

Appetizers

Braised Short Ribs 10

Boneless Beef Short Ribs and Spicy Hoisin Sauce with Napa Cabbage Slaw
~ Best Paired with 2012 Diamond Ridge Pinot Noir ~

🍷 Shrimp Cocktail 9

Poached Mexican White Shrimp with Cocktail Sauce and Lemon

🍷 Pork Belly 10

Applewood-Smoked Pork Belly, Brown Sugar Coffee Rub and Coffee Demi
with Fennel Slaw

Las Vegas Roll 12

Lightly Battered Ahi Tuna, Crab Salad, Avocado and Cream Cheese
Drizzled with Sweet Teriyaki and Dragon Sauce

Duck Sausage 9

Homemade Sausage, Chinese Five-Spice Seasoning and Guinness over Wilted Spinach
~ Best Paired with 2012 Trefethen Merlot ~

Soup and Salads

Soup Du Jour 7

Hand Crafted Soup Creation

🍷 Fig Salad 8

Mixed Greens, Fresh Fig, Mint, Sliced Almonds and Heirloom Cherry Tomato
with Blackberry Vinaigrette

🍷 Pear Salad 8

White Poached Pear, Strawberry, Bleu Cheese, Granny Smith Apple and Candied Walnuts
with Balsamic Vinaigrette
~ Best Paired with 2009 Concannon Reisling ~

🍷 Ranch House Salad 5

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

Caesar Salad 7

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

~Executive Chef Richard Saldivar~

Steaks

🍴 Rib Eye 10oz/28 | 14oz/37

Roasted Poblano Chili, Corn, Cilantro and Heirloom Cherry Tomato

🍴 Beef Tenderloin 4oz/27 | 8oz/38

Mushroom Demi-Glace

New Zealand Lamb 28

Charbroiled Lamb Rack with Cranberry-Teriyaki Glaze

~ Best Paired with 2012 Rage Zinfandel ~

🍴 Pork Chop 29

14oz Bone-In Chop with Blueberry-Balsamic Glaze

~ Best Paired with 2010 Museum Tempranillo ~

Poultry

Duck 26

Confit Duck Breast, Bacon, Peas, Shallots and Heirloom Cherry Tomato over Bucatini

~ Best Paired with 2013 Stoller Pinot Noir ~

Pineapple Chicken 20

Grilled Pineapple stuffed with Grilled Chicken with Teriyaki Glaze

~ Best Paired with 2012 Cusumano Nero d'Avola ~

Seafood

🍴 Halibut 32

Macadamia Nut Encrusted Filet with Blueberry Compote

~ Best Paired with 2013 Esser Sauvignon Blanc ~

🍴 Scallops 28

Pan-Seared Scallops topped with Sautéed Edamame, White Beans, and Fresh Thyme

~ Best Paired with 2014 Storypoint Chardonnay ~

🍴 Salmon 24

Peach-Basil Compote

~ Best Paired with 2014 Michael David Chardonnay ~

Accompaniments

Baked Potato ~ Garlic Whipped Potato ~ Wild Rice Pilaf ~ Baked Yam ~ Cauliflower Rice

🍴 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.