



Fandango

LUNCH APPETIZERS

- 39. Pate Maison** **\$7.75**
- 40. Six Escargots** **\$10.75**
- 41. Fandango Soup**
Dinner Soup \$6.95, Bowl (lunch) \$5.50, Cup (lunch) \$4.50.
- 42. Onion Soup Gratinee**
Dinner onion soup \$7.95, Bowl (lunch) \$5.50, Cup (lunch) \$5.00.
- 43. Mixed Green Salad** **\$5.75**
Vinagrette
- 44. Heirloom Tomatoes Mozzarella**
dinner \$9.95, lunch \$8.95.

DINNER HORS D'OEUVRES

- 1. Tapas** **\$9.95**
A selection of appetizers prepared in the Spanish tradition.
- 2. Melon con Prosciutto di Parma** **\$8.95**
- 3. House Cured Salmon** **\$8.95**
with red onions and capers
- 4. Six Escargot** **\$11.95**
with garlic herbs and butter
- 5. Giant Calamari** **\$9.50**
breaded, sauteed and sliced
- 6. Fresh Sanddabs** **\$9.50**
brushed with egg and sauteed
- 7. Fresh Giant Sea Scallops** **\$14.75**
sauteed in lemon butter
- 99. Fresh Caviar**
Market Price
- 99. Terrine of Foie Gras**
Market Price

SOUPS

- 8. Fandango Soup** **\$6.95**
- 9. Onion Soup Gratinee** **\$8.95**

SALAD

- 10. Assorted Greens** **\$6.95**
with vinagrette
- 11. Sliced Tomato and Red Onion** **\$7.50**
fresh basil, vinagrette
- 12. Heart of Palm** **\$7.95**

- 13. Spinach Mimosa** **\$7.50**
with chopped bacon and hard boiled egg
- 14. Caesar Salad** **\$8.95**
- 15. chicken oriental Salad** **\$17.95**
Grilled chicken Breast, Mushrooms, toasted Peanuts, Pickled ginger

Lunch Salads

- 45. Salad Nicoise**
Bay Shrimp \$13.95, Grilled Salmon \$14.95, Tuna \$12.95. Assorted green vegetables & eggs.
- 46. Chicken Oriental Salad** **\$12.95**
Grilled chicken breast, mushrooms, toasted peanuts, pickled ginger.
- 47. Basque Salad** **\$12.95**
Fresh spinach, orange sections, blue cheese, walnuts, raspberry vinagrette.
- 48. Roasted Beets Salad** **\$12.95**
Mesclun & mozzarella, blue cheese vinagrette.
- 49. Caesar Salad** **\$11.95**
- 50. House Cured Salmon & Green Salad** **\$12.95**
Organic greens from Carmel Valley.

BISTRO MENU (lunch)

- 51. 1/2 LB. Hamburger & French Fries**
(lunch/dinner)
Cheeseburger \$9.50, Cheeseburger with Ortega Chilis \$9.95, Hamburger \$8.50.
- 52. Breast of Chicken Sanwich** **\$9.75**
Grilled & sliced chicken, roasted bell peppers served on a bun with fries.
- 53. Clubhouse** **\$10.95**
Bacon, lettuce, tomatoes & grilled chicken served on a baguette with fries.
- 54. Prosciutto Di Parma & Mozzarella** **\$9.75**
- 55. Grilled Ham & Cheese Sandwich** **\$9.75**
With cheddar served with fries.
- 56. Spanish Omelette** **\$11.95**
Three eggs, sausage, mild Ortega chilis & cheese, served open faced with guacamole, salsa & sour cream.
- 57. California Omelette** **\$11.95**
Three eggs, guacamole, cheese, mushrooms, julienne of vegetables.

PASTA (lunch)

- 58. Spaghetti Siracusa (lunch)** **\$13.95**
Ground Italian sausage, beef, pork in tomato sauce.
- 60. Pasta Puttanesca (lunch)** **\$13.50**
Diced tomatoes, capers, garlic, basil, kalamata olives, olive oil.
- 61. Pasta Pesto (lunch)** **\$13.50**
Basil, garlic, ground nuts, parmesan, olive oil.
- 62. Fettuccini Primavera (lunch)** **\$13.50**
Julienne of fresh vegetables with cream sauce.
- 63. Tortellini Maison (lunch)** **\$13.95**
Fresh pasta filled with three cheese, basil cream sauce.

- 64. Canneloni Nicoise (lunch)** **\$14.95**
Fresh pasta stuffed with spinach, ham, veal, tomato au gratin.

