

SUPPER



CLUB

FOR THE TABLE

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| OLD RANCH CORNBREAD | 3 |
| Sweet or Jalapeno | |
| WARM ARTICHOKE SPINACH DIP | 12 |
| Toasted Baguette & Pita Chips | |
| DILL DEVEILED EGGS | 10 |
| Buttermilk, Dill Sprig, Crispy Onion, Smoked Sea Salt | |
| YELLOWTAIL SASHIMI | 14 |
| Sweet Soy, Chili Oil, Seaweed, Miso Aioli, Crispy Leeks | |
| AHI POKE TACOS | 14 |
| Mango Thai Chili Poke, Wonton, Pickled Ginger Cream Cheese, Sesame Seeds, Micro Wasabi | |
| TASSO HAM PANKO CROQUETTE | 12 |
| Havarti Cheese, Red Bell Pepper Sauce | |

FROM THE GARDEN

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| BROTH SOUP DU JOUR | 6 |
| CREAM SOUP DU JOUR | 6 |
| ICEBERG WEDGE | 8 |
| Danish Bleu, Pickled Red Onion, Pickle, Tomato, Bacon, Ranch | |
| CAESAR | 8 |
| Romaine, Parmesan, Croutons, Caesar Dressing | |
| BABY SPINACH | 8 |
| Endive, Feta, Strawberry, Pistachios, Apple Cider Vinaigrette | |
| TUSCAN KALE | 9 |
| Roasted Butternut Squash, Dried Cherries, Pumpkin Seeds, Sweet Lemon Vinaigrette | |

PRIX FIXE DINING
AVAILABLE WEDNESDAY & SUNDAY EVENING
 THREE COURSE MENU | \$38 PER PERSON

CALIFORNIA FIELD GREENS
Radish, Tomato, Carrot, Ginger Miso Vinaigrette

SOUS VIDE WILD BOAR 131F
Cauliflower Puree, Wild Mushrooms, Truffle Pesto

OLD FASHIONED BUTTER CAKE
Vanilla Ice Cream, Candied Pecans, Whiskey Caramel Sauce

THE RANCH

ENTREES SERVED WITH CHOICE OF SAUCE, RUB AND TWO SIDES

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| 8oz BEEF TENDERLOIN | 42 |
| 12oz NEW YORK | 40 |
| 16oz RIB EYE BONE IN | 44 |
| 8oz BEEF SHORT RIB | 38 |

OCEAN CAUGHT

ENTREES SERVED WITH CHOICE OF SAUCE, RUB AND TWO SIDES

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| LOCH DUART SALMON | 30 |
| AUSTRALIAN BARRAMUNDI | 32 |
| FISH OF THE DAY | MP |

SAUCES & RUBS

ENTREES SERVED WITH ONE SAUCE & ONE RUB

- CAJUN
- SALT & PEPPER
-
- CHIMMICHURI
- BLUE CHEESE BUTTER
- WILD MUSHROOM BOURBON DEMI
- LEMONGRASS COCONUT BEURRE BLANC
- WHOLEGRAIN MUSTARD TARRAGON BUTTER

HOUSE SMOKED

HOUSE RUB AND SLOW SMOKED AT 225F | CHOICE OF TWO SIDES

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| BEER CAN CHICKEN | 30 |
| TRI TIP | 32 |
| 8OZ DRY RUB SMOKED | |
| ST. LOUIS PORK RIBS | 22 30 |
| HALF RACK OR FULL RACK | |
| 16OZ BERKSHIRE PORK CHOP | 32 |

SIDES

A LA CARTE SIDES AVAILABLE ON REQUEST

- ROASTED BRUSSEL SPROUTS
- GRILLED ASPARAGUS
- CREAMED GREEN BEANS
- BROCCOLI CRANBERRY COLESLAW
- BACON, BRIE, MUSHROOM MAC N CHEESE
- YUKON GOLD MASHED POTATOES
- ROASTED GARLIC FINGERLING POTATOES
- QUINOA WILD RICE PILAF

