



RANCH HOUSE

RESTAURANT

TO SHARE

Charcuterie (ask for GF)	25
<i>A Rotating Selection of Local, Imported, and House-Made Cured Meats with Artisanal Cheeses</i>	
Baked Elk Mushrooms	15
<i>House Ground Elk Tenderloin, Raclette, Bacon & Onion Marmalade, Whipped Horseradish</i>	
Wagyu Tartar* (ask for GF)	18
<i>Cornichons, Shallot, Caper, Lemon, Quail Yolk, Brown Mustard, Olive Puree, Elderberry Balsamic, House Made Sheet Cracker</i>	
Smoked Gouda & Crab Dip* (ask for GF)	16
<i>Blue Crab, Smoked and Aged Gouda, Everything Lavash Cracker</i>	
Fried Green Tomatoes (V)	15
<i>Buffalo Ricotta, Pickled Red Onion, Arugula, Smoked Red Pepper Coulis, Parmesan Frico</i>	
½ Shell Kumamoto Oysters*	4/ea
<ul style="list-style-type: none"> • <i>Raw with Mignonette & Caviar</i> (DF, GF) • <i>Bienville</i> • <i>Rockefeller</i> 	
3 oyster minimum	

SOUP & SALAD

Chef's Rotating Soup	MP
The Late Harvest (V, ask for DF)	13
<i>Roasted Yam, Beet, Pear, Feta, Pepita Seed, Cranberry, Crouton Ring, Almond-Apple Dijon Dressing</i>	
Kale & Apple (DF, V, ask for GF)	13
<i>Honeycrisp, Red Onion, Carrot, Seed Medley, Puffed Quinoa, Orange-Tabini Dressing</i>	
Wedge (GF)	14
<i>Baby Iceberg, Nueske's Bacon, Marinated Tomato, Gorgonzola Dressing, Smokey Bleu Cheese, Scallion</i>	



ENTRÉES

Berkshire Pork Chop* (DF, GF)	35
<i>Peach and Bacon Chutney, Garlic & Herb potato Cake, Green Onion Coulis</i>	
Bacon Wrapped Elk Loin* (GF)	42
<i>Salsify Gratin, Wild Foraged Mushrooms, Huckleberry Demi</i>	
Rabbit Two Ways* (GF)	38
<i>Tenderloin Roulade with Spinach, Mushroom Duxelle, Boursin Cream, Confit Leg, Smoked Carrot Puree, Grilled Broccolini, Lingonberry-Thyme Gastrique</i>	
Apple-Butternut Gnocchi (GF, V, Vegan)	26
<i>Roasted Brussel Sprouts, Turnip, Radish, Wild Mushrooms, Candied Pecan, Elderberry Balsamic</i>	
Chilean Sea Bass* (DF)	41
<i>Sundried Tomato Couscous, Blistered Tomato, Chimichurri, Meyer Lemon Foam</i>	
Sea Scallops* (GF)	36
<i>Butternut Squash Puree, Grilled Asparagus, Pine Nuts, Lemon & Sage Brown Butter</i>	
Wagyu Burger* (ask for GF)	28
<i>Morbier, Bacon & Onion Marmalade, Sunny-Side Up Farm Egg, Seeded Brioche Bun Served with a Side Salad and Pommes Frites</i>	
Tomahawk Bison Ribeye* (DF, GF)	85
<i>22oz of Free Range Colorado Bison sourced from Diamond Tail Ranch. Served sliced or whole with your choice of one of our sides and three sauces or butters.</i>	

DF= Dairy Free

GF= Gluten Free

V= Vegetarian

*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.



Devil's Thumb Ranch Wagyu

Ranch House Restaurant is proud to serve Wagyu beef— born and raised right here at Devil's Thumb Ranch. You'll notice exceptional quality and flavor with abundant micro marbling. You will appreciate our commitment to providing sustainable, healthy, tasty, and tender beef.

Coulotte*	\$14/oz
NY Strip*	\$16/oz
Center Cut Ribeye*	\$17/oz
Filet Mignon*	\$18/oz
Ribeye Cap*	\$20/oz

*Five-ounce minimum on all Wagyu. All by-the-ounce cuts are limited to availability.
Served with a side salad, choice of one side, and one butter or sauce.*

SIDES

Wild Foraged Mushrooms and Pearl Onions (V, ask for DF, GF) - 8

Pommes Frites (V, ask for DF) - 8

House Made Ketchup, Roasted Garlic & Truffle Aioli or Gochujang Aioli

Honey Roasted Carrots (V, ask for DF, GF) - 8

Goat Cheese, Candied Pecan, Fresh Thyme

Creamed Garden Greens* (GF) - 8

Bacon, Mushroom, Cured Egg Yolk

Yukon Gold Potato Puree (GF, V) - 8

ACCOUTREMENTS

Chimichurri - 3

Béarnaise* - 3

Black Garlic Compound Butter - 3

Wagyu Demi-Glace - 3

Green Peppercorn & Brandy - 3

Bone Marrow Compound - 3

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