



— THE —

RANCH CLUB

— RESTAURANT —

DINNER MENU



THE
RANCH CLUB
RESTAURANT

Starters

FOCACCIA WITH SEA SALT & ROSEMARY 6

Smoked Chive Butter

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

ROASTED HEIRLOOM CARROTS (V) 17

Harissa, Caramelized Onion Dip,
Fresh Herbs, Agave

SESAME CHICKEN LETTUCE CUPS 24

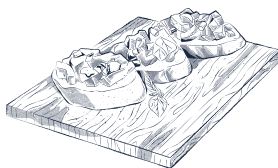
Organic Ground Chicken, Sunomono
Cucumbers, Miso Almond Butter Sauce,
Rice Noodles, Baby Gems

MESQUITE GRILLED OCTOPUS 25

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

TIGER PRAWN TOAST 26

Sesame Brioche, Lemongrass Sambal,
Thai Basil, Cilantro, Mint



CAVIAR SERVICE 125

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

Salads & Soup

Add Chicken 9 / Add Avocado 5 / Add Ahi 10 / Add Steak 15

THE CALAMIGOS CAESAR 18

Baby Gems, Parmigiano Reggiano, Rosemary
Croissant Croutons, 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

CHICKEN & WHITE BEAN SOUP 15

Zucchini, Onion, Rosemary, Olive Oil
Focaccia Croutons, Pecorino Romano



THE
RANCH CLUB
RESTAURANT

Artisanal Pastas

SWEET CORN AGNOLOTTI 25

Mascarpone, Ligurian Olive Pistou,
Blistered Tomato, Smoked Jamón,
Lemon-Agave Butter



TAGLIOLLINI & PRAWNS 28

Wood-Fired African Prawn, Nduja and Tomato,
Squid Ink Pasta, Fresh Herbs

SPICY DIAVOLO 24

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

SAINT MARYELLEN 27

Wagyu Beef Cheek Ragu, Torn Pasta
Shrouds, Bellwether Farms Ricotta,
Sweet Pickled Peppers

Entrées

AVA'S CHICKEN & DUMPLINGS 32

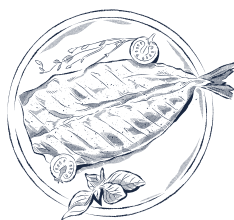
Mary's Organic Chicken Breast, Baby Winter
Vegetables, Black Truffle, Foraged Mushrooms

GRILLED BRANZINO 38

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

NEW ZEALAND LAMB SHANK 46

Soft Polenta, Pickled Fennel, Pomegranate
Demi Glace, Labneh, Salted Almonds, Mint



CREEKSTONE FILET MIGNON 64

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

STEAK FRITES 42

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

LEMONGRASS CURRY BOWL (V) 27

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



THE
RANCH CLUB
RESTAURANT

The Finale

(Sweets)

THE NUTTY YUZU 17

Creamy Yuzu Cheesecake,
Macadamia Nut Caramel



TARTE TATIN 17

Flaky Puff Pastry, Caramelized Apples, Cinnamon
Mascarpone, Butterscotch, Vanilla Gelato

DARK CHOCOLATE GANACHE TORTE 17

Sea Salt, Burnt Honey, Coffee Cremieux

SALTED BANANA BUDINO 17

Vanilla Shortbread Cookies, Salted Almonds

PISTACHIO RASPBERRY CAKE (V, GF) 15

Pistachio Mousse, Raspberry & Matcha,
Blueberry Compote

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

BLANTON'S SINGLE BARREL SELECT 28

THE MACALLAN 18 YEAR DOUBLE CASK 50

LAGAVULIN 16 YEAR SINGLE MALT 26