

APPETIZERS

Beef Tartare 12

Minced Tenderloin seasoned with Dijon, White Anchovies and Capers,
Fried Quail Egg and Toast Points

Root Vegetable Terrine 9

Thin Sliced Sweet Potato, Parsnip, Fennel and Golden Beet topped with
Roasted Garlic and Red Wine Gastrique

Mussels Marinere 12

Sautéed Green Lip Mussels with Shallots, Garlic, White Wine and Butter
Served with Toast Points

Crab Tostada 14

Crab, Roasted Corn, Avocado, Cilantro and Charred Tomato on a Crisp
Corn Tortilla with Crème Fraiche

Artichoke Flatbread 12

Topped with Roasted Garlic, Olives, Gruyere Cheese, Heirloom
Tomato, and Balsamic Reduction

SOUP AND SALADS

Soup De Jour 7

Hand Crafted Soup Creation

Strawberry Salad 9

Baby Spinach Topped with Goat Cheese, Basil, Pickled Shallot, and Candied
Pistachios, drizzled with Mesquite Honey and Lime Juice

Panzanella Salad 8

Crusty Bread, Heirloom Tomato, Herbs, Red Onion, Roasted Garlic and Mozzarella
Tossed in a Red Wine Vinaigrette

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
Caramelized Shallot Compound Butter

 Beef Tenderloin 4oz / 28 | 8oz / 40
Cabernet Demi

 Short Ribs 26
Braised with Parsnip Puree, Roasted Carrot Puree, Pinot Noir Reduction

 New Zealand Lamb 25
Marsala Fig Demi-Glace

POULTRY

Crispy Duck Breast 28
Pineapple-Red Curry Sauce

 Free Range Chicken 27
Pan-Roasted with Sage and Lemon

Artichoke Chicken 19
Grilled Breast Topped with Charred Artichoke Hearts, Caramelized Shallots, Peas and Veloute Sauce

SEAFOOD

Scallops 29
Pan-Seared and Glazed with a Thyme and Meyer Lemon Honey

 Salmon 32
Charbroiled Wild King Salmon with a Roasted Lingonberry Sauce

 Alaskan Halibut 30
Sautéed Green Apple and Ginger

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