

THE RANCH CLUB

CALAMIGOS

EST ~ 1937 ~



DINNER MENU

DINNER

Bread Service

Scallion Butter, Rosemary Garlic Oil, Honey Butter

VEG

Labneh \$14

Za'atar, Roasted Garlic Bread

VEG

Shrimp Cocktail \$20

Cocktail Sauce, Lemon Wedge

Oysters Raw \$24

Served with Traditional Accoutrements

Hamachi Crudo \$24

Serrano Ponzu, Fresno Chili, Crispy Garlic

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

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

Chef Ricardo's Seasonal Soup. \$24

Please ask your server.

Tomato Bisque \$24

Grilled Cheese

DINNER

Half Chicken \$32
Roasted Chicken Au Jus

Prime Filet \$60
Green Peppercorn

Miso Baked Cod \$45
Wild Caught Cod

Braised Short Rib \$48
Merlot Braised Prime Short Rib

Spicy Rigatoni. . . . \$26
Parmesan
VEG

Kurobuta Pork Chop \$52
Stone Fruit Jus

FOR CELEBRATING

Kilo Caviar. . . . \$90
Egg Whites, Egg Yolk, Creme Fraiche,
Chives, Shallots, Blini or Potato Chips
No Sides

Tomahawk \$125
Grilled Lemon, Arugula
Comes with One Side

\$16

Shishito Peppers
Bonito Flakes

Mash Potatoes
Gruyere
VEG

Macaroni & Cheese
Breadcrumbs, Parsley
VEG

Roasted Root Vegetables
Herbs
V, GF

Sweet Chili Cauliflower
Furikake
V, GF

Truffle Fries \$22
Parmesan, Truffle Aioli
GF

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DESSERTS

\$18

Affogato

Espresso, Vanilla Gelato

VEG

Chocolate Mocha Cake

Strawberries, Chocolate

Classic Cheesecake

Chantilly Cream, Market Berries

\$44

Chocolate Fondue

Éclairs, 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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