

STARTERS

Chicken Tortilla Soup

Tortilla Strips, Queso Fresco, Crema, Avocado, Cilantro

Market Vegetable Stew

Porcini Mushroom Broth, Root Vegetables, Farro

Roasted Beet Salad

*Baby Spinach, Wild Arugula, Toasted Pistachio,
Laura Chanel Goat Cheese, Citrus- Honey Vinaigrette*

Baby Iceberg Wedge

*Hobbs Bacon, Point Reyes Bleu Cheese, Heirloom Cherry Tomato,
Crumbled Egg, Chive*

Little Gem Caesar

*Little Gem Lettuce, Parmesan,
Brioche Croutons, Caesar Dressing*

Beef Tartar

Pickled Mustard Seed, Grilled Sourdough

Classic Shrimp Cocktail

Cocktail Sauce, Lemon

Chef's Daily Appetizer Special



RANCH ENTREES

Ora King Salmon

Fingerling Potatoes, Braised Fennel, Bouillabaisse Broth, Sunburst Squash

Oak Smoked Mary's Chicken

*Wild Mushroom Risotto, Heirloom Cherry Tomato Confit,
Parmesan Reggiano*

Niman Ranch Pork Chop

Celery Root Puree, Crispy Brussel Sprouts, Lardon, Whole Grain Mustard Apple Butter, Pork Jus

Snake River Farm's Prime Cuts

All cuts served with Yukon Gold Mashed Potatoes, Blue Lake Green Beans, Red Wine Demi, & Crispy Tobacco Onions

6oz Braised Short Rib

10oz Hanger Steak

10oz New York

12oz Ribeye

Vaquero Burger

Hobb's Bacon, Pasilla Aioli, Fiscalini Farm-House Cheddar, Crispy Tobacco Onions, Lettuce, Pickles, Brioche Bun

Beef Cheek Pasta

Paccheri Pasta, Rapini, Parmigiano Reggiano

Oak Grilled Cabbage

Walnut Bagna Cauda, Herb Pesto, Cashew Parmesan

From The Farm

Chef's vegan selection

Catch of The Day

Chef's local seafood selection

Cut of The Day

Chef's Meat Selection of the day

EXECUTIVE CHEF: Erik Sandven

CHEF DE CUISINE: Daniel Alvarez

We proudly partner with local farms and ranches including Helena Ave Bakery, Folded Hills' Farmstead, Hope Ranch, SB Fish Market, Roblar Farms, Tutti Frutti Farms, Cattaneo Bros, Sea Stephanie Fish, & Jimenez Family Farm

**Consuming raw or uncooked meats, poultry, seafood shellfish or eggs may increase your risk for food borne illness. Please inform your server of any allergies before ordering.*