

THE RANCH

— RESTAURANT & SALOON —

STARTERS

DEVILED EGGS 9

Sweet Pickle Relish / Smoked Bacon

YUKON GOLD POTATO GNOCCHI 20

Oregon Morels / English Peas / Spring Onions

ESCARGOT 22

Wild Burgundy Escargot / Hazelnut Spätzle
Hen of the Woods Mushrooms
Parsley & Green Garlic Foam

AMERICAN RAISED KOBE BEEF CARPACCIO 20

White Alba Clamshell Mushrooms
Wild Arugula / Black Truffle
Pecorino Romano

FRESHLY BAKED

POPOVERS

A RANCH SIGNATURE ITEM
Organic European-Style Butter
& House Made Preserves
8

CEVICHE TRILOGY

Shrimp & *Heirloom Tomatoes
Crab & Coconut Curry
Lobster & Mango
29

CHEF'S SEASONAL CRUDO 20

Freshest Available / Responsibly Sourced

CHILLED SHRIMP COCKTAIL 19

Atomic Cocktail Sauce

COUNTRY FRIED PETALUMA QUAIL 20

Weiser Farms Potato Salad
Applewood Smoked Bacon
Brentwood Corn / Apricot BBQ Sauce

CASTROVILLE GLOBE ARTICHOKE 16

STEAMED & GRILLED
Green Olive & Pine Nut Chimichurri
Preserved Meyer Lemon Remoulade

SOUPS & SALADS

BLT WEDGE 16

Petite Iceberg / Neuskes Bacon
*Pear Tomatoes / Point Reyes Blue Cheese

KENTER CANYON ORGANIC GREENS 11

Baby Cucumbers / Teardrop Tomatoes
Sparrow Lane Balsamic Vinaigrette

EDWARDS RANCH ESTATES CHOPPED KALE SALAD 15

*Farm Grown Tuscan Kale / Radicchio
Kalamata Olives / Pepperoncini
Pine Nuts / Asiago Vinaigrette

SEASONALLY

INSPIRED SOUP

Chef's Daily Creation
Fresh Local Produce
10

FIVE ONION SOUP

Aged Gruyere
Yesterday's Bread
Guinness
11

CAESAR 15

*Little Gem Lettuce / Creamy Garlic Dressing
Sonoma Dry Jack

NOVA SCOTIA LOBSTER SALAD COBB STYLE 20

Aged Feta / Applewood Smoked Bacon
Hass Avocado / Honey Mustard Dressing

HEIRLOOM BEETS 16

Watercress / *Lolla Rossa / Cara Cara Oranges
Red Flame Grapes / Marcona Almonds
Spanish Manchego

MAIN

CRAFT RAISED SKUNA BAY SALMON 35

Farro Verde / Sacramento Delta Asparagus
Patty Pan Squash / Snow Peas

NEW YORK STEAK 43

Baby Dutch Potatoes / Rogue Creamery Smokey Blue
House Made Pancetta / Wild Arugula

TENDER BRAISED BEEF SHORT RIB 39

*Edwards Ranch Estates Beets / Haricot Verts
Red Pearl Onions / Horseradish Gremolata

CERTIFIED SUSTAINABLE CHILEAN SEA BASS 44

Fava Bean Risotto / *Swiss Chard
Golden Tomato Brodo

PETITE FILET 45

California Yellow Corn / Fresh Garbanzo Beans
Heirloom Cherry Tomatoes / Black-Eyed Peas

COLORADO GRASS-FED LAMB CHOPS 43

Wild Ramp Spätzle / Weiser Farms Nantes Carrots
Chanterelle Mushrooms

BEELE'S FAMILY FARM PORK CHOP 36

Fiddlehead Ferns / Local Strawberries
Fennel Pollen / Community Grains Red Flint Polenta

MAPLEWOOD SMOKED MARY'S ORGANIC CHICKEN 27

House Made Jalapeño Focaccia / Young Artichokes
Taggiasca Olives / Di Stefano Mozzarella