SPECIALTIES (Lunch)

- 65. Paella (lunch)** **\$21.95**
Assorted seafood, spicy sausage, chicken, peas, vegetables & saffron rice.
- 66. Arroz De Sevilla (lunch)** **\$14.95**
Filet of beef tips, mushrooms, bell peppers, peas, sherry & saffron rice.
- 67. Couscous Lamb Shank Algerois (lunch)** **\$19.95**
Semolina, lamb, & vegetables, North African spices, barrisa.
- 68. Cassoulet Maison (lunch)** **\$18.95**
Great Northern White Beans Baked with Charcuteries
- 69. Osso Buco Fandango (lunch)** **\$19.95**
Sliced shank braised in veal stock, tomato & mushrooms over pasta.
- 70. Short Ribs (lunch)** **\$19.95**
Slowly braised in red wine and port.
- 71. Filet of Sanddabs (lunch)** **\$14.95**
Sauteed in lemon butter.
- 72. Salmon Filet (lunch)** **\$14.95**
Served with cafe de Paris butter.
- 73. Calamri Steak (lunch/dinner)**
dinner \$22.95, lunch \$14.95. Giant calamari, slightly breaded and sauteed.
- 74. Veal Picatta (lunch)** **\$19.95**
Lemon butter and capers.
- 75. Calf Liver & Onions (lunch)** **\$15.75**
Demi Glaze and Raspberry Vinegar.
- 76. Steak Frites (lunch)** **\$21.75**
Served with cafe de Paris butter, french fries.

MAIN COURSE SELECTIONS (dinner)

- 16. Canneloni Nicoise** **\$19.95**
Rolled w/ spinach, veal ham, cheese & tomato
- 17. Salmon Fettuccine** **\$21.95**
fresh salmon, dill, white wine, sundried tomato, and cream
- 18. Pasta Puttanesca** **\$18.50**
Diced toamtoes, capers, garlic, basil, kalamata olives, olive oil.
- 19. Spaghetti Siracusa** **\$19.95**
Ground Italian sausage, beef, pork in tomato sauce.
- 59. Spaghetti Carbonara**
Dinner \$19.95, lunch \$13.95. With bacon, eggs, parmesean cream sauce.
- 20. Tortellini Maison** **\$19.95**
Fresh pasta filled with three cheese, basil cream sauce.
- 21. Paella Fandango** **\$29.95**
Saffron Rice, Seafood, Spicy Sausages, Chicken, Peas, Green onion, red & Green bell Pepper
- 99. Giant Calamari** **\$22.95**
breaded, sauteed and sliced.
- 22. Filet of Sanddabs** **\$21.95**
Brushed With Egg And Sauteed

- 23. Salmon Filet** **\$28.95**
Grilled, served with Cafe de Paris Butter
- 99. Duckling a l'orange** **\$29.75**
Roasted medium well. Served with bitterorange sauce.
- 24. Veal Piccata** **\$28.95**
- 25. Osso Buco Fandango** **\$29.95**
Sliced Shank braised with veal stock, Madeira, tomato & mushrooms over Saffron Risotto
- 26. Short Ribs** **\$26.50**
Slowly Braised in Red Wine with Seasonal Vegetables
- 27. Couscous Lamb Shank Algerois** **\$29.95**
Semolina, Lamb & Vegetable Stew, North African spices & harrisa
- 28. Cassoulet Maison** **\$27.95**
- 99. Sweetbread Piccata** **\$32.50**
- 29. Calf Liver and Onions** **\$22.50**
- 31. Chicken Breast** **\$19.75**
grilled, devilled sauce
- 32. Double Lamb Chops** **\$28.50**
grilled with herbs
- 33. 1/2 lb Hamburger with French Fries** **\$14.95**
Served on a bun with traditional garnish
- 34. 8 oz Steak Frites** **\$27.50**
- 99. duo of Petit Filet Mignon** **\$28.75**
with two sauces
- 35. 12 oz New York Steak** **\$29.95**
grilled with shallot, tarragon, and cognac herbed butter
- 36. 7 oz filet mignon** **\$29.75**
tender filet, green peppercorn, cognac wine sauce
- 37. Petit Filet Mignon & Scampi** **\$29.95**
- 38. ADD 6 oz Lobster Tail to any entree** **\$22.00**
- 99. Rack Of Lamb** **\$39.95**
- 99. Halibut** **\$29.75**
Sauteed in lemon butter
- 99. Sea Scallops Entree** **\$32.95**
- 99. Scampi Entree** **\$32.95**
- 100. Special Request Misc**

Desserts

- 99. creme brule** **\$7.75**
- 99. chocolate moose cake** **\$7.75**
- 99. lemon cheesecake** **\$7.75**
- 99. Flan** **\$6.50**
- 99. creme carmel custard** **\$6.50**
- 99. creme puffs** **\$7.50**