

# DINNER

## SOUPS

### *Soup of the Day*

CUP      BOWL

### *Rancho Chicken Tortilla Soup*

A LONG STANDING TRADITION AT THE RANCH. A RICH CHICKEN STOCK, WITH CORN, BLACK BEANS, TOMATOES, CORN TORTILLAS, SPICES AND PULLED CHICKEN. GARNISHED WITH AVOCADO, SOUR CREAM AND CRISPY TORTILLA STRIPS

CUP      BOWL

## STARTERS

### *El Rancho Caesar Salad*

CHOPPED ROMAINE LETTUCE, TOSSED IN A TRADITIONAL CAESAR DRESSING, BLACK BEANS, ROASTED CORN, CHILI ROASTED CROUTONS, COTIJA CHEESE AND TOPPED WITH CRISPY JALAPEÑOS AND ANCHOVIES

### *Butter Lettuce Wedge Salad*

BUTTER LETTUCE WEDGE, TOPPED WITH CRISPY SMOKED PORK BELLY, TOMATOES AND LOCAL BLEU CHEESE, AND DRESSED WITH A PRICKLY PEAR VINAIGRETTE

### *Seared Jumbo Shrimp (gf)*

JUMBO SHRIMP DUSTED WITH ANCHO CHILI AND SEARED, SERVED ON TOP OF A CORN, SQUASH & BEAN STEW, TOPPED WITH A CHIPOTLE PESTO

### *Wild Mushroom Goat Cheese Flat Bread*

HERB FLAT BREAD TOPPED WITH ROASTED MUSHROOMS, LOCAL GOAT CHEESE, GARLIC CONFIT, CRACKED BLACK PEPPER, FRESH THYME & EXTRA VIRGIN OLIVE OIL MICRO HERB GARNISH

### *Smoked Trout Indian Taco*

INDIAN FRY BREAD TOPPED WITH CILANTRO, LIME COLESLAW, HOUSE SMOKED TROUT, ROASTED RED CHILI, AVOCADO, CREMA & CRISPY JALAPEÑOS

### *Chef's Charcuterie & Cheese Board*

CHEF'S SELECTION OF 3 CHEESES, 3 KINDS OF CURED MEATS. MARINATED OLIVES, LOCAL HONEY, PRICKLY PEAR AND GREEN CHILI JAM, SMOKED ALMONDS AND GRILLED HERB FLAT BREAD  
(FOR 2 PERSONS...NO HALF ORDERS)

# DINNER

## ENTREES

### *Marinated Seared Portobello Mushroom*

PAN SEARED, TOPPED WITH LOCAL GOAT CHEESE, AND SERVED WITH A CILANTRO GREEN CHILI QUINOA, BLACK BEAN SALSA AND SEASONAL VEGETABLES

### *Crispy Duck, Duck Barbacoa & Dumplings*

HOUSE MADE DUCK CONFIT, HOUSE MADE DUCK BARBACOA, SERVED WITH SWEET POTATO DUMPLINGS, BLACKBERRY ADOBO SAUCE, AND RED CHILI CORN

### *\*Smoked "Niman Ranch" Double Cut Pork Chop*

SMOKED, THEN GRILLED, TOPPED WITH SASSAFRAS BOURBON GLAZE. SERVED WITH SWEET POTATO HASH AND SOUTHWEST RATATOUILLE

### *\*Grilled "Niman Ranch" Prime Filet Mignon*

6OZ. PRIME BEEF TENDERLOIN GRILLED TO YOUR LIKING. TOPPED WITH BÉARNAISE SAUCE AND SERVED WITH GARLIC MASHED POTATOES, AND HARICOT VERTS WITH HOUSE MADE STEAK SAUCE

### *\*Grilled "Niman Ranch" Prime Cowboy Ribeye*

12 -14OZ. PRIME RIBEYE GRILLED TO YOUR LIKING. TOPPED WITH A HOUSE SMOKED CHILI BUTTER, CRISPY ONIONS, HOUSE MADE STEAK SAUCE, SERVED WITH ROASTED RED POTATOES, CREAMED SPINACH WITH MUSHROOMS

### *\*Market Catch of the Day*

PLEASE ASK YOUR SERVER

MARKET PRICE

*(gf) - Gluten free*

EXECUTIVE CHEF DENNIS BOITNOTT

OUR DINING ROOM IS SMOKE-FREE,  
CELL PHONE-FREE, AND LAPTOP-FREE  
FOR EVERYONE'S ENJOYMENT.

FALL 2020

\*MAY BE SERVED RAW OR UNDERCOOKED.  
CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY  
INCREASE YOUR RISK OF FOOD BORNE ILLNESS