

Rancho de los Caballeros

Dinner Menu

Beginnings

Smoked Beef Carpaccio* | 14
berber chili | pickled radish | cilantro
annatto | cotija | corn crumble

Thai Shrimp | 16
peanut sauce | chili sauce
cabbage summer roll

Heirloom Beet Salad** | 14
arugula | quark | seed granola
balsamic reduction

Fig Bruschetta | 10
mascarpone | micro cress | balsamic

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

Caesar | 12
romaine | caper berries
parmesan | caesar dressing

Arizona Spring** | 14
red leaf | spinach | sunflower seed
strawberry vinaigrette

Soup of the Moment | 8
hand crafted soup for today

Entrees

Scottish Salmon* | 38
pea puree | hono-shimeji | radish
tepary bean

Red Snapper | 36
sugar snap peas | heirloom tomato
beurre blanc | tumeric tri colored quinoa

Airline Chicken Breast** | 28
truffled squash puree | sherry jus
braised winter greens

Pork Tenderloin* | 35
mustard greens | apple veloute
bacon scented wheat berry

Today's Inspiration | mkt
fresh | local | seasonal

Porcini Risotto | 24
hen of the woods mushrooms | scallion
garden herbs | kale chip

Rancho Burger* | 18
jalapeno jam | sharp cheddar
caramelized onion | lettuce | tomato
frites street fries

Steaks

all steaks come with a compound butter, house steak sauce, and a choice of one side

Filet* | 46

NY Strip Steak* | 34

Wagyu Hangar Steak* | 40

Venison Rack* | 42

Sides

Fingerling Potatoes** | 6
chili butter | garlic

Braised Winter Greens | 6
red wine | shallot

Grilled Asparagus** | 12
lemon | cured egg yolk

Charred Squash** | 6
tomato agrodolce | herbs

Elote** | 8
chili aioli | cotija

Risotto | 8
sauteed mushroom | fresh herbs

Executive Chef Jacob Ellis, Executive Sous Chef Robert Cornett

15% gratuity will be added to all checks

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

***Gluten-free*