

DINNER MENU

BEGINNINGS

Lamb Lollipop-* \$18 **
turmeric yogurt | piquillo puree | mint pistou

Shrimp Cocktail- \$22 **
chili poached | southwestern cocktail sauce | cilantro

Tuna Cruda-* \$24 **
radish | huitlacoche | aguachile

Soup of the Moment- \$8
seasonal | inspired

Shaved Vegetable Salad- \$10 **
spring mix | shaved local vegetables | roasted corn
pepitas | champagne vinaigrette

Caesar Salad- \$12
baby gem lettuce | toasted bread crumb
parmesan crisp | caesar dressing

Shaved Brussel Sprout Salad-* \$14**
pomegranate | pecorino | pecan
lemon poppy vinaigrette

ENTREES

Atlantic Salmon-* \$35 **
gnudi | eggplant | piquillo pepper | beurre blanc

Duck Duo-* \$38 **
kumquat | sarladaise potato | swiss chard

Caballeros Burger-* \$18
arugula | heirloom tomato | balsamic onion
frites street fries
**GF bun available

Spring Risotto - \$26 **
snap peas | heirloom cauliflower
mascarpone | truffle

Baja Sea Bass - \$38 **
heirloom tomato | baby vegetables | pan sauce

A la Carte Steaks-* **All steaks served with
Rancho compound butter and choice of 1 side

Filet \$46

Ribeye \$52 +5 FAP

NY \$40

Pork Chop \$38

Bistro Steak \$32

Sides**

Marble Potatoes \$6

Braised Greens \$6

Risotto \$8

Grilled Asparagus \$12

Sauteed Mushrooms \$12

Executive Chef Jacob Ellis

Our dining room is smoke-free, cell phone-free, and laptop-free for everyone's enjoyment.

*May be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

**Gluten free.

Ref.- 2/24/22