



THE RANCH CLUB

CALAMIGOS

EST. 1937



DINNER MENU



DINNER

Starters

FOCACCIA WITH SEA SALT & ROSEMARY 14

Smoked Chive Butter

CHARRED BRUSSELS SPROUTS 17

Crispy Mortadella, Dried Cherry, Black Garlic
Vinaigrette, Toasted Pistachio

SESAME CHICKEN LETTUCE CUPS 24

Ground Organic Chicken, Water Chestnut,
Scallion, Almond Miso Sauce, Rice Noodles,
Bibb Lettuce

TIGER PRAWN TOAST 26

Sesame Brioche, Lemongrass Sambal,
Herbs, Tamarind

HAWAIIAN BIG EYE TUNA CARPACCIO 27

Umeboshi Vinaigrette, Bonito Aioli,
Sunomono Cucumbers, Crispy Shallots

WOOD FIRED ARTICHOKE (V) 21

Tangerine Glaze, Caramelized Onion Dip,
Focaccia Breadcrumbs

MESQUITE GRILLED OCTOPUS 25

Al Pastor Spice, Pineapple & Celery Salad,
Preserved Lemon Aioli, Ancho Sauce, Pita

CAVIAR SERVICE 125

Deviled Egg Whip, Sauce Gribiche,
Baby Yukon Gold Potato Chips

Salads & Soup

Add Chicken 9 / Add Avocado 5/ Add Ahi 15

THE CALAMIGOS CAESAR 18

Baby Gems, Parmigiano Reggiano, Focaccia
Breadcrumbs, Creamy Caesar Dressing

THE NAMELESS 19

Avocado, Napa Cabbage, Lacinato Kale,
Pickled Fennel, Toasted Pepitas, Sumo
Oranges, Yuzu Truffle Dressing, Cilantro

TUSCAN CHOP 24

Heirloom Carrots, Artichoke, Chickpeas,
Soppressata, Vella Aged Jack Cheese,
Mortadella, Giardiniera, Fennel, Basil,
Buttermilk Herb Vinaigrette

CHICKEN & WHITE BEAN SOUP 15

Zucchini, Onion, Rosemary, Olive Oil
Focaccia Croutons

DINNER

Mains

EVA'S CHICKEN & DUMPLINGS 32

Mary's Organic Chicken Breast, Baby Winter Vegetables, Black Truffle, Foraged Mushrooms

GRILLED BRANZINO 38

Browned Butter, Rosemary, Capers, Lemon, Toasted Almonds, Arugula, Asparagus and Farro Tabouli

NEW ZEALAND LAMB SHANK 46

Roasted Garlic Labneh, Pea Shoots, Soft Polenta, Pickled Fennel, Pomegranate Demi, Salted Almonds, Mint

CREEKSTONE FILET MIGNON 64

Olive Oil Whipped Potatoes, Sauce Bordelais, Rainbow Swiss Chard, Crispy Onion Rings

STEAK FRITES 42

Salt and Vinegar Pommes Frites, Green Peppercorn Reduction, Grilled Wild Mushrooms

LEMONGRASS CURRY BOWL (V) 29

Marinated Tofu, Charred Zucchini and Carrots, Coconut Rice, Toasted Cashews, Thai Basil, Chili-Lime Vinaigrette

Pastas

BUTTERNUT AGNOLOTTI 29

Parmesan Fonduta, Jamon Iberico, Toasted Walnut Butter, Sage, Aged Balsamic

TAGLIOLLINI & PRAWNS 28

Prawns, Nduja and Tomato, Lemon Breadcrumbs, Fresh Herbs

SPICY DIAVOLO 26

Campanelle, Vodka Sauce, Stracciatella, Melted Onion, Calabrian Chili Crisp

WILD MUSHROOM GNOCCHI 26

Gnocchi, Wild Mushroom Bolognese, Pecorino Romano, Pickled Shallot and Basil

DINNER

Desserts

YUZU CHEESECAKE 17

Macadamia Nut Caramel

SALTED BANANA BUDINO 17

Dark Chocolate Sauce, Vanilla Shortbread Cookies, Salted Almonds

PISTACHIO RASPBERRY CAKE (V, GF) 15

Pistachio Mousse, Raspberry Filling with Matcha and Raspberry Sponge, Blueberry Compote

TARTE TATIN 17

Caramelized Puff Pastry, Caramelized Apples infused with Tahitian Vanilla Infused White Chocolate Cream, Vanilla Crumbles, Vanilla Iced Cream

DARK CHOCOLATE TORTE 17

Sea Salt, Burnt Honey, Coffee Cremieux

Nightcaps

FERNET BRANCA 18

MONTENEGRO 19

AMARO NONINO 20

FONSECA 10 YEAR AGED TAWNY PORTO 20

THE BIG LEBOWSKI 24

Light Cream, Kahlua, Vodka

CARAJILLO 24

Pulled Espresso, Orange Bitters, Licor 43, Reposado Tequila

JOSEPH PHELPS, DELICE DESSERT WINE, NAPA VALLEY, 2019 25

LAGAVULIN 16 YR SINGLE MALT 26

THE MACALLAN 18 YEAR DOUBLE CASK

BLANTON'S SINGLE BARREL SELECT 28