

The *Hollins House*
Restaurant & Bar | Est. 1929

Summer Menu 2017

Appetizers

Cheese Plate

Local and Imported Cheeses, Warm Bread,
Fruit Compote, Garden Garnishes, Stone
Ground Mustards, Pickles \$22
Add Carmel Valley Honey Comb \$5

New Zealand Lamb Chops

Romesco, Charred Cauliflower \$18

Ahi Tuna Poke

Wasabi Aioli, Ponzu Sauce, Sesame,
Avocado, Cilantro, Scallion, Sticky Rice \$14

Spanish Octopus

Sofrito, Fava Beans, Grilled Lemon,
Cilantro \$16

Crab Cakes

Dungeness Crab, Chive, Tartar Sauce,
Grilled Lemon \$15

Onion Soup

Caramelized Onions and Garlic, Shiitake
Mushrooms, Grilled Focaccia, Melted
Gouda \$8/\$11

Salads

Butter Lettuce Salad

Point Reyes Blue, Sour Apple, Candied
Pecans, Butter Leaf Lettuce, White
Balsamic Vinaigrette \$12

Thai Brussels Sprouts

Sweet Chili, Macadamia Nuts, Cilantro,
Fish Sauce \$9

Hollins Caesar

Baby Romaine, Anchovy Vinaigrette, Soft
Boiled Egg, Parmesan Cheese \$8/\$13
Add Chicken \$8 Crab cakes \$11 Ahi \$10

Grilled Calamari

Warm Salad of Scallion, Jalapeno, Chorizo,
Cilantro, Yukon Gold Potato \$14

Peach & Burrata

Grilled Peach, Pancetta, Black Sesame,
Pickled Beets, Basil, Arugula \$13

Hollins Garden Salad

Mixed Greens, Swiss Chard, Orange
Segments, Pecans, White Balsamic
Vinaigrette \$8

Entrées

Hollins Burger

House Grind, Spicy Aioli,
Pickled Onions, Sautéed Mushrooms,
Grilled Focaccia \$15
Add Bacon \$4, Add Avocado \$2, Add Cheese \$2

Yukon Gold Gnocchi

Butternut Squash, Asparagus, Crispy
Garlic, Sage, Thyme, Spinach,
Romano Cheese \$22

Beef & Porcini Pappardelle

Filet, Arugula, Caramelized Onions,
Winter Herbs, Lemon, Basil, Egg Yolk,
Parmesan, Smoked Crème Fraîche,
Calabrian Chili's \$28

Alaskan Halibut

Cauliflower-English Pea Risotto, Porcini
Mushroom, Charred Baby Corn, White
Truffle Emulsion \$34

Braised Lamb Shank

Savory Orzo, Charred Vegetables, Lamb
Demi, Tomato, Basil, Garlic Confit \$32

Filet Mignon

Garlic Mashed Potato, Charred Carrots,
Demi Glace, Stone Mustard Compound
Butter \$36

Dungeness Crab Pasta

Bucatini Pasta Dill, Capers, Lemon,
Garlic, Olive Oil \$24

Diver Scallops

Parmesan-Spinach Risotto, Asparagus
Oro Blanco Grapefruit, Tarragon Beurre
Blanc \$26

Roasted Chicken

Mary's Chicken Breast, Citrus Polenta,
Shitake-Caper Butter Sauce, Charred
Baby Carrots, Grilled Lemon \$26

Executive Chef John Paul Lechtenberg

Please Notify Your Server Of Any Food Allergies
Ingredients Are Subject To Change Due To Availability
20% Gratuity Will Be Added To Parties of 6 or More

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness