



Ranch House

WINTER DINNER 2026-2027

Friday and Saturday | 5-9 pm

Starters

Chefs Daily Soup	16
chefs daily creation of seasonal flairs	
Hearty Kale Salad	18
shaved brussel sprout, white bean, parmesan, roasted parsnip, shallot, poached pear, cranberry dressing, pine nut	
Roasted Beet Carpaccio	18
red and golden beets, whipped goat cheese, pistachio, spinach, orange vinaigrette	
Pea and Pancetta Risotto	21
Seared scallops, parmesan, lemon	
Crispy Pepper Calamari	20
pickled cauliflower, cauliflower puree, capers, hazelnut, chive vinaigrette	
Molasses Short Ribs	25
celeriac puree, crispy onion, apple slaw, pickled mustard seed, beef jus	

Steaks

all of our steaks are Certified Angus Beef ® and aged to perfection, come with your choice of yukon mash, truffle parmesan frites or crispy potato pave

12oz Dry-Aged Striploin	75
7oz Tenderloin	70
butter basted	
16oz Bone-in Ribeye	105

Add-ons

blue cheese 8, béarnaise 6, demi glace 6, smoked mushroom 8, frisee onion 6

Mains

Wagyu Beef Burger	42
sweet roll, black garlic aioli, smoked mushroom, aged cheddar, frisee onions, truffle parm frites	
Chicken Wellington	34
mushroom duxelles, puff pastry, parsnip red cabbage puree, yukon mash, demi-glace	
Seared Salmon	42
crispy potato pave, saffron beurre blanc, charred fennel, crispy leek	
Wild Boar Rack	65
rutabaga potato mash, apple chutney, braised cabbage, shallot jus	
Butternut Squash Linguine	25
rich squash sauce, roasted pecans, crispy sage, pickled beets, goat cheese	

Sides

Moroccan Roasted Cauliflower	18
navy bean and beet hummus	
Braised Cabbage Wedges	16
garlic parmesan sauce, smoked paprika	
Creamed Spinach and Artichoke	20
cream cheese, leek, bread crumb	
Brown Butter Green Beans	16
whipped lemon feta, crispy onions, cranberry	