

THE RANCH CLUB

CALAMIGOS

EST ~ 1937 ~



DINNER MENU

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

STARTERS

Bread Service

Scallion Butter, Rosemary Garlic Oil, Honey Butter

Tempura Market Vegetables . . . \$22

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

Charcuterie Board . . . \$45

(For Two)

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

Heirloom Beets & Burrata . . . \$22

Pumpkin Seeds, Citrus Vinaigrette, Soft Greens

Smoked Eggplant Dip . . . \$22

Baby Vegetables, Roasted Garlic Bread

Chinese Dumplings . . . \$18

Pork, Pan Seared

Oysters Rockefeller . . . \$24

Fire Baked, Creamed Spinach, Breadcrumbs

Oysters Raw . . . \$24

Served with Traditional Accoutrements

SUSHI

Wagyu-Black Truffle Roll . . . \$34

Ahi Tuna and Avocado Roll . . . \$22

Spicy Lobster Crispy Rice Cakes . . . \$26

Hamachi Crudo . . . \$22

Serrano Ponzu, Fresno Chili, Crispy Garlic

SALADS

The Calamigos Caesar . . . \$20

Romaine Hearts, Parmesan, Crouton,
Spicy Caesar Dressing

Winter Squash Salad . . . \$22

Squash, Blue Cheese, Date Glaze, Walnuts,
Frisse, Pomegranates, Balsamic Dressing

SOUPS

Creamed Corn with Crab Fritters . . . \$26

Chive Oil

Chef Ricardo's Seasonal Soup

Please ask your server.

French Onion Soup . . . \$22

Gruyere

THE RANCH CLUB

ENTRÉES

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

Striped Bass . . . \$54
Baja California Wild Caught

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

Lemon Garlic Linguine . . . \$32
Parmesan, Lemon Zest, Zucchini Blossom

Agnolotti Fresh Pasta with Sweet Corn \$34
Parmesan, Beurre Blanc, Toasted Pine Nuts

FOR CELEBRATING

(For Two)

Comes with Two Sides

Whole Sea Bream . . . \$95
Mediterranean Whole Sea Bream,
Pickled Papaya

Porterhouse Steak . . . \$125
Green Peppercorn, Red Wine Reduction

SIDES

Shishito Peppers — \$18
Bonito Flakes

Mash Potatoes — \$18
Gruyere

Macaroni & Cheese — \$18
Bread Crumbs, Parsley

Oven Roasted Mushrooms — \$18
Au Jus

Sweet Chili Cauliflower — \$18
Furikake

Sweet Potato Puree — \$18
Marshmallow

Truffle Fries — \$22
Parmesan, Truffle Aioli

Roasted Root Vegetables — \$18
Herbs

Broccolini — \$18
Hoisin, Shallots, Sesame Seeds

THE RANCH CLUB

DESSERTS

\$18

Chocolate Mocha Cake

Strawberries, Chocolate

Classic Cheesecake

Chantilly Cream, Market Berries

Market Fruit Tart

Vanilla Ice Cream

Chocolate Fondue

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

THE RANCH CLUB