

Small Plates

Colorado Lamb Sliders 19

Feta Cheese and Olive Aioli on a House-Made Bun
Garden Fennel and Apple Coleslaw

Steamed Manilla Clams 19

Cannellini Beans, Pancetta, Kale, Croutons, Micro Celery
Smoked Paprika Fennel Broth

Crispy Coconut Tiger Prawns 21

Sweet Thai Chili Sauce and Mango Asian Slaw

Fire-Grilled Marinated Castroville Artichoke 16

Wild Rocket Salad with Shaved Parmigiano-Reggiano
Ranch Lemon Herb Aioli

Half-Dozen Oysters on the Half Shell 23

Melon, Ginger and Yuzu Mignonette

Grilled Hearts of Romaine 16

Radicchio with Gruyère Cheese Crouton
Caesar Dressing and Boquerónes

Organic Mixed Greens 15

Candied Pecans, Pears and Laura Chenel Goat Cheese
Golden Balsamic Vinaigrette

Organic Baby Iceberg Wedge 16

Applewood Smoked Bacon, Organic Cucumber with Heirloom Cherry Tomatoes
Creamy Buttermilk and Point Reyes Blue Cheese Dressing

SYR Traditional Classics

SYR's Famous Tortilla Soup 16

Farmer's Market Avocado with Organic Grilled Chicken and Cheddar Cheese
Topped with Tortilla Crisps

Ranch Macaroni & Cheese 18

Prosciutto di Parma in a Four Cheese Sauce

Buttermilk Fried Chicken 35

Mashed Potatoes and Coleslaw

Famous San Ysidro Ranch Baby Back Ribs 37

SYR's BBQ Sauce with Ty Chips and a Side of Coleslaw

SYR Grilled Natural Angus Burger 23

House-Made Potato Brioche Bun
Pickles and Caramelized Onions served with French Fries
Choice of Aged Cheddar or Buttery Gorgonzola

Add House-Smoked Bacon, Avocado, Fried Egg or Substitute Truffle Fries 3

Add 4 oz. Foie Gras 32

Large Plates

Pan Seared Scottish Salmon 37

Baby Corn, Roasted Yams, Garden Turnips, Pearl Onions, Crispy Corn Bread, Fennel
Jam, Whole Grain Mustard Verjus

Moroccan Spiced Chicken Tagine 44

Roasted Cauliflower, Dried Apricot, Chickpeas and Olives
Preserved Lemon with Cilantro and Couscous

Grilled Prime New York Steak 56

Twice Baked Potato, Creamed Kale, Cashews, Shallot Confit and Sauce Bordelaise

Slow Braised Beef Short Ribs 43

Aged White Cheddar Grits, Collard Greens, Pickled Vegetables, Cabernet Jus

Beer-Battered Halibut & Chips 32

Tartar Sauce with Sarson's Malt Vinegar served with French Fries

Grilled Flatbreads

SYR Margherita - 24 Hour Tomatoes with Fresh Mozzarella

Garden Arugula Pesto and Manodori Balsamic Vinegar 18

House Made Za'atar Spiced Sausage - Garden Eggplant, Fire Roasted

Tomato, Citrus Goat Cheese, Cilantro 19

Sides

Maple Glazed Brussels Sprouts with House-Smoked Bacon 12

SYR Signature Mashed Potatoes 10

Garden Herb and Truffle French Fries 9

Pan Fried Shishito Peppers with Lemon, Cilantro and Chili Aioli 13

Grilled Jumbo Asparagus with Parmesan Reggiano and Preserved Lemon 14

Executive Chef - Matthew Johnson

Our beef is grass fed; free range and USDA Prime, all our herbs and vegetables are grown in our organic gardens.

Grand Award... Wine Spectator

#1 America's Best Hotel...Forbes Traveler

#1 America's Best Resort...Travel + Leisure

America's 100 Best Wine Restaurants...Wine Enthusiast