



THE RANCH CLUB

CALAMIGOS

EST. 1937



DINNER MENU



DINNER

Starters

FOCACCIA WITH SEA SALT & ROSEMARY 14

Smoked Chive Butter
(Add Roasted Bone Marrow \$15)

HAWAIIAN BIG EYE TUNA CARPACCIO 27

Umeboshi Vinaigrette, Bonito Aioli, Sunomono Cucumbers,
Crispy Shallots

CHARRED BRUSSELS SPROUTS 17

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

WOOD FIRED ARTICHOKE (V) 21

Tangerine Glaze, Caramelized Onion Dip, Focaccia
Breadcrumbs

CAVIAR SERVICE 125

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

PORK BELLY & BEANS 25

Niman Ranch Pork Belly, Creamy Cannellini Beans, Green Apple &
Habanero Mostarda

Salads

Add Chicken 9 / Add Avocado 5 / Add Ahi 15

THE CALAMIGOS CAESAR 18

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

TUSCAN CHOP 24

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

THE NAMELESS 19

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

Sides

FORAGED MUSHROOMS 18

Garlic Confit, Sherry Vinegar, Thyme, Butter

JUMBO ASPARAGUS 14

Lemon and Black Truffle Sabayon

FAGIOLI 16

Creamy Cannellini Beans, Smoked Pork, Rosemary

GNOCCHI 18

(Add Caviar \$50 | Add Black Truffle \$40)
St. Agur Blue Cheese Sauce, Toasted Walnuts

DINNER

Mains



EVA'S CHICKEN & DUMPLINGS 32

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

GRILLED BRANZINO 38

Browned Butter, Rosemary, Capers, Lemon, Toasted almonds, Arugula, Fennel

NEW ZEALAND LAMB SHANK 46

Roasted Garlic Labneh, Chickpeas, Pomegranate Demi, Salted Almonds, Mint

DRY AGED 16 OZ. NEW YORK STEAK 86

Beef Tallow Onions, Green Pepper Steak Sauce, Grilled Napa Cabbage

32 OZ. PRIME TOMAHAWK RIB CHOP 140

Sauce Bordelaise with Black Garlic & Bone Marrow, Crispy Horseradish

Pastas



BUTTERNUT AGNOLOTTI 30

Parmesan Fonduta, Prosciutto San Danielle, Toasted Walnut Butter, Sage, Aged Balsamic

TAGLIOLLINI & MUSSELS 36

Salt Spring Island Mussels, Nduja & Tomato, Lemon Breadcrumbs, Fresh Herbs

DIABOLO 26

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

WILD MUSHROOM RIGATONI 28

Rigatoni, Wild Mushroom Bolognese, Pickled Shallot & Basil



DINNER

Desserts

YUZU TART 15

Yuzu Cremeux and Passionfruit Meringue atop
an Almond Sable Cookie

100% CHOCOLATE CAKE 15

Chocolate Hazelnut Crispy Layer, Chocolate Cremeux,
Chocolate Cake and Cocoa Nib Nougatine

PISTACHIO RASPBERRY CAKE (V, GF) 15

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

TARTE TATIN 15

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

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