

APPETIZERS

Southern Pork 8

Apple Cider Braised Pork Shoulder topped with Sweet Apricot BBQ Sauce over White Cheddar Cornbread Pudding

Vegetable Terrine 7

Layered Roasted Vegetables drizzled with Virgin Olive Oil and Aged Balsamic Vinegar

Crab Agnolotti 8

Hand Made Pasta filled with Lump Crab Meat topped with Lemon Buerre Blanc

Negi Maki 9

Fresh Scallions wrapped in thinly sliced New York Strip, topped with Teriyaki Sauce and Sesame Seeds

BLT Sushi 9

Sticky Rice with House Cured Bacon, Heirloom Tomatoes, Boston Bibb Lettuce

SOUP AND SALADS

Soup De Jour 7

Hand Crafted Soup Creation

Mozzarella Salad 8

Marinated Mozzarella Pearls Over Charred Heirloom Tomatoes, Field Greens with Virgin Olive Oil and Balsamic Vinegar

Artichoke Salad 8

Shaved Artichokes and Macerated Tomato Salad, Lemon Zest, Basil, Garlic, and Focaccia Toast Points

Ranch House 5

Mixed Greens, Tomato, Apricot, Carrot Curls, Red Onion, Candied Pumpkin Seeds, and Feta with Choice of Dressing

Caesar 7


Romaine Hearts, White Anchovy, Tomato, Pecorino Romano, Croûtons and Fresh Black Pepper with Caesar Dressing

Add Salmon 7 | Shrimp 5 | Chicken 4

STEAKS

 Rib Eye 10oz / 28 | 14oz / 37
Maître d' Butter

 Beef Tenderloin 4oz / 27 | 8oz / 38
Topped with Seasoned Roasted Bone Marrow

 Veal Strip Loin 24
Charbroiled Strip Loin topped with Lump Crab Meat, Asparagus, and Hollandaise

 Lamb Loin 25
Charbroiled Loin with Green Peppercorn Sauce

 Short Ribs 18
Dr. Pepper Braised Short Ribs with Fresh Herbs and Demi-Glace

POULTRY

 Roasted Duck 24
Slow Roasted Duck with a Miso Caramel Sauce

 Treviso Chicken 22
Free Range Quartered Chicken topped with Fresh Rosemary and Roasted
Garlic in a Roasted Garlic Veloute

 Chicken Breast 19
Pan Seared All Natural Chicken Breast with Orzo, Shallots, Fava Beans, and Feta Cheese

SEAFOOD

 Ahi Tuna 25
Seared Ahi Tuna Fillet Encrusted with Sesame Seeds with Mango Pico de Gallo

Salmon 24
Baked with Fresh Orange Juice, Soy Sauce, Rosemary, Thyme and Candied Walnuts

Black Cod Bucatini 18
Seared Cod Fillet over Bucatini topped with Creamy Dashi Puttanesca,
Roasted Tomato and Caramelized Lemon

Accompaniments

Baked Potato - Roasted Garlic Whipped Potatoes - Wild Rice Pilaf - Red Quinoa and Sautéed Lentils
- Executive Chef Richard Saldivar-

 Gluten Free