

THE RANCH

RESTAURANT & SALOON

STARTERS

- DEVILED EGGS 6**
Sweet Pickle Relish / Smoked Bacon
- AMERICAN RAISED KOBE BEEF CARPACCIO 18**
White Alba Clamshell Mushrooms / Fava Beans
Wild Arugula / Black Truffle
- SPREADS 13**
Eggplant Hummus / Kalamata Olive-Fig
Yogurt-Fennel Tzatziki / Grilled Naan Bread
- BAJA STONE CRAB GAZPACHO 18**
Blood Orange / Champagne Mango
Easter Egg Radish / Polito Farms Clementines
- HOT SMOKED SKUNA BAY SALMON 15**
San Francisco Sourdough
Horseradish Dressing
- CHILLED JUMBO MEXICAN WHITE SHRIMP 16**
Atomic Cocktail Sauce

FRESHLY BAKED POPOVERS

A RANCH SIGNATURE ITEM

Sweet Creamy Butter
& Fresh Preserves
6

**HAND CRAFTED
SWEET POTATO GNOCCHI 14**
Maitake Mushrooms / Braised Petaluma Rabbit
San Marzano Tomato Sugo

HAWAIIAN BIG EYE TUNA CRUDO 14
Aji Amarillo Chile / Naval Orange / Avocado

CEVICHE TRILOGY 19
Shrimp & Heirloom Tomato / Crab & Coconut Curry
Lobster & Avocado

SEARED HUDSON VALLEY FOIE GRAS 20
Honeycrisp Apple Bread Pudding
Hen of the Woods Mushrooms
Cranberry & Port Compote

**CASTROVILLE GLOBE ARTICHOKE
STEAMED & GRILLED 12**
Green Olive & Pine Nut Salsa Verde
Preserved Meyer Lemon Remoulade

SOUPS & SALADS

- THE RANCH CHOPPED SALAD 11**
Garbanzo Beans / Artisanal Salame / Mozzarella
Tomatoes / Red Wine Vinaigrette
- NOVA SCOTIA LOBSTER SALAD COBB STYLE 18**
Aged Feta / Applewood Smoked Bacon
Hass Avocado / Honey Mustard Dressing
- KENTER CANYON ORGANIC GREENS 9**
Baby Cucumbers / Teardrop Tomatoes
Sparrow Lane Balsamic Vinaigrette

**SOUTHWESTERN
TORTILLA SOUP 8**
House Smoked Chicken
Yellow Corn

FIVE ONION SOUP 9
Aged Gruyere
Yesterday's Bread
Guinness

ORGANIC BABY SPINACH 10
Sierra Nevada Goat Cheese / Bosc Pears
Candied Walnuts / Sun-Dried Cranberries

CAESAR 11
Little Gem Lettuce / Creamy Garlic Dressing
Sonoma Dry Jack

HEIRLOOM BEETS 13
Watercress / LoLa Rossa / Red Flame Grapes
Marcona Almonds / Manchego Cheese
Cara Cara Oranges

MAIN

- NORTH AMERICAN SILVER BARRAMUNDI 26**
Sea of Cortez White Shrimp / Castroville Artichokes
Fire Roasted Heirloom Tomato & Fennel Broth
- CLASSIC PUB STYLE FISH & CHIPS 21**
Iceland Haddock / Anchor Steam Beer Batter
Thick-Cut Kennebec Fries / Meyer Lemon Tartar Sauce
- BRITISH COLUMBIA SKUNA BAY SALMON 25**
Black Quinoa / California Pistachios
Vine-Dried Grapes / Tangerine Nage
- FARMERS MARKET VEGETABLES 19**
Organic Quinoa / Vadouvan Curry
- MAPLEWOOD SMOKED FREE RANGE CHICKEN 22**
Half Chicken / Seasonal Rustic Bread Salad
Natural Thyme Jus
- COWBOY RIBEYE 54**
36 oz. Bone-In Rib Chop
Grafton Farms White Cheddar Scalloped Potatoes
Sauce Bordelaise

PETITE FILET OF BEEF 30
Butternut Squash / Sundried Cherries
Cipollini Onions / Tennessee Truffles

COLORADO GRASS-FED LAMB CHOPS 35
Pecan Spätzle / Sweet Potatoes
Whole Grain Mustard

