



STARTERS

SMOKED SALMON PLATTER	14.00
SEARED AHI TUNA	15.00
CAMBOZOLA CHEESE	18.00
CLASSIC SHRIMP COCKTAIL	17.00

SOUPS & SALADS

SOUP OF THE DAY	4.00
HOUSE SALAD	10.00
<i>MIXED GREENS - TOMATO - CUCUMBER - RED & GOLDEN BEETS</i>	
SPINACH SALAD	14.00
<i>FETA - STRAWBERRIES - PECANS - RED ONION</i>	
CLASSIC CAESAR SALAD	15.00
WEDGE	16.00
<i>ICEBERG - BACON - TOMATO - RED ONION - BLUE CHEESE DRESSING</i>	
KIT FOX SALAD	17.00
<i>BOSTON BIBB - AVOCADO - STRAWBERRIES - RASPBERRIES - GRAPEFRUIT - ORANGE - DATES - PECANS - LIME VINAIGRETTE</i>	
CAPRESE SALAD	14.00
<i>TOMATOES - MOZZARELLA - FRESH BASIL - BALSAMIC DRESSING</i>	



E N T R E E S

VEGETARIAN PLATE ✓ CHEF'S CHOICE OF VEGETABLES - RISOTTO	15.00	CHICKEN OSCAR CRAB CAKE - HOLLANDAISE SAUCE - ASPARAGUS	26.00
MEATLOAF MUSHROOM BORDELAISE SAUCE - WHIPPED POTATOES - VEGETABLE DU JOUR	18.00	HALF RACK OF BABY BACK RIBS FRENCH FRIES - COLE SLAW - CORN BREAD	28.00
CHICKEN CHASSEUR MUSHROOM & HERB DEMI-GLACE - WHIPPED POTATOES - VEGETABLE DU JOUR	17.95	ROAST CENTER CUT PORK LOIN WHIPPED POTATOES - VEGETABLES DU JOUR - GRAVY	28.00
PASTA RAGU BOLOGNESE GARLIC BREAD	17.95	BLACKENED MAHI MAHI GRILLED PINEAPPLE RISOTTO - VEGETABLES - SWEET ASIAN SLAW	28.00
WILD MUSHROOM RISOTTO ✓ ASPARAGUS SPEARS - RED & YELLOW BELL PEPPERS - TRUFFLE OIL	19.00	SHRIMP SCAMPI JUMBO SHRIMP - GARLIC - WHITE WINE - BUTTER - LINGUINE	30.00
STUFFED SHELL PASTA RICOTTA - REGGIANO - MOZZARELLA - SPINACH - HOUSE MARINARA	19.00	PAN SEARED SALMON MANGO PINEAPPLE RELISH - COUSCOUS - VEGETABLES	32.00
HALF CORNISH HEN LEMON-HERB SAUCE - WHIPPED POTATOES - VEGETABLES	20.00	6 OZ FILET OF BEEF TORNADOR EGGPLANT - MUSHROOMS - BORDELAISE SAUCE	32.00
BEEF SHORT RIBS JARDINIERE WINE DEMI-GLACE - WHIPPED POTATOES - BROCCOLI FLORETS	22.00	DIVER SCALLOPS MASHED POTATOES - TROPICAL SALSA	32.00
RIGATONI IN CREAMY POMODORO SAUCE ✓ PLANT-BASED MEAT, CREAMY CASHEW- TOMATO SAUCE - SPINACH	22.00	10 OZ NEW YORK HERBED BLUE CHEESE BUTTER - RED POTATOES - VEGETABLES	34.00
CHICKEN FETTUCCHINE ALFREDO GARLIC BREAD	24.00	RACK OF LAMB WHIPPED POTATOES - SAUTEED SPINACH - MINT-RASPBERRY DEMI-GLAZE - FRESH RASPBERRIES	34.00
		CHILEAN SEA BASS SEARED - NEWBURG SAUCE - RISOTTO - VEGETABLES	35.00

ASK ABOUT OUR DESSERT MENU.

✓ VEGETARIAN

OUR KITCHEN IS OPEN: SUN - TH 11 A.M. - 8:30 P.M. FRI - SAT 11 A.M. - 9 P.M.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Warning: Chemicals known to the state of California cause cancer or birth defects, or other reproductive harm may be present in foods or beverages sold or served here. California Health and Safety Code: 25249.6

La Casa Del Zorro
DESERT RESORT & SPA • BORREGO SPRINGS