

Appetizers

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

Soups

A daily selection of fresh soups 7

Salads

Mixed Baby Greens

Mixed baby greens tossed with gorgonzola & prosciutto in a fig balsamic vinaigrette. 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 served with 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

Griced carrot and zucchini nest on a bed of mixed baby greens with an italian wine vinaigrette - cherry tomatoes nested with a dijon mustard sour cream garnish with fresh basil and parmesan. 9

Entrees

Grilled New York

Choice new york steak served with a tellicherry pepper cream sauce with fresh basil, blue cheese, oyster mushrooms and **Ranch House Herb Salt**. 32

Grilled Flat Iron

Prime Flat Iron steak seasoned with **Ranch House Herb Salt** grilled and served with a roasted bell pepper, caper and tellicherry pepper cream sauce. 29

Tournedos of Beef

Beef tenderloin grilled and served on a ragout of crimini mushrooms, onions, merlot and wild mushroom broth – béarnaise sauce on the side. 34

Rack of Lamb

Rubbed with olive oil, garlic and rosemary - broiled and roasted served with pineapple guava chutney on the side. 33

Poulet avec Brie

Jidori free range breast of chicken lightly rolled in bread crumbs and fresh herbs, stuffed with brie - baked & served with a brie and sherry sauce. 24

Chipotle Chicken Chevrie

Jidori free range breast of chicken stuffed with wilted spinach, wild mushrooms, chevrie, toasted walnuts & thyme, rubbed with a sun dried tomato pesto - baked - served with a cranberry tequila glaze. 24

Mahi Mahi Tampico

Broiled and served on the side a spicy lime butter, accented with tarragon, garlic and a touch of cayenne. 27

Grilled Diver Scallops *

U-10 diver scallops grilled and served on lightly curried corn sauce with dry vermouth – grilled whole kernel corn and shredded bok choy. 29

Broiled Seabass Aioli

Fresh seabass marinated in olive oil, sherry and fresh herbs, broiled with a parmesan lime aioli. 29

Vegetarian Entree

24

Our Scallops were featured on the Food Channel, Iron Chef Cat Cora “Best Thing I Ever Ate”

Fall / Winter 2011-12