

APPETIZERS

Pork Belly 8

Charbroiled Pork Belly with Espagnole, Radish and Fresh Serrano Chili



Roasted Eggplant Roulade 8

Roasted Zucchini and Quinoa wrapped in Sliced Eggplant topped with Romesco

King Crab Cake 17

King Crab Leg Meat with Celery, Onion, Parsley, Mayonnaise and Dijon Mustard

Shrimp Cocktail 14

Seven Mexican White Shrimp Poached in White wine, served with a Caribbean Cocktail Sauce

Las Vegas Roll 11

Tempura-Battered Sticky Rice with Saku Tuna, Crab Salad, Avocado, and Cream Cheese, Topped with Sliced Jalapeno, Dragon Sauce and Teriyaki

SOUP AND SALADS

Soup De Jour 7

Hand Crafted Soup Creation



Farro Salad 7

Steamed Brussel Sprouts, Roasted Acorn Squash, Pearled Farro, Candied Pepitas, Dried Cranberries tossed in Honey Vinaigrette

Caprese Salad 8

Mozzarella Pearls with Heirloom Cherry Tomatoes tossed in a Basil Pesto and Micro Greens

Ranch House 5

Mixed Greens, Tomato, Apricot, Carrot Curls, Red Onion, Candied Pumpkin Seeds, and Feta with Choice of Dressing

Caesar 7

Romaine Hearts, White Anchovy, Tomato, Pecorino Romano, Croûtons and Fresh Black Pepper with Caesar Dressing

Add Salmon 7 | Shrimp 5 | Chicken 4

STEAKS

 Rib Eye 10oz / 30 | 14oz / 39
Raspberry Peppercorn

 Beef Tenderloin 4oz / 28 | 8oz / 40
Chasseur Sauce


Pork Tenderloin 21
Charbroiled Tenderloin with a Korean BBQ Glaze

 New Zealand Lamb 25
Over Pomegranate Demi-Glace


POULTRY

 Roasted Duck 28
Slow Roasted Duck with a Bing Cherry Demi

 Free Range Chicken 24
Pan Seared Quarter Chicken topped with Spicy Green Curry Sauce

 Margarita Chicken 19
Pan-Seared All Natural Chicken topped with Roasted Heirloom Tomatoes,
Fresh Basil and Mozzarella Cheese

SEAFOOD

 Mahi 23
Charbroiled Fillet topped with Midori Buerre Blanc over a Root Vegetable
Salad with Asian Pear and Green Apple

 Salmon 24
Pan-Roasted, Quick Sugar-Cured Fillet over Persimmon Puree

 Alaskan Halibut 30
Pan-Seared Fillet topped with Horseradish Mouseline

Accompaniments

Baked Potato - Roasted Garlic Whipped Potatoes - Wild Rice Pilaf -
Red Quinoa and Sautéed Lentils - Cauliflower Au Gratin

- Executive Chef Richard Saldivar -

 Gluten Free |  Vegan