



# RANCH HOUSE

## RESTAURANT

### Saloon Menu

Warm Olives <i>GF DF</i>	\$12
<i>Mixed Olives Infused with Citrus, Herbs, Chili, Capers, Peruvian Teardrop Peppers</i>	
Charcuterie & Cheese Board	\$32
<i>Daily Selection of Cured Meats &amp; Cheeses, Seasonal &amp; Dried Fruit, Rosemary Roasted Almonds Local Honey, House Made Jam, Olive Oil Crackers</i>	
Spinach Salad	\$14
<i>Pancetta Sherry Vinaigrette, Pecans, Manchego Cheese, Pickled Chayote, Heirloom Tomato</i>	
Pomme Frites Umami Style <i>GF</i>	\$15
<i>Hand cut Potatoes, Truffle Aioli, Smoked Salt, Porcini Powder, Parmesan, Herbs</i>	
Crispy Mozzarella & Risotto Croquettes	\$19
<i>Black Garlic &amp; Charred Onion Soubise, Red Peppers</i>	
Lamb Burger*	\$26
<i>Herbed Goat Cheese, Arugula, Brioche Bun, Lamb Demi, Meyer Lemon Aioli</i>	
Black Angus Prime Filet Mignon <i>GF</i>	6oz. \$58   10oz. \$96
<i>Beef Fat Confit Cherry Tomatoes &amp; Arugula</i>	



### Devil's Thumb Ranch Wagyu Dishes

Devil's Thumb Ranch Wagyu Carpaccio*	\$23
<i>Wagyu Tri-Tip, Crispy Shallot, Parmesan, Blood Orange, Truffle Aioli</i>	
Ranch House Pastrami	\$25
<i>House Cured Wagyu Pastrami, Rye Bread Crostini, Russian Dressing, Sauerkraut, Swiss Cheese</i>	
Short Rib French Onion Soup	\$16
<i>Devil's Thumb Ranch Wagyu Short Rib, Sherry, Brioche Crouton, Grand Cru &amp; Provolone</i>	
Ranch House Restaurant Wagyu Burger*	\$26
<i>Smashed Wagyu Patty, Tasso Jam, Brie, Onion, Lettuce, Heirloom Tomato, Garlic Mayo Side of Fries (Upgrade to Pomme Frites Umami Style for \$6)</i>	
Steak Frites* <i>GF DF</i>	\$34
<i>6oz. Skirt Steak, Pommes Frites, RHR Steak Sauce</i>	
Ranch House Reserve Wagyu Tasting	\$198
<i>Our Ranchers and Chefs take extraordinary pride in delivering grass-fed, 100% Wagyu beef from our pastures to your plate! Whether you are a steak aficionado or simply curious about experiencing a highly unique culinary opportunity, be sure to indulge in a sample of our signature, full-blood Wagyu! The Wagyu Tasting includes 3 distinctive cuts of Ranch raised Wagyu selected daily by our chefs. Each cut is served in a 3oz. portion.</i>	

V - Vegetarian | DF - Dairy-Free | GF - Gluten-Free

\*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.

Your bill includes a 3% service fee that goes directly to staff.