APPETIZERS

PHYLLO SHRIMP 9

MEXICAN WHITE SHRIMP, PHYLLO DOUGH, DILL CREAM SAUCE, TOMATO JAM

Onion Gougerès 8 Smoked Gouda, Sweet Onion Filling, Mornay Dipping Sauce

OCTOPUS CEVICHE 9

BRAISED OCTOPUS, CUCUMBER, TOMATO, ONION, SERVED WITH TOSTADAS

PORK BELLY 10

MAYTAG BLEU CHEESE, CARAMELIZED ONION, BEEF TENDERLOIN

LAS VEGAS ROLL 12

Ahi Tuna, Crab Salad, Avocado, Cream Cheese, Lightly Battered in Tempura, Drizzled with Sweet Teriyaki and

Seafood Platter 60 Poached Mexican White Shrimp, King Crab Legs, Oysters in The Half Shell, Half Lobster, Drawn Butter, Lemon

SOUP AND SALADS

Soup D' Jour 7 Hand Crafted Soup Creation

FIG SALAD 8

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

Summer Shrimp 7 Mango, Avocado, Watermelon Radish, Micro Greens, Blood Orange Vinaigrette

PEAR SALAD 8

White Wine Poached Pear, Strawberry, Bleu Cheese, Granny Smith Apple, Candid Walnuts, Balsamic Vinaigrette

> Ranch House 5 Mixed Greens, Tomato, Apricot, Carrot Curls, Red Onion, S.W Pumpkin Seeds, Feta

> > CAESAR 7

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

~Executive Chef Richard Saldivar~

<u>Steaks</u>

RIB EYE 100Z/28 ~ 140Z/37 Mango Chimichurri

BEEF TENDERLOIN 40Z/27 ~ 80Z/38 ROASTED GARLIC DEMI-GLAZE

New Zealand Lamb 28 Charbroiled Lamb Rack, Spicy Tinker Bell Jam

STEAK AU POIVRE 29 Charbroiled, Espresso Encrusted, Demi-Glace

<u>Poultry</u>

DUCK 26 Pan Seared Breast, Cherry - Tarragon Pico De Gallo

CHICKEN DUXELLE 19 8 OZ. CHICKEN BREAST, MUSHROOM AND FIG PUREE

<u>Seafood</u>

HALIBUT 32 Blackened, Roasted Red Pepper Remoulade

> Salmon 24 Peach - Basil Compote Sauce

Ahi Tuna Steak 29 Pan Seared Fillet, Sesame Seed Encrusted, Butterscotch Miso, Bonito Aioli

> Scallops 28 Udon Noodles, Lavender, Orange Segments, Lemon Grass

> <u>Accompaniments</u> Baked Potato[~] Garlic Whipped Potatoes[~] Wild Rice Pilaf [~]Au Gratin Potatoes[~] Cauliflower Rice

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 condition

Dessert Menu

CHOCOLATE CAKE 8 CHOCOLATE GANACHE LAYERED CAKE

CREPES 7 House Made Crepe, Cinnamon, Brown Sugar Sauteed Fresh Berries, Whipped Cream

Strawberru Shortcake 6 Fresh Strawberries, Pound Cake, Vanilla Bean Ice Cream

B-52 TART 9 White Chocolate with Baileys, Dark

Chocolate with Grand Marnier, Milk Chocolate with Kahlua

WORLD'S SMALLEST SUNDAE 2

VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE, WALNUTS, WHIPPED CREAM, CHERRY

LEMON PARFAIT 7 Yellow Cake, Lemon Curd, Whipped Cream