

# THE RANCH CLUB

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CALAMIGOS

EST ~ 1937 ~



DINNER MENU

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## STARTERS

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### Bread Service VEG

Scallion Butter, Rosemary Garlic Oil, Honey Butter

Tempura Market Vegetables & Shrimp . . . . \$20    Charcuterie Board . . . . \$45

Lotus Root, Zucchini Blossom, Baby Zucchini,  
Pearl Onion, Butternut Squash, Baby Carrots,  
Rice Cake, Togarashi with Sweet Chili Sauce

(For Three or more)

Brie, Humboldt Fog Blue, Truffle Pecorino,  
Prosciutto, Salami Calabrese

Tomato & Burrata . . . . \$16

Arugula, Charred Bread

VEG

Labneh . . . . \$14

Za'atar, Roasted Garlic Bread

VEG

Shrimp Cocktail . . . . \$20

Cocktail Sauce, Lemon Wedge

Oysters Rockefeller . . . . \$24

Fire Baked, Creamed Spinach, Breadcrumbs

Oysters Raw . . . . \$24

Served with Traditional Accoutrements

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## SUSHI

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Wagyu-Black Truffle Roll . . . . \$34

*Soy Paper available*

Hamachi Crudo . . . . \$24

Serrano Ponzu, Fresno Chili, Crispy Garlic

Spicy Tuna Crispy Rice Cakes . . . . \$20

Salmon Crudo . . . . \$24

Avocado, Ginger, Mango, Wasabi Caviar

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## SALADS

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Add Chicken \$12, Steak \$14, Shrimp \$14, Salmon \$14

The Calamigos Caesar . . . . \$22

Romaine Hearts, Parmesan, Crouton,  
Spicy Caesar Dressing

House Salad . . . . \$22

Kale, White Beans, Sunflower Seed,  
Pumpkin Seed, Avocado, Hemp Seed,  
Lemon-Mustard Dressing V, GF

Spicy Mamba . . . . \$24

Endive, Parmesan, Croutons,  
Spicy Dressing

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## SOUPS

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Matzo Ball Soup . . . . \$24

Chicken Broth, Carrots

Chef Ricardo's Seasonal Soup . . . . \$22

Please ask your server.

French Onion Soup . . . . \$24

Gruyere

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## ENTRÉES

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Comes with One Side

Brick Chicken . . . . \$48  
Roasted Chicken Au Jus

Prime Filet . . . . \$60  
Green Peppercorn

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

Miso Baked Salmon . . . . \$52  
Wild Caught Salmon

Branzino . . . . \$54  
Lemon Oil

Kurobuta Pork Chop . . . . \$52  
Stone Fruit Jus

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## PASTAS

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Spicy Rigatoni. . . . \$28  
Parmesan  
VEG

Bolognese Tagliatelle . . . . \$32  
Parmesan

## FOR CELEBRATING

(For Two)

Comes with Two Sides

Lobster Tails . . . . \$95  
Clarified Butter, Parsley, Lemon

Porterhouse Steak . . . . \$125  
Red Wine Sauce

Tomahawk . . . . \$125  
Grilled Lemon, Arugula

Kilo Caviar. . . . \$90  
Egg Whites, Egg Yolk, Creme Fraiche,  
Chives, Shallots, Bilini or Potato Chips

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## SIDES

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Shishito Peppers — \$18  
Bonito Flakes

Mash Potatoes — \$18  
Cruyere  
VEG

Macaroni & Cheese — \$18  
Bread Crumbs, Parsley VEG

Oven Roasted Mushrooms — \$18  
Au Jus

Sweet Chili Cauliflower — \$18  
Furikake  
V, GF

Sweet Potato Puree— \$18  
Marshmallow

Truffle Fries — \$22  
Parmesan, Truffle Aioli  
GF

Roasted Root Vegetables — \$18  
Herbs  
V, GF

Broccolini — \$18  
Hoisin, Shallots, Sesame Seeds

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## DESSERTS

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\$18

### Affogato

Espresso, Vanilla Gelato

VEG

### Chocolate Mocha Cake

Strawberries, Chocolate

### Classic Cheesecake

Chantilly Cream, Market Berries

### Market Fruit Tart

Vanilla Ice Cream

\$44

### Chocolate Fondue

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

An 18% Gratuity Charge is added to all guest folios.  
All added gratuity (less taxes) goes entirely to our dinner team.

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