



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## Starters

### 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 tomato, 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

## 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