

Rancho de los Caballeros

Dinner Menu

Beginnings

Smoked Beef Carpaccio* 14 berber chili pickled radish cilantro annatto cotija corn crumble	Shaved Vegetable Salad** 10 spring mix shaved local vegetables pepitas roasted corn champagne vinaigrette
Thai Shrimp 15 peanut sauce chili sauce cabbage summer roll	Caesar 12 romaine toasted bread crumb parmesan crisp caesar dressing
Heirloom Beet Salad** 16 mizuna quark balsamic glaze seed granola	Autumn Harvest Salad** 14 spinach pomegranate pecan pear goat cheese apple cider vinaigrette
Arizona Farms Cheese Curds 8 white cheddar herb ranch beer batter	Soup of the Moment 8 hand crafted soup for today

Entrees

Loch Duart Scottish Salmon* 36 grilled asparagus boursin farro beurre blanc	Today's Inspiration mkt fresh local seasonal
Crispy Skin Snapper 40 southwest cioppino mussel desert herbs rustic bread	Porcini Risotto 24 hen of the woods mushrooms scallion garden herbs kale chip
Airline Chicken Breast** 28 truffled squash puree sherry jus braised winter greens	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	Wagyu Hangar Steak 34
NY Strip Steak 34	Pork Tomahawk* 42

Sides

Fingerling Potatoes** 6 chili butter garlic	Heirloom Farro 8 boursin cheese fresh herbs
Braised Winter Greens 6 red wine shallot rings	Elote** 8 chili aioli cotija
Grilled Asparagus** 12 lemon cured egg yolk	Sauteed Mushrooms** 12 red wine 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*