



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Small Plates

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA
white truffle honey, spiced nuts, fruit, house made sourdough ... 12

PACIFIC RIM OYSTERS

six on the half shell, cilantro, roasted jalapeño & lime mignonette ... 16

STEAMED MANILLA CLAM CHOWDER

bacon, potatoes, sherry, Trumpet Royale mushrooms, sugar snap peas, leeks ... 15

HEARTS OF ROMAINE BAGNA CAUDA

warm garlic & Spanish anchovy dressing, poached egg, shaved Bellwether Farms
pepato cheese, croutons, roasted bell pepper, herb cured black olives*... 14

GRILLED ASPARAGUS & LA QUERCIA PROSCIUTTO PIZZETTA
sun dried tomato & toasted pine nut pesto, house made mozzarella*... 15

NIMAN RANCH CARPACCIO

thinly sliced filet mignon, pastrami rub, shaved Vella Jack cheese, radish sprouts,
red onion, gaufrette potatoes, Stella Cadente Meyer lemon olive oil, smoked sea salt ... 16

EVENING SOUP ... 9

SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 9

add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

Big Plates

FRIED MARY'S ORGANIC CHICKEN

green onion mashed potatoes, Trumpet Royale mushroom & sherry gravy,
buttermilk slaw, cornbread ... 20

COCHINITA TACOS

traditional Yucatecan slow roasted pork, house made corn tortillas, refried black beans,
cilantro rice, avocado, crema, salsa*... 17

MACBURGER ROYALE

Ford Ranch grass fed beef, Fiscalini cheddar, grilled green onion aioli, house made pickle,
toasted onion bun, smoked paprika fries ... 16

add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES*... 16

Main Courses

SPRING VEGETABLE TORTA

asparagus, morel mushrooms, Cypress Grove Lamb Chopper cheese, polenta crust, red pepper coulis, parsley & toasted pine nut salad ... 26

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN SEARED SCALLOPS

Thai salad, shrimp & shiitake toast, wasabi cashew sauce, ponzu ... 38

PAN ROASTED LIBERTY FARM DUCK BREAST

duck confit fried rice, baby bok choy, ginger orange sauce ... 37

GRILLED NIMAN RANCH COUNTRY PORK CHOP

ham hock cassoulet, braised greens, black olive tapenade ... 29

ROASTED ROSEN RANCH RACK OF LAMB

walnut crust, arugula, cherry & Point Reyes Farmstead blue cheese salad, Yukon Gold potato gratin, cabernet glazed shallots ... 39

GRILLED NIMAN RANCH STEAK

sautéed spinach, bacon & green onion mashed potatoes, caramelized onions, porcini butter: filet mignon or New York ... 42

Our dessert menu features a Bourbon Pecan Soufflé with Dark Chocolate Sauce. Please order with your main course to allow time for preparation.

Sides ... 8

DUCK CONFIT FRIED RICE

HAM HOCK CASSOULET WITH BLACK OLIVE TAPENADE

ARUGULA, WALNUT, CHERRY & POINT REYES FARMSTEAD BLUE CHEESE SALAD

BACON & GREEN ONION MASHED POTATOES WITH PORCINI BUTTER

SMOKED PAPRIKA FRIES

It's our mission

to serve you the highest quality regional food in season.

Our fruits, vegetables and grains are organic; the meats are sustainably raised. In selecting ingredients for our menus, we look to partner with those committed to environmental and social responsibility.

EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF MICHAEL GORDON

All of our food is prepared to order. please relax and enjoy your experience.

Please refrain from using your cell phone in the dining room or café. A three percent Mendocino Healthy Families fee is applied to your bill to help provide health insurance for our employees.