COWBOY RIBEYE 116

Bone-In Rib Chop

Grafton Farms White Cheddar Scalloped Potatoes / Sauce Bordelaise
Average 36 oz. of Meat, 8 oz. of Fat and 14 oz. of Bone = Total of 58 oz.
Maximum Split Two Guests

"The bone-in cowboy ribeye is one of the best steaks in all of Orange County." Brad A. Johnson -OC Register

HOMESTYLE SIDES

CREAMED SPINACH 10

All American Classic

*THE RANCH VEGETABLES 9

Simply Roasted

GREEN BEAN & MUSHROOM CASSEROLE 10

Our Grandma's Recipe

LOBSTER MAC N' CHEESE

Vermont White Cheddar
Home Made Pasta

16

CREAM OF CORN 10

Garden Thyme

IDAHO RUSSET MASHED POTATOES 9

Just Like Mama Used to Make!

TWICE BAKED POTATO 11

LOADED with House Smoked Bacon & All The Fixin's

Executive Chef, Michael Rossi

General Manager, David Grant

*Vegetables, fruits, and herbs from our own heirloom vegetable farm on Edwards Ranch Estates

— THE RANCH WINES BY THE GLASS SELECTION —

Vintage	CHAMPAGNE & SPARKLING WINES	5oz.
NV	Champagne, Nicolas Feuillatte, Brut, Chouilly, France	18.00
NV	Champagne, Veuve Clicquot Ponsardin, Yellow Label, Brut, Reims, France	25.00
NV	Domaine Chandon, Brut Classic, California	11.00
NV	Michelle, Brut Rosé, Columbia Valley	10.00
NV	Sweet Sparkling Rosé, Banfi, Rosa Regale, Brachetto D' Acqui DOCG, Italy	12.00

Vintage	WHITE WINE & ROSÉ	5oz.
2015	Albariño, Burgáns, Rias Baixas, Galicia, Spain	10.00
2014	Chardonnay, Jordan Vineyard & Winery, Russian River Valley	18.00
2015	Chardonnay, La Crema, Sonoma Coast	15.00
2008	Chardonnay, Maison Leroy, Bourgogne	16.00
2015	Chardonnay, Rombauer Vineyards, Carneros	20.00
2015	Pinot Grigio, Fantinel, Grave del Friuli	10.00
2015	Riesling Kabinett (Off-Dry), August Kessler, Rheingau	11.00
2015	Sauvignon Blanc, Frog's Leap, Rutherford	15.00
2014	Sauvignon Blanc, Sterling Vineyards, Napa County	10.00

Vintage	RED WINE	5oz.
2014	Cabernet Sauvignon, 14 Hands, Washington	10.00
2014	Cabernet Sauvignon, Cakebread Cellars, Napa Valley	35.00
2015	Cabernet Sauvignon, Justin Vineyards & Winery, Paso Robles	16.00
2012	Cabernet Sauvignon, Silver Oak Cellars, Alexander Valley	28.00
2013	Cabernet Sauvignon, Trefethen Family Vineyards, Oak Knoll District, Napa Valley	19.00
2014	Malbec, Susana Balbo, Signature, Valle De Uco	15.00
2014	Malbec, Tamarí Reserva, Mendoza, Argentina	11.00
2012	Meritage, Flora Springs, Trilogy, Napa Valley	26.00
2013	Merlot, Provenance, Napa Valley	15.00
2014	Pinot Noir, Hitching Post, Hometown, Santa Barbara	15.00
2014	Pinot Noir, Talbott Estate, Kali Hart, Monterey	13.00
2014	Pinot Noir, Twomey Cellars, Russian River Valley	21.00
2009	Pinot Noir, Williams Selyem, Sonoma County	29.00
2013	Red Blend, Brassfield Estate, Eruption, Volcano Ridge Vineyard, High Valley	12.00
2013	Red Blend, Tinto de Toro, Numanthia, Termes, Spain	15.00
2015	Zinfandel, Turley Wine Cellars, Juvenile, California	17.00