

STABLES

Ranch Grille



Watercolors by Roberta Rogers

APPETIZERS

Korean BBQ Steak Tidbits GF
Caramelized onions, spicy tahini dipping sauce 22

Tubac Flatbread
Spinach & artichoke white sauce, prosciutto, red peppers, mushrooms, feta cheese, parmigiano reggiano 19

Ahi Tuna Tostada*
Fried wontons, cucumbers, mangos, edamame, Thai chili aioli, wasabi, pickled ginger 20

Baked Crab & Shrimp Dip
Red peppers, green onions, gougères 19

Bacon Wrapped Shrimp GF
Pineapple-mango slaw, BBQ glaze 18

Chips & Ana Maria’s Bean Dip GF
Fried corn chips & roasted tomato salsa 15

Fresh Fried Potato Chips GF
Sour cream & onion dip 13

Freshly-Baked Baguette V
Whipped butter 5

SOUP & SALADS

Seasonal Soup
Cup 5 Bowl 11

Caesar
Romaine, parmigiano reggiano, croutons 12/17
Add white anchovies 3

Greek Salad V & GF
Romaine, kalamata olives, cherry heirloom tomatoes, cucumbers, shaved red onion, feta cheese, oregano-red wine vinaigrette 12/17

Wedge GF
Iceberg wedge, bacon, bleu cheese, green onions, heirloom cherry tomatoes, bleu cheese dressing 12/17

Baby Arugula V & GF
Fuji Apples, manchego, candied pecans, tart cherries, white balsamic vinaigrette 12/17

Cowgirl Cobb GF
Romaine, cherry heirloom tomatoes, bacon, hard-boiled eggs, avocado, black beans, roasted corn, cheddar & cotija cheese, cilantro lime vinaigrette 13/18

Cherry-Citrus Salad V & GF
Heritage greens, Oregon cherries, local AZ citrus, shaved red onion, glazed walnuts, goat cheese, poppy seed vinaigrette 12/17

Add Protein to any salad

Grilled Chicken	9
6 oz. Top Sirloin*	15
Skillet-Seared Shrimp	10
Grilled Salmon*	16

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 = Vegetarian GF = Gluten Free

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





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PASTA

Prawns Primavera

House-made taglierini, broccolini, baby spinach, Peruvian sweet peppers, light white wine cream sauce 37

Grilled Chicken Fettuccini

House-made fettuccini, white wine salami, baby spinach, sun-dried tomato pesto cream sauce, parmigiano reggiano, burrata cheese 36

FISH

Salmon* GF

Anson Mills Gold Rice, grilled calabacitas, Agave-Prickly pear reduction 41

Pan-Seared Walleye Pike GF

Steak fries Lyonnaise, jicama coleslaw, grilled lemons, Sonoran spiced tartar sauce 36

HOUSE SPECIALTIES

Sous Vide Sakura Pork Rib-Eye GF

Anson Mill’s Gold Brown Rice, butter braised brussels sprouts, Oregon cherry sauce 37

Sous Vide Half Chicken GF

Anasazi beans and potatoes, charred tomatoes, epazote, nopales, cilantro-lime vinaigrette 33

Pork Schnitzel

Warm German potato salad, haricots verts, lemon caper butter sauce 33
Add fried egg 2

Meatloaf

Whipped potatoes, haricot verts, caramelized onion-foraged mushroom gravy, crispy onions 33

Chipotle Braised Short Rib GF

Anson Mills Pepperjack white corn grits, mini sweet peppers, red onion, sweet corn charred tomatillo agri-dolce 42

Grilled Prime New York Strip* GF

Fingerling potatoes, caulilini, pomegranate chimichurri 59

6oz Grilled Bacon-Wrapped Filet* GF

Ancho espresso rub, red bliss potato hash, asparagus, peppercorn demi-glace, Boursin cheese 59

Grilled Rib-Eye* GF

Whipped potatoes, broccolini, black garlic cream demi-glace 59

VEGETARIAN

Mesquite Flour Gnocchi V

Foraged mushrooms, peas, thyme brown butter, smoked gouda, pecans, fried onions 30

DAILY SPECIALS

Please ask your server about our daily special

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