

# ECHO

California Casual Cuisine

## Tapas

<b>*Cheese &amp; Ratatouille Crostini</b>	<b>12</b>
Melted cheese on a baguette, topped with seasonal ratatouille	
<b>*Caprese Empanada</b>	<b>13</b>
Mozzarella, roma tomatoes, basil, in dough & fried with marinara sauce	
<b>*Short Rib Crostini</b>	<b>16</b>
Braised short ribs on cheese baguette, topped with tomato honey	

## Pizza (house made dough and sauce)

<b>*Classic Cheese</b>	<b>16</b>
Made with fresh mozzarella	
<b>*Artful Tom</b>	<b>18</b>
Veggie lovers delight, artichokes, roma tomatoes, onions	
<b>*Meat Lover</b>	<b>24</b>
Canadian bacon, peperoni, sausage, salami	

## Lighter Side

<b>*Fried Calamari</b>	<b>17</b>
Panko crust, deep fried, with cocktail & tartar sauce, lemon	
<b>*Fish &amp; Chips</b>	<b>18</b>
Battered & deep fried fresh cod, asiago ranch, lemon with fries	
<b>*The Roots Salad</b>	<b>16</b>
Beets, onions, carrots, jicama, radish on spring mix with citrus dress-ing	
<b>*Prosciutto &amp; Pear Salad</b>	<b>16</b>
Prosciutto, pear, mozzarella on field greens with balsamic dressing	
<b>*Spinach Salad</b>	<b>16</b>

<b>*Grilled Shrimp &amp; Chorizo</b>	<b>17</b>
Citrus marinated shrimp & chorizo skewer served with pineapple salsa	
<b>*Pinchot Glazed Ribs</b>	<b>18</b>
Baby back ribs with bourbon honey glaze	
<b>*Glazed Prosciutto &amp; Asparagus</b>	<b>15</b>
Fresh asparagus wrapped in prosciutto and melon with balsamic glaze	

<b>*The Dancing Goat</b>	<b>24</b>
Goat cheese & fresh pear	
<b>*Chicken on the Barbie</b>	<b>24</b>
Grilled chicken & bourbon BBQ sauce	
<b>*South of the Border</b>	<b>24</b>
Cheddar, Chorizo, Jalapenos, Tomato, Onion	

<b>*Taco Tres Amigos</b>	<b>17</b>
Choice of chicken, braised short rib, or fish with tomatillo mango, or house salsas	
<b>*The Bird is the Word...Spicy</b>	<b>17</b>
Cajun fried chicken, coleslaw, pickle, & Cajun sauce with fries	
<b>*The Brat</b>	<b>17</b>
Grilled bratwurst, fresh sauerkraut, spicy mustard on a pretzel roll with potato salad	
<b>*Home, Home on the Range Burgers</b>	
<b>All burgers with L,T,O fries...the works</b>	
1/2 lb Fresh ground Beef	<b>16</b>
1/2 lb Fresh ground Buffalo	<b>20</b>
1/2 lb Fresh Ground Buffalo, Waygu, Elk	<b>20</b>

## After 5 Crowd... (served after 5 pm)

<b>*Fettuccini Carbonara</b>	<b>22</b>
Fresh fettuccini, bacon, pepper, garlic cream sauce	
<b>*Goat Cheese &amp; Lemon Ravioli</b>	<b>23</b>
Tossed in tomato basil sauce & grated Romano cheese	
<b>*Linguini with Clams</b>	<b>25</b>
Fresh linguine, tossed with clams in garlic wine sauce	
<b>*Chicken Piccata</b>	<b>26</b>
Sauté chicken breast, capers in a garlic lemon sauce, served with risotto, & season vegetables	
<b>*Baked Stuffed Cod</b>	<b>32</b>
Fresh cod, shrimp, lemon & garlic stuffing with chardonnay cream sauce, risotto, & season vegetables	
<b>*Stuffed Pork Chop</b>	<b>33</b>
Served with apples, currants, walnuts, calvados cream sauce, garlic mashed potato, & season vegetables	

<b>*Salmon Macadamia</b>	<b>36</b>
Salmon filled sauté, topped with macadamia crust, Citrus Beurre Blanc, served with risotto, & season vegetables	
<b>*Bouillabaisse</b>	<b>38</b>
Clams, scallops, shrimp, cod simmered in savory tomato broth, with garlic bread	
<b>*NY Strip</b>	<b>38</b>
Grilled, served with fresh onion rings, garlic mashed potatoes, & season vegetables	
<b>*Grilled Elk Chop</b>	<b>39</b>
Fresh grilled elk chop, with currant demi glaze, garlic mashed potatoes, & season vegetables	



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## Whites

	Glass	Bottle
JW Morris Chardonnay	7.5	23
Rutherford Ranch Chardonnay	8.5	28
Rutherford Ranch Sauvignon Blanc	8.5	28
Madrona Chardonnay	8.5	28
Sonoma Cutrer Chardonnay		48

## Sparkling & Blush

	Glass	Bottle
Juame Serra Christalino		22
Pol Clement Rose		32
Korbel Brut		38
Domaine Chandon		48
Korbel Split	8.5	
Martini & Rossi Prosecco	9.5	
Langer Twins Rose	8.5	24

## Reds

JW Morris Cabernet	7.5	24
JW Morris Pinot Noir	7.5	24
Rutherford Ranch Cabernet	9.5	32
Madrona Cabernet	9.5	32
Madrona Zinfandel	9.5	32
Madrona Port	8.5	28
Scott Pinot	11.5	38
Rutherford Ranch Cabernet Reserve		64

## Desserts

Chocolate Lava Cake	9
NY Style Cheesecake with fresh Berries	9
Crème Brulee	12
Bread Pudding with Vanilla Ice Cream & Bourbon Caramel Glaze	9
Pistachio Gelato in profiterole	9
Lemon Sorbet	6

## Specialty Drinks

Tahoe Rocket Pop	11
<i>Tahoe Blue Vodka Lemonade &amp; raspberry Lemonade layered Topped with Blue Curacao</i>	
<i>Signature glass....soon to be infamous!!!</i>	
Mad Mark's Margarita	13
Corello Tequila, our own margarita mix, topped with Orange liquor. Mark is Mad about it...so will you!	
Neighborhood Negroni	13
<i>Local Juniper Grove Gin, Campari, sweet vermouth &amp; orange peel....a patio favorite</i>	
Not your Old Man's Old Fashioned	14
<i>Source One Local vodka aged in sherry cask, maple syrup, orange bitters, soda, orange peel, cherry.</i>	
Puttin' on the Spritz	15
<i>Prosecco, Pellegrino, Aperol Liqueur, Slice of Orange — Refreshingly Cool!</i>	
More Mojito Please	13
<i>Bacardi rum, mint, lime, soda....what a way to spend the afternoon!</i>	



LAKE TAHOE RESORT HOTEL