#### **Appetizers**

#### Smoked Tuna Tartar 10

Pickled Root Vegetable Slaw, Shaved Yellow Fin Tuna, Elder Flower Caviar

# Talking Rock Frog Legs 9

Lemon, Heirloom Tomato, Parsley, Garlic and Shallots

#### Scallop Carpaccio 11

U-10 Scallop, Blood Orange-Vanilla Bean Vinaigrette,

#### **Buffalo Meat Loaf 7**

Fresh Herbs, Garlic, Shallots, Soft Poached Egg

# Pork Belly 7

Coffee, Brown Sugar, Slaw, BBQ Vinaigrette

#### Soup and Salads

Soup D' Jour 7

Hand Crafted Soup Creation

**Brussel Sprout 8** 

Chard Sprouts, Maple-Bacon Vinaigrette, Filberts, Cranberries, Pecorino Romano

Swiss Chard 6

Wilted Rainbow Chard, Zesty Orange Vinaigrette, Almonds, Cannellini Beans

#### **Ranch House 5**

Mixed Greens, Tomato, Apricot, Carrot Curls, Red Onion, S.W Pumpkin Seeds, Feta

#### <u>Caesar 6</u>

Romaine Hearts, White Anchovy, Tomato, Pecorino Romano, Black Pepper

#### **Smoked Caprese 9**

Heirloom Tomato, Hickory Smoked Mozzarella, Espresso Balsamic, Extra Virgin Olive Oil

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# <u>Steaks</u>

Rib Eye 10oz/26 14oz/35 BBQ Dry Rubbed Aged Ribeye, Molasses-Ancho Chili Demi

# Beef Tenderloin 4oz/22 8oz/35

Herb Bone Morrow Butter, Portobello Mushroom

# **Grilled Rack of Lamb 28**

Sautéed Kale, Cannellini Bean, Spicy Anise seed Demi, Thyme Aioli

# Short Ribs 20

Chianti Wine, Parsnips, Yucca, Agave Nectar

# **Poultry**

Maple Leaf Duck Breast 21

Pan Seared, Candied Braised Orange and Grand Marnier Sauce

#### **Chicken Excelsior 19**

Chicken Breast, Lobster, Asparagus, Tarragon Hollandaise

# **Braised Quail 21**

Red Wine Demi, Wild Mushroom, Grilled Romaine Heart

# Seafood

Maine Lobster Tail 27 Charbroiled, Herb Stuffing, Drawn Butter

#### Scottish Salmon 4oz./16\_8oz./25 Chipotle-Lime Glaze

# Seafood Pot 22

Roasted Tomato Broth, White Shrimp, Fish and Green Lip Mussel, Roasted Garlic Aioli

#### Lobster Risotto 20

Lobster Medallions, Arborio Rice, Sweet Peas, Portobello Mushroom

# Seafood Pappardelle 20

Newberg Sauce, White Shrimp, Octopus, Squid

# Accompaniments

Baked Potato~ Baked Yam~ Garlic Whipped Potatoes~ Jasmine Rice~ Risotto~ Scallop Potatoes~ Cauliflower Au Gratin

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# **Sweet Treats**

<u>Chocolate Soufflé</u> Dark Chocolate and Grand Marnier Soufflé with Salted Caramel Whipped Cream

**\$8** 

<u>Vanilla Bean Ice Cream</u> Fresh Berries or Chocolate Sauce with Whipped Cream \$5

Talking Rock Bread Pudding Salted Bourbon Caramel Sauce and Whipped Cream \$8

<u>Hand Made Crepes</u> Strawberry, Basil, Balsamic, Rhubarb \$5

Bourbon Pecan Pie Brown Sugar, Pecan, Vanilla Bean Ice Cream \$7

Crème Brule Madagascar Vanilla Bean Custard topped with Sugar \$7