



PASTA

Prawns Primavera

House-made spinach fettuccine, broccolini, baby spinach, Peruvian sweet peppers, light white wine cream sauce 36

Grilled Chicken Black Pepper Pappardelle

Foraged mushrooms, baby arugula, roasted garlic creamed leek sauce 32

FISH

Pan-Seared Branzino

Volcano rice, pickled asparagus, stewed tomatoes, olive capper butter sauce 35

Salmon GF

Anson Mills carolina gold rice, roasted patty pans, roasted Anaheim chile butter sauce 40

Pan-Fried Walleye Pike GF

Steak fries Lyonnaise, cole slaw, grilled lemons, tartar sauce 35

VEGETARIAN

Vegetable Pad Thai V & GF

Rice noodle, bell peppers, carrots, baby broccoli, foraged mushrooms, mung bean sprouts, cilantro leaves, lime 28

HOUSE SPECIALTIES

Sakura Pork Rib-Eye GF

Roasted yams, butter braised brussel sprouts, herb roasted garlic cream 35

Slow Roasted Half Chicken

Anson Mills Carolina gold rice, butter pole beans, lemon herb pan sauce 32

Pork Schnitzel

Warm German potato salad, haricots verts, lemon-caper butter sauce 31
Add Fried Egg 2

Smoked BBQ Short Ribs GF

Mashed potatoes, roasted patty pans, cherry BBQ sauce 42

Mesquite Grilled Vera Earl Ranch Flat Iron Steak GF

Calico peas, pole beans, chamoy demi-glace 55

6oz Bacon-Wrapped Filet GF

Roasted Yukon potatoes & parsnip, asparagus, port wine cippolini onions, demi-glace 58

Grilled Rib-Eye GF

Loaded baked potato, broccolini, black garlic cream demi-glace 59

DAILY SPECIALS

Please ask your server about our daily special.

Split plate charge \$5

A 20% gratuity is automatically added to groups of 6 or greater

Please inform your server before placing your order if you have any food allergies or intolerances.

V = Vegan GF = Gluten Free

*Some items may contain undercooked proteins, which may increase the chance of food-borne illness.



STABLES

Ranch Grille



APPETIZERS

Chef's Board

Bianco D'Oro salami, prosciutto, seahive cheddar, *Humboldt Fog* goat cheese, gherkin, sweet drop peppers, country olives, beer mustard, pecans, cashews, baguette 25

Tubac Flatbread

Roasted heirloom tomato sauce, baby spinach, prosciutto, country olives, Brie & Parmesan Reggiano, fine herbs, balsamic drizzle 18

Grilled Pita Bruschetta

Hummus, tomato, country olives, basil, Sweetie drop peppers, Feta cheese 16

Ahi Tuna Tostada

Fried wontons, cucumbers, mangos, edamame, escabeche, Thai chili aioli, wasabi, gari shoga 19

Bacon Wrapped Prawns GF

Pineapple-mango slaw, BBQ glaze 18

Shrimp Ceviche GF

Jalapeno, onion, heirloom cherry tomatoes, lime and lemon juice 17

Chips & Salsa GF

Fried corn chips & roasted tomato salsa 13

Fresh Fried Potato Chips GF

Sour cream & onion dip 13

Freshly-Baked Baguette

Salted whipped butter 5

SOUP & SALADS

AVAILABLE IN APPETIZER & ENTRÉE SIZES

Seasonal Soup

Chef's choice with seasonal ingredients
Cup 5 Bowl 11

Add Protein to any salad

Grilled Chicken	8
6 oz. Top Sirloin	12
Skillet-Seared Shrimp	10
Grilled Salmon	15

Caesar

Romaine, Parmesan Reggiano, croutons 12/17
Add white anchovies 3

Arizona Field Greens GF

Jicama, heirloom cherry tomatoes, pepitas, white balsamic vinaigrette 12/17

Chopped Salad GF

Iceberg lettuce, bacon, bleu cheese, green onions, hard boiled egg, heirloom cherry tomatoes, lemon herb vinaigrette 12/17

Baby Arugula GF

Fuji Apples, manchego, candied pecans, tart cherries, white balsamic vinaigrette 12/17

Asian Salad GF

Napa Cabbage, field greens, orange segments, sweet peppers, cucumber, wonton chips, Miso dressing 12/17

Beet & Berry Salad GF

Blueberries, raspberries, strawberries, roasted red beets, glazed walnuts, goat cheese, poppy seed vinaigrette 12/17

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