

# ALPINE STARTERS & SHAREABLES

## SOUP DU JOUR

Ask Your Server

~Cup -9 ~Bowl -12

## \* CAESAR SALAD

Whole Leaf Lettuce, Artisan Croutons, Parmesan  
Classic Caesar Dressing, Meyer Lemon Oil, Candied Lemon  
12/17

## \* CITRUS BEET SALAD

Marinated Beets, Citrus Wedges, Arugula, Frisée, Chèvre, Pistachios, Lemon Vinaigrette  
16

## \* WEDGE SALAD

Iceberg, Bacon, Cherry Tomatoes, Blue Cheese Crumbles, Blue Cheese Dressing  
12

## \* CRISPY BRUSSELS & SHISHITOS

Twice-Cooked Brussels & Peppers, Balsamic Glaze, Garlic, Parmesan, ^Sweet Onion Aioli  
12/17

## ARTISAN CHEESE PLATE

3 Cheese Varieties, Fig Jam, Seasonal Fruit, Flatbread Crackers  
22

## \* PARMESAN POLENTA CAKES

Fried Crispy, Romesco Sauce  
12

## ^AHI POKE

Hawaiian Ahi Tuna, Poke Sauce, Avocado, Toasted Macadamia Nuts  
Red Onion, Ginger, Wakame, Wontons  
25

## ^CALAMARI

Rings & Tentacles, Lemon Aioli  
18

## \* WINGS

Choice of: Buffalo, Spicy Peach Chili, Sriracha Honey, or Teriyaki  
18

## \* FAMOUS RANCH NACHOS

Mountain of Local Corn Chips, Cheese, Black Beans, Jalapeño, Pico de Gallo, Sour Cream, Guacamole  
20

~Chicken +7

~Prawn +12

~^Tenderloin +12

\* Denotes Gluten Friendly w/ Modifications. Please Specify with Server.

-- Parties of 6 or more subject to 18% gratuity --

# RIVER RANCH

## SIGNATURE ENTRÉES

### \* ^NEW ZEALAND ELK CHOPS

Tellicherry Peppercorn-Crusted, Berry Demi-Glace  
Garlic Herb Fingerling Potatoes, Grilled Asparagus  
~Single Chop -47 ~Two Chops -70

### \* BISON SHORT RIBS

Bourbon Slow-Braised, Soy & Citrus Pan  
Glaze  
Spring Vegetable Risotto  
46

### \* ^TOP SIRLOIN

Prime 8oz Baseball Cut  
Blue Cheese Butter, Veal Jus  
Smashed Baby Red Potatoes, Grilled Asparagus  
45

### \* ^DAYBOAT DIVER SCALLOPS

Baby Butter Bean Escabeche, Pancetta, Chive  
Oil  
49

### ^MAHI MAHI

Sesame Miso Glaze, Crispy Leeks, Radish  
Wasabi Mashed Potatoes, Baby Bok Choy  
38

### \* MARY'S HALF CHICKEN

Organic, Pan Seared, Sherried Leek Pan Jus  
Roasted Fingerling Potatoes  
Sautéed Spinach, Baby Carrot  
36

### \* LAMBSHANK

Cabernet-Rosemary Braised  
Crispy Polenta  
Glazed Carrots, Cippolini  
50

### RANCH STROGANOFF

Fresh Local Egg Noodles  
Crema, Red Wine, Chive  
~Wild Mushrooms -24~  
~Wild Mushrooms & ^Tenderloin -36~

### PESTO RIGATONI

Arugula Pesto, English Peas  
Yellow Squash, Haricots Verts, Asparagus  
Parmesan, Pepitas  
~Vegetarian -24 ~Italian Sausage -30

### \* SPRING VEGETABLE RISOTTO

English Peas, Asparagus, Haricots Verts,  
Leeks  
Parmesan, Chive Oil  
26

### \* ^CHOPHOUSE BURGER

1/2 Pound, Brioche Bun, Bacon  
Extra Sharp White Cheddar, Arugula  
Beefsteak Tomato, ^Sweet Onion Aioli, Fries  
<Substitute Beyond Burger or Grilled Chicken Breast>  
20

-- ^Item may be cooked to order or contains raw/undercooked ingredients.  
Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk  
of food-borne illness, especially if you have certain medical conditions. --