

Soup and Salads

GF Ranch House Salad 5

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

Caesar Salad 7

Romaine Hearts, Shredded Parmesan Cheese, Diced Tomato, White Anchovy, Croûtons and Ground Black Pepper with Caesar Dressing

GF Portobello Salad 7

Charbroiled Mushroom over Quinoa, Red Onion, Black Beans, Bell Pepper and Cilantro, Drizzled with Apple Cider Vinaigrette

Soup du Jour 7

Bok Choy and Shitake Soup with Shrimp

Entrées

Meat Lasagna 15

Italian Sausage and Pepperoni layered between House-Made Marinara, Sautéed Spinach and Mozzarella served with Garlic Bread

GF Roasted Chicken 22

Lemon and Herb Brushed Free Range Chicken served with Cauliflower Au Gratin

Pulled Pork Sandwich 15

Slow Roasted Pork Shoulder with Chipotle Barbeque, Pepper Jack Cheese, Crispy Onion and Coleslaw on a Traditional Bun served with Potato Wedges

GF Grilled Short Ribs 18

Charbroiled Boneless Short Ribs with Romesco Sauce over Creamy Polenta

GF Swordfish 23

Pan Seared Fillet topped with Avocado, Lump Crab, Cilantro, Tomato, Jalapeno and Tomato

Taco Salad 14

Crispy Flour Tortilla Shell with Romaine, Iceberg Lettuce, Salsa, Guacamole, Black Beans, Cheddar Cheese, Sour Cream, Tomato and Charbroiled Skirt Steak

Tortellini Bolognese 16

Ground Buffalo Red Sauce over Tri-Color Cheese Tortellini served with Charbroiled Rosemary Olive Bread

Dessert

Chef's Selection 6

GF Gluten Free

Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.