Nearly 200 years ago, this land we stand on today was claimed by Spanish ranchers. The wide open space was covered in lush vegetation which was green for half the year and golden for the other half, and populated with sporting birds, deer and the occasional head of cattle.

Welcome to the Preserve at Coto de Caza. We invite you to sit back, relax and enjoy Chef-prepared meals, craft cocktails and signature wine lists.

**SALADS / SOUPS**

**CEasar**
Gem Romaine, Parmesan Cheese, Croutons, Caesar Dressing | $10

**Heirloom Caprese Stack**
Fresh Mozzarella, Heirloom Tomato, Basil Pesto, Balsamic Reduction, Basil, EVOO, Sea Salt | $14

**Roasted Beets**
Mix Beets, Warm Pecan Goat Cheese, Rocket Arugula, Citrus, Truffle Balsamic Vinaigrette | $12

**LOBster BisQue**
Buttered Garlic Lobster, Cognac Creme, Chives | $16

**Porcini MushRoom BisQue**
Mushroom Medley, Black Truffles, White Truffle Oil, Chives | $16

**Harvest Greens**
Danish Bleu Cheese, Roasted Butternut Squash, Dried Cranberries, Candied Pecans, Balsamic Vinaigrette | $12

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**Starters**

**Cheese & Charcuterie**
2 Meats, 4 Cheeses, Quince Jam, Cherkins, Dried Fruits, Nuts, Crackers, Crostini | $22

**Poke Nachos**
Marinated Ahi, Avocado, Sweet Soy, Ginger Aioli, Fresno Chili, Micro Wasabi, Furakaki, Chile Oil | $19

**Heirloom Caprese Bruschetta**
Grilled Baguette, Baby Tomato Relish, Fresh Mozzarella, EVOO, Balsamic, Basil, Sea Salt | $14

**Open Faced Tuna Sushi Roll**
Marinated Ahi, Sushi Rice, Sweet Soy, Ginger Aioli, Fresno Chili, Micro Wasabi, Furakaki, Chili Oil | $19

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**Family Meal**

feeds 2 Adults & 2 Kids

**Bbq Rib Dinner**
2 Rack Pork Ribs, Mac & Cheese, Yukon Mash Potatoes, BBQ Pinto Beans, Coleslaw, Iceberg Wedge, BBQ Sauce | $75

**Chicken Scaloppini Dinner**
Chicken Breast, Caper Buere Blanc, Blistered Tomatoes, Yukon Mash Potatoes, Vegetable Medley, Mixed Green Salad with Balsamic Vinaigrette, | $75

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**ENTRÉES**

**Prime Beef Tenderloin 8 Oz**
Yukon Gold Mash Potatoes, Grilled Asparagus, Bordesaise Sauce | $48

**Prime New York Steak 14 Oz**
Cheddar Jalapeno Au Gratin Potatoes, Grilled Asparagus, Chasseur Sauce | $48

**Prime Flat Iron Steak 12 Oz**
Wasabi Horseradish Mash Potatoes, King Oyster Mushrooms, Soy Saki Demi | $45

**Kurabuto Pork Chop 16 Oz**
Parsnip Puree, Apple Onion Compote, Balsamic Brown Butter | $36

**Skuna Bay Salmon 8 Oz**
Heirloom Black Rice, Tomato Provenzal Ragu, Baby Zucchini, Micro Basil | $36

**Shrimp & Grits**
Grilled Corn Grits, Spanish Chorizo, Trinity Bell Pepper Chutney, Micro Greens | $28

*Consuming raw or undercooked meats, poultry, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. All food and beverage purchases are subject to 8.5% Sales Tax. Charge, a portion of which may be distributed by the Coto de Caza to local food and beverage vendors and suppliers. The dining charge is not to be in addition. Please refer to your event or restaurant for any food and beverage restrictions in current state mandates. ©2016 Coto de Caza, all rights reserved. WAP 0115-15