



RANCH HOUSE

RESTAURANT

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Chef Choice Charcuterie Platter <small>(ask for GF DF)</small>	20
<i>House-Cured & Imported Meats, Artisan Cheese, Pickled Vegetable, Fruit Compote</i>	
Smoked Trout Pâté <small>GF (ask)</small>	16
<i>Artisan Grilled Bread, Sour Pickles, Micro Greens, Mustard Vinaigrette</i>	
Butter Poached Pacific Oysters <small>GF</small>	16
<i>Leek, Salsify, Preserved Lemon</i>	
Dungeness Crab & Avocado <small>DF</small>	17
<i>Preserved Romanesco, Turmeric Aioli, Micro Salad</i>	
Mushroom Duo <small>GF DF</small>	16
<i>Curried Porcinis, Prosciutto wrapped Enoki, Wilted Mustard Greens</i>	

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Charred Leek & Asparagus Bisque <small>GF VEG DF</small>	13
<i>Almond Milk, Toasted Sesame Seeds</i>	
Heirloom Spinach Salad <small>GF DF (ask)</small>	14
<i>Ranch Cheese, Pickled Onion, Poached Farm Egg</i>	
Mixed Berry Salad <small>GF VEG DF (ask)</small>	13
<i>Feta Cheese, Pecan, Balsamic Vinaigrette</i>	
Roasted & Pickled Beet Tasting <small>GF VEG VG (ask)</small>	16
<i>First Snow Goat Cheese, Toasted Pistachio, Citrus, Infused Parsley Oil</i>	

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Vegetarian Pappardelle <small>VEG DF (ask)</small>	28
<i>Carrot, Radish, Turnip, Sugar Snap, Tomato, Onion, Lemon, Aged Parmesan</i>	
Grilled Pork Tenderloin <small>GF DF</small>	36
<i>Roasted Fingerling Potato, Apple-Medjool Date Compote, Calvados</i>	
Dry Aged Colorado Lamb Loin* <small>GF DF</small>	44
<i>Roasted Carrot Puree, Candied Pistachio, Golden Raisin</i>	
Bacon Wrapped Elk Loin*	42
<i>Fennel Heart, Roasted Petite Onion, Herbed Spätzle, Juniper Essence</i>	
Great Range Bison Loin <small>GF</small>	34
<i>Puree of Rutabaga, Babe Farms Heirloom Carrot, Horseradish Gremolata</i>	
Rocky Mountain Trout <small>GF DF (ask)</small>	29
<i>Braised Spinach, Horseradish Potato Soufflé, Pancetta, Mustard Crème Fraiche</i>	
Seared Diver Scallop* <small>GF</small>	32
<i>Rutabaga "Risotto", Wild Mushrooms, Absinthe Nage</i>	

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Ranch House Restaurant is proud to serve 100% Wagyu beef – born and raised right here at Devil's Thumb Ranch. You'll notice a high level of marbling and flavor and we think you'll appreciate our commitment to providing sustainable, healthy, tasty and tender beef.

All DTR Wagyu beef entrees served with shoe string potato and urban side salad

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Steak Tartare*	\$9 per oz.	
Filet Mignon*	\$14 per oz	
Bone-In/Bone Out Cowboy Cut*	\$9/\$10 per oz	
New York Strip*	\$12 per oz.	
Wagyu Burger* <small>GF DF (ask)</small>		25
<i>House Boursin Cheese, Bacon Jam, Fried Egg, Brioche Bun</i>		

All offerings are seasonal and may change to reflect the freshest choices available.

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. \$8 supplemental will be charged for split Entrees.