STABLES Ranch Grille



Watercolors by Roberta Rogers

Appetizers

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

Tubac Flatbread
Spinach & Artichoke white sauce, prosciutto, red peppers, mushrooms, feta, parmigiano Reggiano 19

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

Baked Shrimp Dip
Shallots, red peppers, green onions, gougères 20

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

Fresh Fried Potato Chips GF
Sour cream & onion dip 13

Chips & Anna Maria's Bean Dip GF
Fried corn chips & roasted tomato salsa 15

Freshly-Baked Baguette V
Whipped butter 5

Seasonal Soup
Cup 5 Bowl 11



Salad

Stables House Salad
Heritage greens, cherry heirloom tomatoes, jicama, pepitas, white balsamic vinaigrette 7

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

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

Wedge GF & V
Honey gem lettuce, achiote rubbed pork belly, gorgonzola, heirloom cherry tomatoes, green onions, buttermilk dressing 21

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

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

Smoked Flame Beet Salad GF & V
Heritage greens, pomegranate seeds, glazed walnut, goat cheese, poppy seed vinaigrette 12/17

Add protein
Grilled chicken 10
**6oz. top sirloin 17*
Skillet-seared shrimp 11
**Grilled salmon 17*

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

Argentina Red Shrimp Puttanesca
House-made fettuccini, tomato-anchovy sauce, niçoise olives, capers, herbs 37

Braised Steak & Wild Mushroom Ragù
House-made mesquite flour pappardelle, baby spinach, caramelized onions, pizzutello tomato, smoked gouda, sage 38

Fish

Salmon* GF
Anson Mills Carolina Gold Rice, grilled calabacitas, agave-prickly pear reduction 41

Pan-Seared Walleyed Pike GF
Steak fries Lyonnaise, jicama coleslaw, grilled lemons, Sonoran spiced tartar sauce 36

House Specialties

Sous Vide Stuffed Chicken Breast GF
Nopales, red & Anaheim peppers, *Anson Mills Carolina Gold Rice*, broccolini, roasted poblano mornay, achiote pork belly cracklings 33

Pork Schnitzel
Warm German potato salad, haricot verts, lemon-caper butter sauce 31
Add fried egg 2

Sous Vide Sakura Pork Rib-Eye GF
Roasted root vegetables, butter braised brussels sprouts, fig sherry sauce, glazed walnuts 37

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

Chipotle Braised Short Rib GF
Anson Mills white corn grits with pepperjack cheese, mini sweet peppers, red onion, sweet corn, charred green tomatillo agri-dolce 42

Grilled Prime New York Strip* GF
Roasted sweet potatoes, caulilini, tamarind morita sauce, pepitas, hibiscus flower 57

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

Vegan

Vegetable Pad Thai GF & V
Rice noodles, bell peppers, carrots, broccolini, foraged mushrooms, mung bean sprouts, cilantro, lime wedges 29

Daily Specials

Please ask your server about our daily specials

TUBAC
GOLF RESORT & SPA

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