

MANGOS

R E S T A U R A N T

SALADS

CAESAR crisp romaine, garlic croutons, roasted garlic, anchovy, parmesan crisp	8
STRAWBERRY SPINACH baby spinach, strawberries, toasted almonds, chèvre, strawberry white balsamic vinaigrette	8
CALIFORNIA mixed spring greens & butter lettuce, heirloom cherry tomato, cucumber, hardboiled egg, applewood smoked bacon, avocado, point Reyes bleu cheese, crispy shallots, champagne vinaigrette	10

add fresh grilled chicken or salmon to any salad — \$4

STARTERS

SPICY CRAB CAKES avocado aioli, crispy lotus chip, chives	9
HOMEMADE PANCETTA MAC & CHEESE corkscrew pasta, crispy pancetta, creamy gruyère, cheddar, monterey jack, parmesan, garlic bread crumble	8
TOGARASHI CRUSTED AHI TUNA cucumber & wakame salad, fresh watermelon, pineapple coulis, crispy wonton, micro wasabi, pickled ginger	12
CRISPY RISOTTO BITES crispy roasted red pepper risotto balls, basil pesto, parmesan	8
TRADITIONAL STREET TACOS seasoned grilled chicken, corn tortilla, cabbage slaw, fresh radish, house pickled jalapeño, onion, green salsa, lime, micro cilantro	9

SANDWICHES

all sandwiches are served with choice of steak fries or house salad

TRIPLE DECKER CLUB diestel turkey, applewood smoked bacon, butter lettuce, heirloom tomato, fresh avocado, aioli choice of sourdough or whole wheat	10
CHICKEN SALAD PANINI roasted chicken breast, crisp celery, dried cranberries, toasted walnuts, point Reyes bleu cheese, tarragon aioli, cibatta roll	10
SALMON BLT grilled salmon, applewood smoked bacon, butter leaf lettuce, heirloom tomato, lemon dill aioli, rye bread	12
KOBE BURGER char grilled kobe beef, bbq sauce, crispy shallots, on a toasted bun with choice of bleu cheese, cheddar, or gruyere. Served with butter leaf lettuce, heirloom tomato, crunchy dill pickle	12
PRIME RIB DIP shaved roasted prime rib, served in a french baguette, with pickled pepperoncini, creamy horseradish and house made au jus OR try it philly style with sautéed onions and peppers, monterey jack cheese — add \$2	12

ENTRÉES

CHAR GRILLED MARINATED SKIRT STEAK roasted heirloom fingerling potatoes, grilled asparagus, chimichurri	18
PAN SEARED SALMON parmesan risotto, crispy pancetta, wild mushrooms, sautéed broccolini, brandy herb cream sauce	19
EGGPLANT & RICOTTA RAVIOLI summer squash & zucchini ragout, toasted pine nuts, creamy garlic sauce, shaved parmesan, and micro basil add grilled chicken — \$4	17

KIDS MENU

All items are served with fries or seasonal fruit.

MAC AND CHEESE, CHICKEN STRIPS, CHEESEBURGER, GRILLED CHEESE, PEANUT BUTTER AND JELLY SANDWICH	7
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At Arden Hills Resort Club & Spa, we choose to buy fresh, seasonal ingredients from local farmers and producers. We promise to serve naturally raised, antibiotic and hormone free meats and produce.