TENDER BRAISED BEEF SHORT RIB 28
Anson Mills White Grits / Thumbalina Carrots
Garden Peas / Portabella Mushrooms
Cabernet Reduction

SWEET & STICKY SPARE RIBS 24
Idaho Duroc Pork / Spring Bean & Radish Salad
THE RANCH Home Made BBQ Sauce

CONFIT OF MUSCOVY DUCK LEG 26
Beluga Lentils / House Made Guanciale
Baby Root Vegetables

CAROLINA NEW YORK STEAK 35
Carolina Cut / Fingerling Potatoes
Home Made Pancetta / Shropshire Bleu Cheese

HOMESTYLE SIDES

- OVEN BAKED ITALIAN BUTTER BEANS 7**
San Marzano Tomatoes / Napa Valley Olive Oil
- THE RANCH VEGETABLES 6**
Simply Roasted
- GREEN BEAN & MUSHROOM CASSEROLE 7**
Our Grandma's Recipe

LOBSTER MAC N CHEESE 9
Vermont White Cheddar
Home Made Pasta

CREAMED SPINACH 7
All American Classic

CREAM OF CORN 6
Garden Thyme / Vidalia Onion

IDAHO RUSSET MASHED POTATOES 6
Just Like Mama Used to Make!

TWICE BAKED POTATO 7
LOADED with House Smoked Bacon & All The Fixins

THE RANCH

— RESTAURANT & SALOON —

DESSERT MENU

S'MORE WITH A TWIST

Marshmallow Fluff / Honey Graham Cracker Ice Cream
Cordillera Chocolate / Hazelnut Crunch
9

RANCH BLUEBERRY CROSTATA

Meyer Lemon Curd / Vanilla Bean Ice Cream
8

STRAWBERRY SHORTCAKE

Harry's Berries Strawberry Semi Freddo / Tres Leches Cake
Caramelized White Chocolate Namelaka
8

OLD FASHIONED PECAN PIE

Honey Jack Daniels Ice Cream / Candied Kumquats
Garden Blackberries
8

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE

Lemon Poppy Seed Madeleines
8

PBJ & MILK CHOCOLATE BAR

Concord Grape / Caramelized Banana Ice Cream
8

FARMHOUSE CHEESE SELECTION

Quince Paste / Marcona Almond Brittle / Pan Forte
16

HOME MADE ICE CREAMS & SORBETS

Daily Selection
7

Executive Chef
Michael Rossi

Pastry Chef
David Rossi

General Manager
Ray Gonzalez

THE RANCH

— RESTAURANT & SALOON —

CHEF'S MARKET MENU SPRING

OUR CHEF'S MARKET MENU CHANGES WITH THE SEASONS;
CRAFTED WITH THE BEST OF WHAT THIS SPRING HAS TO OFFER.

INCLUDES AN OPTIONAL FLIGHT
OF FOUR WINES PAIRED BY OUR MASTER SOMMELIER

VIRGINIA BLACK BASS

Spring Ratatouille / Edwards Ranch Estates Yellow Heirloom Tomatoes
Fiddlehead Ferns / Pattypan Squash

Talbott Estate Chardonnay, Sleepy Hollow Vineyard, Santa Lucia Highlands 2010

HOME MADE RIGATONI PASTA

Veal Bolognese / English Shelling Peas / Velvet Pioppini Mushrooms
Aged Provolone Cheese/ Pine Nuts

Villa Artimino, "Villa Medicea Riserva" Carmignano DOCG 2007

MUSCOVY DUCK BREAST

Sun Gold Carrots / Heirloom Wheat Berries
Flavorosa Plumcots / Red Wine-Duck Jus

Williams Selyem Winery Pinot Noir, Russian River Valley 2007

BLACK FOREST CAKE

Bing Cherry Sorbet / Cordillera Chocolate / Sicilian Pistachio Merengue

Pacific Rim "Framboise" Raspberry Wine, Washington NV

\$65.00 PER PERSON
FOUR HALF-GLASSES OF WINE FOR PAIRING...ADD \$35.00

Executive Chef: Michael Rossi

General Manager: Ray Gonzalez

Not Inclusive of Tax & Gratuity