

# ECHO

California Casual Cuisine

## Tapas (small bites)

### Roasted Squash and Apple Bruschetta 15

Roasted butternut squash, apple, cranberries, brie cheese, and arugula served on toasted baguettes.

### Short Rib Crostini 17

Braised short ribs on cheese baguettes, topped with a tomato honey jam

### Fried Calamari 17

Panko crusted calamari, served with cocktail sauce, ranch,

## Pizza (ask server about additional toppings)

### Classic Cheese Pizza 18

Made with fresh mozzarella

### Veggie Pizza 22

Veggie lovers delight, artichokes, Roma tomatoes, and onions with marinara sauce

### Meat Lovers Pizza 25

Canadian bacon, pepperoni, sausage, salami with marinara sauce

## High Noon

### Fish & Chips 18

Battered & deep fried fresh cod, served with tartar, malt vinegar, fries and lemon wedges

### Classic Caesar Salad 16

Traditional with parmesan and croutons

### Prosciutto & Pear Salad 18

mixed greens with prosciutto, fresh sliced pears, dried cranberries, blue cheese crumbles, candied pecans, tossed in a balsamic dressing.

### Spinach Salad 17

Spinach leaves tossed with raspberry vinaigrette topped with apples, dried cranberries, feta cheese and candied walnuts

### Taco Tres Amigos 18

Choice of chicken, braised short rib, or shrimp tacos with slaw

## Sundown Entrées

### Penne Pasta Primavera 23

Fresh seasonal vegetable vegetables tossed with our garlic cream sauce and served with toasted baguettes

### Butternut Squash Ravioli 24

Butternut squash raviolis tossed in browned butter cream sauce, grated Romano cheese and served with toasted baguettes

### Linguini with Clams 25

Fresh linguine, tossed with clams in garlic wine sauce and served with toasted baguettes

### Chicken Piccata 27

7oz chicken breast coated in egg and flour, topped with capers in a garlic lemon sauce, served with garlic mashed potatoes & seasonal vegetables

### Oven Roasted Pork Chop 34

8oz pork chop topped with sautéed mushrooms and onions, garlic demi glace, and garlic mashed potatoes & seasonal vegetables

### Grilled Shrimp & Chorizo 17

Citrus marinated shrimp & chorizo skewer served on a bed of pineapple salsa

### Pinchot Glazed Pork Ribs 18

Baby back ribs with a bourbon honey glaze

### Spinach Artichoke Dip 15

Baked spinach artichoke parmesan dip served with crostini's

### Appetizer Platter 26

Two each of our roasted squash and apple bruschetta, short rib crostini, glazed Pork ribs, one shrimp and chorizo skewer

### Soup of the Day 4|6

### Pesto Pear Pizza 25

Goat cheese & fresh pear, basil pesto sauce

### BBQ Chicken Pizza 25

Grilled chicken & bourbon BBQ sauce

### Margherita Pizza 24

Mozzarella, Roma Tomatoes, Fresh Basil and marinara sauce

### Cajun Chicken Sandwich 17

Cajun fried chicken breast, coleslaw, pickle and chipotle mayo with fries

### French Dip Sandwich 18

Sliced Roast Beef, Brie, grilled onions, on toasted Texas Toast with Aus Jus

### Veggie Burger 16

Black Bean Veggie Patty

### Beef Burger 17

1/2 lb. Fresh ground beef

### Wild Burger 20

1/2 lb. Fresh ground Buffalo, Wagyu, Elk

All burgers served with the works

### Baked Cod 32

6oz cod, topped with a shrimp, lemon & garlic stuffing, chardonnay cream sauce, risotto & seasonal vegetables

### Salmon Macadamia 36

8oz Grilled Salmon fillet topped with macadamia crust, Citrus Beurre Blanc, served with risotto, & seasonal vegetables

### Italian Cioppino 38

Clams, scallops, shrimp, mussels, and cod simmered in a savory tomato broth, served with toasted baguettes

### NY Strip 38

12oz grilled sirloin served with fresh onion rings, garlic mashed potatoes & seasonal vegetables

### Grilled Elk Medallions 39

8oz of grilled elk medallions, with currant demi glace, garlic mashed potatoes & seasonal vegetables



LAKE TAHOE RESORT HOTEL

Gratuity of 18% added to parties of 6 or more



## Whites

	Glass	Bottle
Seaglass Chardonnay	8.0	26
Seaglass Pinot Grigio	8.0	26
Seaglass Riesling	8.0	26
Rutherford Ranch Chardonnay	8.5	28
Rutherford Ranch Sauvignon Blanc	8.5	28
Sonoma– Cutrer Chardonnay		48

## Sparkling & Blush

	Glass	Bottle
Charles & Charles Rose	7.5	24
Korbel Brut		38
Domaine Chandon Brut		48
Domain Chandon Blanc De Noir		48
Korbel Split	8.5	
Prosecco Split	9.5	

## Reds

Seaglass Pinot Noir	8.0	28
Bonanza Cabernet	9.5	32
Rutherford Ranch Cabernet	11	35
Terra D’Oro Zinfandel	10	35
Scott Pinot Noir	11.5	38
Rutherford Ranch Cabernet Reserve		64

## Desserts

Chocolate Flourless Cake	12
NY Style Cheesecake	10
Crème Brulee	12
Roasted Caramel Apple Pear Tart	12
Apple Crumble	11
Chocolate Lava Cake	12

## Specialty Drinks

**Hot Buttered Rum** 13

*butter and brown sugar mix, Captain Morgan Spiced Rum, garnished with a cinnamon stick*

**Cranberry Pomegranate Margarita** 14

*cranberry and grapefruit juice, pomegranate syrup, Corralejo tequila, agave, topped with cranberries and rosemary sprig*

**Apple Cider Moscow Mule** 13

*Angry Orchard Hard Cider, ginger beer, and Ketel One Vodka garnished with a sliced apple and cinnamon stick*

**Cinnamon Bourbon Old Fashioned** 13

*Bulleit Bourbon, orange juice, orange bitters topped with a bruleed orange, rosemary and cinnamon stick*

**Espresso Martini** 14

*Smirnoff Vanilla Vodka, Kahlua, espresso garnished with chocolate covered coffee beans*

**Pumpkin Spice White Russian** 13

*Kahlua, pumpkin, half and half and Ketel One Vodka topped with pumpkin spice*



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for room deliveries please call #7155, for takeout please call #2140