

*The  
Ranch  
House*

*Brunch  
Selections*

*Sunday 11-2*

## Starters

### Chicken Liver Pate

Creamy style pâté laced with cognac, served with Ranch House Rye bread, cucumber chips & spanish olives. 9.5

### Snow Crab Cakes

Flaked snow crabmeat, minced vegetables & mushrooms traditionally accented with a touch of chili & lemon, lightly breaded and baked - lime zest cream. 12.5

### Wild Mushroom Strudel

Shiitake, portobello & morel mushrooms sautéed with fresh herbs & onion wrapped in filo dough and baked - mushroom & wine cream sauce. 10

### Shrimp Remoulade

Large prawns served chilled with a sauce made of green onions, celery, cilantro, dijon mustard and olive oil. 13

A daily selection of fresh soups 7

### Mixed Baby Greens

Mixed baby greens tossed with gorgonzola & prosciutto in a fig balsamic vinaigrette - filo nest garnish. 9

### Grilled Quail Salad

A semi-boned quail marinated in red wine, dijon mustard, fresh thyme and honey, grilled and served with assorted baby lettuce & pine nuts tossed in toasted sesame oil & gingered rice vinaigrette. 13

### Grilled Swordfish Salad

Grilled swordfish over assorted baby lettuce tossed with walnut oil, lime juice, garlic & fresh dill garnished with red onion and avocado. 13

### Smoked Salmon Salad

Slow cured smoked salmon, assorted baby lettuce and sweet red onion tossed with walnut oil, lime juice, garlic & fresh dill garnished with caper berries and lime. 12

### The Nest Salad

Grated carrot and zucchini nest on a bed of mixed baby greens - cherry tomatoes nested with a dijon mustard sour cream garnish with fresh basil and parmesan. 8.5

## Pasta

### Smoked Salmon Fettuccine

Fettuccine tossed with smoked salmon cream served with mixed greens. 17

## Brunch Entrees

Your entree will include a fresh fruit salad, herb potatoes, an atomic muffin and a champagne cocktail or glass of orange juice.

### Grilled Sausage

Grilled fresh local Westridge basil and garlic sausage over sautéed sweet onions, red and yellow bells served with a whole grain mustard on the side. 23

### Eggs Dijonnaise

Two eggs baked in a ring of fresh spinach, sauce made with white wine, dijon mustard and fresh tarragon. 23

### Sour Cream Pancakes

Made with sour cream, white & whole wheat flour, old fashioned rolled oats and sunflower seeds - whipped maple butter. 23

### Snow Crab Cakes Brunch

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### Wild Mushroom Strudel Brunch

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### Grilled Pork Loin

boneless pork loin - cream sauce with blue cheese & vermouth sauce with toasted chopped pecans 23

Service charge of 3.00 on split brunch