

THE RANCH CLUB

SUMMER OF 2024 DINNER MENU

CALAMIGOS

EST ~ 1937 ~



DINNER MENU

DINNER

STARTERS

Bread Service

(Upon Request)

Rosemary Garlic Oil, Honey Butter

Pita and Labneh \$14

Za'atar Oil, Pita Bread Quarters

Baked Oyster Rockefeller \$24

Cream of Spinach, Lardons, Breadcrumbs

Grilled Artichoke \$18

Truffle Aioli Dip, Lemon

Charcuterie Board \$45

Creamy Brie, Humboldt Fog Blue, Truffle Pecorino,
Prosciutto Di Parma, Salami Molinari

CRUDO SELECTIONS

Traditional Caviar Service \$90

Perfect for Celebrating!

Egg Whites, Egg Yolk, Creme Fraiche,
Chives, Shallots, Bilini

Wild Jumbo Shrimp Cocktail \$24

Homemade Cocktail Sauce,
Lemon Wedge, Horseradish

Japanese Hamachi Crudo \$24

Serrano Ponzu, Fresno Chili, Crispy Garlic

West Coast Oysters \$24/\$38

Mignonette, Tabasco, Lemon Wedge

Ahi Poke \$22

Yellowfin Ahi Tuna, Avocado, Mango, Red Tobiko,
Micro Cilantro, Wonton Chips, Spicy Aioli

SALADS

Calamigos Caesar \$18

Romaine Hearts, Parmesan, Crouton,
Spicy Caesar Dressing

Prime Steak Salad \$32

8oz Sliced Allen Brothers Chicago Prime Skirt Steak,
Organic Mix Greens, Avocado, Cherry, Tomato, Red Onion,
Blue Cheese, Hard Boiled Egg, Blue Cheese Dressing

SOUPS

San Marzano Tomato Bisque \$18

With Grilled Cheese Crouton

Chef Ricardo's Seasonal Soup \$18

Please ask your server

THE RANCH CLUB

DINNER

MAINS

All mains come with your choice of one side

Herb Roasted Chicken. . . . \$44

2.5lb Whole Roasted Chicken, Herbs de Provence, Lemon,
Cipollini Onion, Roasted Garlic

8oz Allen Brothers Chicago

Prime Filet. . . . \$58

Green Peppercorn

10oz Merlot Braised Prime
Short Rib. . . . \$54

Miso Baked Black Cod. . . . \$48

Grilled Alaskan Salmon. . . . \$38

Lemon, Caper Butter

32oz Prime Tomahawk Steak \$125

Grilled Lemon, Arugula, with two sides of your choice

Perfect for Celebrating!

Spicy Rigatoni \$26

Parmesan

Lemon Garlic Linguine \$32

Parmesan, Lemon Zest, Zucchini Blossom

SIDES

Shishito Peppers. . . . \$12

Bonito Flakes

Sweet Chili Cauliflower. . . . \$12

Furikake

Roasted Root Vegetables. . . . \$12

Herbs

Macaroni & Cheese. . . . \$14

Breadcrumbs, Parsley

Mash Potatoes. . . . \$14

Gruyere

Broccoli. . . . \$18

Hoisin, Shallots, Sesame Seeds

Perfect for Celebrating!

Truffle Fries. . . . \$32

Parmesan, Truffle Aioli

Caviar Topped Mashed Potatoes. . . . \$14

Gruyere

Not included in Mains

THE RANCH CLUB

DESSERTS

Affogato \$16

Saloon Coffee Espresso Blend, Madagascar Vanilla Gelato
Choose one Traditional Liqueur- Frangelico, Amaretto or Kahlua

\$44

Chocolate Fondue

Perfect for Celebrating!

Éclairs, Cream Puffs, Strawberry, Blueberry, Kiwi,
Marshmallows, Cheesecake, Pretzel

Matilda's Black Forest Chocolate Cake \$18

Strawberries, Madagascar Vanilla Gelato

Traditional Basque Cheesecake \$16

Chantilly Cream, Market Berries, Madagascar Vanilla Gelato

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

BLANTON'S SINGLE BARREL SELECT . . . \$28

THE MACALLAN 18 YEAR DOUBLE CASK . . . \$50

DOW'S VINTAGE PORT 1977 . . . \$50

THE RANCH CLUB