SUPPER



CLUB

FOR THE TABLE

| | |
|--|----|
| TEMPURA DEILED EGGS | 3 |
| Tempura Egg White, Miso Egg Mousse, Sesame Seed, Sweet Soy, Micro Wasabi | |
| JALAPENO CREAM CHEESE CRAB CAKE | 12 |
| Bitter Greens, Grilled Corn Vinaigrette | |
| AVOCADO LOBSTER TOAST | 16 |
| Grilled Ciabatta, Lobster, Grated Egg, Avocado Grilled Corn Compote, Chives, Chile Oil | |
| HAZELNUT CRUSTED GOAT CHEESE | 12 |
| Warm Goat Cheese, Roasted Beet, Strawberry Salsa, Black Truffle Honey, Herb Crostini | |
| CHARCUTERIE FORMAGE | 14 |
| Grilled Lemon, Cocktail Sauce | |
| SHRIMP COCKTAIL | 12 |
| Grilled Lemon, Cocktail Sauce | |
| CRISPY BRUSSEL SPROUTS | 6 |
| Pecorino, Apple Cider Glaze, Pistacio | |

FROM THE GARDEN

| | |
|---|---|
| BROTH SOUP DU JOUR | 6 |
| CREAM SOUP DU JOUR | 6 |
| ICEBERG SLICE | 8 |
| Pickled Onion, Butter Pickles, Cherry Tomato, Pepper Bacon, Bleu Cheese, Buttermilk Ranch | |
| GRILLED CAESAR SALAD | 8 |
| Pecorino, Roasted Pumpkin Pesto, Lemon Pepper Crostini, Caesar Vinaigrette | |
| BABY ARUGULA SALAD | 8 |
| Strawberry, Feta, Dried Cherries, Almonds, Lemon Vinaigrette | |

FARM RAISED

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| GOAT CHEESE APPLE STUFFED CHICKEN BREAST | 30 |
| Quinoa Rice Pilaf, Green Beans, Herb Chicken Butter Jus | |
| BERKSHIRE PORK CHOP | 38 |
| Roasted Apple Parsnip Puree, Green Beans, Brandy Brown Sugar Demi | |
| BRAISED LAMB SHANK | 38 |
| White Bean Ragout, Sauteed Kale, Gremolata, Braising Jus | |
| 8OZ SMOKED TRI TIP | 30 |
| Yukon Mashed Potatoes, Grilled Brussel Sprouts, House BBQ Sauce | |

THE RANCH

ALL STEAKS SERVED WITH
YUKON MASHED POTATOES & GRILLED ASPARAGUS

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|----------------------------|----|
| 8OZ PRIME FLAT IRON | 32 |
| 8OZ PRIME BEEF TENDERLOIN | 46 |
| 16OZ PRIME RIB EYE BONE IN | 48 |

SNAKE RIVER FARMS

PREMIER AMERICAN WAGYU MEAT FARM RAISED IN IDAHO

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| 10 OZ WAGYU NY STRIP | 50 |
| 32OZ BONE IN WAGYU COWBOY | 90 |
| STEAK FOR TWO INCLUDES CHOICE OF 'SPLIT' SALAD | |

PRIX FIXE DINING

AVAILABLE WEDNESDAY & SUNDAY EVENING
THREE COURSE MENU | \$38 PER PERSON

BABY MIXED GREENS

Monchago, Cucumber, Sunflower Seed, Herb Vinaigrette

PAN ROASTED DUCK BREAST

Potato Hash Cake, Sauteed Kale, Orange Demi

DARK CHERRY BREAD PUDDING

Vanilla Ice Cream, Berry Sauce

OCEAN CAUGHT

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|---|----|
| PAN ROASTED SKUNA BAY SALMON | 32 |
| Everything Bagel Seasoning, Celery Root Puree, Grilled Asparagus | |
| DIVER SCALLOPS & SHRIMP | 32 |
| Papperdelle Pasta, Fennel Olive Tomato, Pancetta, Parmesan, Dill Beurre Blanc | |
| FISH OF THE DAY | MP |