



BEGINNINGS



CRAB SALAD— DUNGENESS CRAB, ROASTED PEPPERS, AVOCADO, CITRUS, AND CRISP POTATO 10

DUCK CONFIT— CURED DUCK LEGS, SOUR CHERRY, CHIVES, CREPE 8

FRIED GREEN TOMATOES— CORN MEAL CRUSTED, GRUYERE CHEESE, ARUGULA, AND BACON VINAIGRETTE 7.5

TASTE OF FARMERS MARKET—CHEF'S HAND SELECTED PRODUCE WITH DAILY PREPARATIONS
MARKET PRICE

BACON WRAPPED SHRIMP—WITH RANCHERS TOMATO COCKTAIL SAUCE 12.5

SALADS



RANCHERS HOUSE— SEASONAL GREENS AND PREPARATION 6

CAESAR— ROMAINE, PARMIGIANO REGGIANO, CREAMY CAESAR AND OLIVE OIL CROUTONS 7

THE WEDGE— CRISP ICEBERG, BACON, SHAVED RED ONION, ROQUEFORT AND BUTTER MILK RANCH 7

THE STOCK POT



DELICIOUS HOMEMADE SOUP CREATED DAILY BY OUR CHEF BOWL 5 CUP 3

SUMMER PRIX FIXE MENU

3 COURSES FOR 35

CHOOSE ONE BEGINNING, ONE MAIN COURSE, AND ONE DESSERT
SUBSTITUTE ANY STEAK OR LAMB FOR AN ADDITIONAL 10

4 COURSES FOR 40

CHOOSE ONE BEGINNING, ONE SALAD, ONE MAIN COURSE, AND ONE DESSERT
SUBSTITUTE ANY STEAK OR LAMB FOR AN ADDITIONAL 10

MAIN COURSE

PORK CHOP—FENNEL AND BLACK CUMIN RUBBED DOUBLE CUT BERKSHIRE PORK CHOP, CAPONATA AND AGED BALSAMIC VINEGAR 25

CATCH OF THE DAY—SEASONAL FISH AND PREPARATION *MARKET PRICE*

SHRIMP A LA PLANXA—FIVE JUMBO SHRIMP SERVED WITH SAFFRON RISOTTO 22

LAMB RACK—ROASTED LAMB, PRESERVED LEMON, SUMMER BEANS, MINT AND MARJORAM 36

DUCK BREAST—CRISPY DUCK BREAST, WILD MUSHROOMS, BITTER GREENS 26

POTATO GNOCCHI—HOUSE MADE WITH BERKSHIRE PORK RAGOUT AND PARMIGIANO REGGIANO 16

DAILY FEATURES: TUES—SHRIMP AND SAUSAGE STEW 18 WED—PORCHETTA 18
THURS—DUCK TWO WAYS 20 FRIDAY—LOBSTER 50
SAT—BRACIOLE 18

-PRIME BEEF-

THE RANCHERS CLUB EVENING MENU FEATURES USDA CERTIFIED PRIME
100% BLACK ANGUS BEEF FROM CREEKSTONE FARMS.
SERVED WITH CHOICE OF POTATO, SAUCE AND VEGETABLE OF THE DAY.

NY STRIP	RIB-EYE
12 OUNCE 32	14 OUNCE 34

FILET	TOURNEDOS (3)
8 OUNCE 36	3 OUNCE FILETS WITH CRAB 38

WHIPPED POTATOES, POTATO GRATIN OR FINGERLING POTATO SALAD
BÉARNAISE OR RAMP BUTTER

ADDITIONS FOR STEAKS
SAUTÉED MUSHROOMS, ROQUEFORT, BACON, AND CARAMELIZED ONION
2

CHEF DE CUISINE MARC DUNHAM SOUS CHEF CHRIS BECKER

SELECTIONS MAY VARY AND PRICES ARE SUBJECT TO CHANGE
PARTIES OF 6 OR MORE WILL BE CHARGED AN 18% GRATUITY