



CALAMIGOS GUEST RANCH
AND BEACH CLUB

Room Service

Ingredients Used By Our Kitchen Are Locally Sourced, Organic And All Vegan Bread

SHAREABLE

FARMERS MARKET FRUIT 18

Baby Pineapple, Watermelon, Cantaloupe, Blood Orange, Heirloom Berries

JIDORI CHICKEN SOUP 24

Shredded Chicken, Carrots, Onion, Celery, Tomato Rice,
Tortilla Strips, Pico De Gallo

PARMESAN REGGIANO FRIES 10

Parsley, Garlic Mayo

GRILLED PRIME RIBEYE TACOS 22

Beans, Charred Scallion D' Gallo, Guacamole

CHARCUTERIE BOARD 30

Salumi, Prosciutto, Bleu, Truffle Parmesan, Brie, Grapes, Charred Bread

HUMMUS BAZAAR 32

Baby Beets, Turnips, Ramps, Heirloom Baby Carrots,
Buttermilk Green Goddess, Pita

CAVATELLI BOLOGNESE 36

San Marzano Tomato, Basil, Parmesan, Broccolini

SUMMER SALADS

Add Jidori Chicken \$9, Wild-Caught Shrimp \$10, Prime Petite Ribeye \$12

CLASSIC PETITE GEM CAESAR 22

Baby Romaine Hearts, Garlic Buttered Croutons, Parmesan, Anchovy

SOBA NOODLE SALAD 22

Mango, Romaine Hearts, Cucumber, Jicama, Avocado, Almonds,
Snow Peas, Cilantro, Sesame Dressing

BURGER & SANDWICHES

With Cassava Chips Or Sub Fries

CALAMIGOS BURGER 30

Brioche, 2-thin Calamigos Blend Patties, Butter Lettuce, Tomato,
Red Onion, Pickles, Remoulade, American Cheese

GRILLED JIDORI CHICKEN SANDWICH 28

Arugula, Pesto, Burrata, Tomato

TURKEY BLT 26

Roasted Turkey, Avocado, Applewood Smoked Bacon,
Butter Lettuce, Tomato, Mayo, Mustard, Brioche

VEGAN FRIED CHICKEN SANDWICH 28

Vegan Fried Chicken, Creamy Slaw, Pickles,
Fresno Chili, Remoulade, Brioche

BUTCHER BLOCK

Petite Salad With Protein

JIDORI CHICKEN BREAST \$28

PRIME FILET MIGNON \$34

PRIME RIB \$36

WILD-CAUGHT SALMON \$34

ROASTED ORGANIC CAULIFLOWER STEAK \$22

CALAMIGOS SIDES \$10

ROASTED POTATOES

BALSAMIC BRUSSEL SPROUTS

MAC & CHEESE

HEIRLOOM CARROTS

POTATO GRATIN

SHISHITOS PEPPERS

CALAMIGOS BAKERY \$12

GELATO

VANILLA BEAN

RASPBERRY

DARK CHOCOLATE