



Ranch House Winter Menu

Starters

Chefs Daily Soup 16

chefs daily creation of seasonal flairs

French Onion Soup 18

beef broth, croutons, gruyere cheese

Waldorf Salad 18

kale, apples, grapes, cranberry, celery, walnuts

gorgonzola, creamy honey lemon dressing

Antipasto Salad 20

romaine, roasted red pepper, grilled red onion, chorizo

crouton, artichoke, olives, mozzarella, tomato vinaigrette

Lamb Spanakopita 21

braised lamb, wilted spinach and leeks, whipped feta, chili honey

Charred Octopus 28

navy bean and romesco stew, kalamata olive, cilantro

Poached Pear and Warm Brie 22

prosciutto, pecans, arugula, puff pastry, balsamic

Mains

Wagyu Beef Burger 42

sweet roll, black garlic aioli, arugula
aged cheddar, frisee onions, truffle parm frites

Miso Salmon 45

rutabaga gnocchi, miso butter sauce, wilted kale,
spinach and green onion, black sesame

Duck Confit 48

shaved brussels, braised shallot, parsnip risotto
blistered grape port sauce

Dijon Chicken 40

braised leeks, wild mushrooms, garlic mashed potatoes
creamy dijon mustard sauce

Butternut Squash Linguine 28

rich squash sauce, roasted pecans, crispy sage, pickled beets, goat cheese

12oz Dry-Aged Striploin 68

choice of 2 sides

7oz Sous-Vide Tenderloin 75

butter basted, choice of 2 sides

Chef Daily Cut MP

prepared choice of 2 sides

Sides

garlic mashed potatoes 7, truffle parm frites 10, maple pecan beets 8
duck fat potatoes 9, creamed spinach and artichoke 9, roasted brussel sprout 8

Add-ons

blue cheese 8, béarnaise 6, demi glace 6,
caramelized wild mushroom 8

