

# *The Ranch Club*

## winter menu

### *appetizers*

#### **cheese**

taste of cheese, rotates daily

#### **shrimp and grits**

sautéed tiger prawns, tasso ham and grits cake, roasted tomatoes, spicy lobster cream sauce 14

#### **beef tartar**

chopped beef tenderloin, spicy beef jerky, capers, roasted garlic, grilled baguette 15

#### **sweet potato-chipotle bread pudding**

wild mushrooms demiglace, white truffle oil, sweet potato hay 11

#### **black truffle-potato gnocchi**

wild mushroom-duck ragout, potato hay 18

#### **espresso rubbed pork belly**

roasted garlic polenta pancake, mandarin hollandaise, poached egg 15

#### **sliders**

three kobe sliders, aged cheddar, homemade brioche, gruyere sauce, and house cut fries 15

#### **pizza**

thin crust, rotates daily

### *salads*

#### **caesar**

crisp romaine, parmesan reggiano, homemade croutons, anchovies upon request

small 6.5 large 9

add chicken 5 add shrimp 7

#### **mixed green**

organic mixed greens, bleu cheese, dried bing cherries, carrots, pepitas, tarragon vinaigrette

small 6.5 large 9

add chicken 5 add shrimp 7

#### **ranch club wedge**

grilled flat iron steak, organic butter lettuce, maple candied bacon, grape tomatoes, red onion, roarin' 40's dressing 15

#### **warm lentil and black bean salad**

red onion, yellow pepper, feta, bacon-balsamic vinaigrette

small 8 large 10





## *pasta courses*

### **house white**

house made cashew tortelloni, cottage bacon, braised fennel, cognac-honey cream 21  
add chicken 5 add shrimp 7

### **house red**

meatballs, and house made linguine, roasted tomato marinara 21

## *main courses*

### **shepherds pie**

braised leg of lamb, kalamata olive mashed potatoes, fried haloumi cheese, caramelized onions, baby carrots, natural jus 28

### **ranch burger**

half pound kobe burger, blackened, caramelized onions, applewood smoked bacon, maytag blue cheese, served with house cut fries 15

### **vegetable curry**

chickpeas, yukon gold potatoes, shitake mushrooms, baby carrots, jasmine rice, toasted cashews, cilantro 19  
add chicken 5 add shrimp 7

### **chicken and dumplings**

braised hutterite chicken, root vegetable, oyster mushroom, herbed dumplings 25

### **veal chop**

fig stuffed veal chop, black truffle-fried garlic risotto, sautéed baby carrots, espresso spiked demiglace 32

### **elk brisket**

smoked, cheddar-jalapeno spoonbread, wilted greens, maple-bacon jam, spicy mustard demiglace 28

### **chilean sea bass**

grilled, sautéed broccolini and wild mushrooms, pork belly fried rice, pineapple-reisling glaze 35

### **canadian lobster tail**

iron skillet blackened, lemon-scallion beurre blanc, twice baked russet potato, seasonal vegetable 36

### **market beef**

chef selected

### **market fish**

chef selected

