



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## Starters

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA  
spiced nuts, truffle honey, sourdough ... 16

HEIRLOOM TOMATO CAPRESE  
grilled flat bread, house made mozzarella, pumpkin seed pesto, basil,  
Stella Cadente extra virgin olive oil & balsamic drizzle ... 15

STEAMED MANILA CLAM CHOWDER  
corn, applewood smoked bacon, potatoes, sherry, cream, lemon & chile gremolata,  
sourdough croutons ... 16

SHRIMP COCKTAIL  
avocado, cherry tomatoes, green goddess aioli ... 16

BBQ PORK RIBS  
hoisin sauce, Asian slaw, shiitake mushrooms, sesame seeds ... 15

LIBERTY FARM DUCK PÂTÉ  
whole grain mustard, pickled red onions, frisée, confit giblets & pluot salad, herb croûtes ... 12

EVENING SOUP ... 11

CHICKEN PANTS RANCH LETTUCES  
spiced hazelnuts, honey mustard vinaigrette ... 11  
add Cowgirl Creamery Red Hawk or Cypress Grove Humboldt Fog cheese  
on hazelnut toast ... 5

## Cafe Plates

FRIED CHICKEN  
Mary's free range, green onion mashed potatoes, Trumpet Royale mushroom sherry gravy,  
watermelon salad, cornbread ... 25

KOREAN FISH TACOS  
3 corn tortillas, kimchee, tempura rock fish, gochugaru aioli\* ... 17

MACBURGER ROYALE  
Ford Ranch grass fed beef, New York cheddar, toasted sesame seed brioche bun,  
house made pickles, fries, malt vinegar mayo ... 17  
add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES  ... 17

## Main Courses

EGGPLANT & HEIRLOOM TOMATO NAPOLEON  
house made mozzarella, zucchini noodles, Trumpet Royale mushrooms,  
puttanesca sauce\* ... 30

MARKET SEAFOOD  
selected from our eco friendly list ... MP

PAN SEARED SCALLOPS  
grilled corn, avocado, bacon, watercress, toasted pepitas & lime salad,  
ancho chili butter sauce ... 37

PAN ROASTED LIBERTY FARM DUCK BREAST  
arugula, La Quercia prosciutto, Pennyroyal Farm Velvet Sister cheese & grilled peach salad,  
yam chips, blackberry pinot noir gastrique ... 37

GRILLED NIMAN RANCH PORK CHOP  
quinoa, kale, cherry tomatoes, summer squash, romesco sauce, balsamic reduction ... 32

GRILLED NIMAN RANCH STEAK  
chimichurri, morel mushroom butter mashed Yukon potatoes,  
green beans & roasted almonds                      filet mignon ... 42    bavette ... 31

*A six-course chef's tasting menu is available.*

## Sides ... 8

FRENCH FRIES, MALT VINEGAR MAYO

ARUGULA, LA QUERCIA PROSCIUTTO,  
PENNYROYAL FARM VELVET SISTER CHEESE & GRILLED PEACH SALAD

GREEN BEANS & ROASTED ALMONDS

QUINOA, KALE, CHERRY TOMATOES, SUMMER SQUASH, ROMESCO SAUCE

GRILLED CORN, AVOCADO, BACON, WATERCRESS, TOASTED PEPITAS & LIME SALAD

*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 JACK DRINNEN

*All items are prepared from scratch to order, please inform your server if you have time constraints.*

*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.*