toast, Baby Mâche,

Port Reduction \$20

Braised Short Rib Raviolis

Ricotta Salata, Spinach, Cipollini Onions, Organic Mushrooms,

Chianti Cream Sauce \$19

Entrées

Whole Roasted Loup De Mer

Beluga Lentils, Sautéed Spinach, Roasted Tomato, Capers

Olive Relish, Chardonnay Beurre Blanc \$40

Blackened Red Snapper

Spring Pea, Saffron Jasmine Rice Your Choice of our SYR Sauces:

Lemon Caper, Garlic Butter or Lemon & Herb Olive Oil \$34

Butter Poached Maine Lobster

Heirloom Tomato Confit Risotto, Pea Shoot Salad, Ranch Meyer

Lemon Beurre Blanc \$62

Parmesan Crusted Halibut

Gnocchetti, Asparagus, Kalamata Olives,

Oven Dried Tomato Sauté, Basil Butter Sauce \$39

Mountain Meadows Colorado Rack of Lamb

Pee Wee Potatoes, Lardons, Goat Cheese,

Spring Vegetable Hash, Lamb Sauce \$47

Classic Steak "Diane"

Filet Mignon Medallions, Roasted Rosemary Potatoes,

Haricot Vert, Brandied Crimini Mushroom Cream Sauce \$48

Peppercorn Grilled Prime 16oz. Steak "Delmonico"

Gruyere Cheese Potato Gratin, Baby Vegetables, Cognac Sauce \$52

Spaghetti Al Limone

Lemon & Cream, Aged Parmesan~Reggiano,

Ty's Favorite \$23

San Ysidro Ranch "Stonehouse Restaurant"

1 of the Best 50 Restaurants in America

OpenTable Diners Choice Award 2009

~ Executive Chef John Trotta ~

San Ysidro Ranch "#1 Resort in U.S. & Canada" 2010 Travel + Leisure

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Desserts

Chocolate Lovers Banana Mascarpone Tart

*Mara des Bois
Original 13 Petite 7*

Seasonal Fruit Cobbler

*Ranch Made Maple Gelato
Original 12 Petite 7*

Brown Butter Pecan Tart

*Vanilla Cognac Chantilly
Original 13 Petite 7*

Classic Apple Pie

*Ranch Made Vanilla Gelato, Caramel Sauce
Original 12 Petite 7*

Belgium Chocolate Pot de Crème

*Hazelnut Biscotti, Sweet Cream
Original 13 Petite 7*

Classic Meyer Lemon Meringue Pie

*Seasonal Fresh Berries
Original 12 Petite 7*

Dessert Sampler

*Assortment of Any Three Petite Desserts
19*

Selection of Three Artisan Cheeses

18

Sunday Brunch

Starter

The Ranch Parfait

House Made Granola, Fresh Berries and Vanilla Yogurt

Baby Mixed Greens

*Marcona Almond Crusted Goat Cheese, Baby Tomatoes,
Balsamic Vinaigrette*

Hearts of Romaine

*Kalamata Olives, Cucumber, Roasted Peppers, Feta Cheese
and Red Wine Vinaigrette*

Smoked Duck and Avocado Spring Roll

Boursin Cheese and Asian Coleslaw

Smoked Salmon

Dill Crème Fraiche, Frisée and Corn Potato Blini

Cajun Spiced Crab Cake

Petit Herb Salad with Crispy Onions, Citrus Vinaigrette

Entrée

Macadamia Nut Crusted Brioche French Toast

Pineapple and Vanilla Bean Maple Syrup, Passion Fruit Chantilly

Spinach Bacon Frittata

Tomatoes, Scallions and Gruyère Cheese

Classic Eggs Benedict

Toasted English Muffin, Canadian Bacon, Olive Hollandaise

Dungeness Crab Omelet

Spinach, Oven Roasted Tomatoes and Mascarpone Cheese

Couscous Crusted Salmon

Warm Haricot Vert, Tomato and Spinach Sauté, Miso Honey Mustard Sauce

Grilled Flat Iron Steak

Herb Grilled Vegetables and Arugula Salad, Chimichurri Sauce

Herb Roasted Chicken

*Angel Hair Pasta, Prosciutto, Spinach, Manchego Cheese,
Chardonnay Sauce*

Beverages

Chandon Reserve Sparkling Chardonnay Brut

Mimosa, Bellini or Juice

\$49.00 per person

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