SUPPER CLUB

OLD RANCH

SPRING 2018

FOR THE TABLE

OLD RANCH CORNBREAD **3**
Sweet or Jalapeno

WARM ARTICHOKE SPINACH DIP **12**
Toasted Baguette & Pita Chips

DILL DEVILED 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

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

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

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

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

Executive Chef . Michael Nirtaut | Executive Sous . Luis Torres | Sous Chef . Elton Casey