

EVENING MENU

available after 4:30 pm daily

Starters

Caesar Salad

crisp romaine, italian padano, bacon,
herb infused crostini, rustic dressing

11

Escargot

buttermilk crêpe, marsala dijon cream
lemon fennel cream

11

Grilled Lamb Chops

rosemary Lemon marinade, roasted squash
goat cheese cream, truffle oil

14

Seared Sea Scallops

cinnamon braised pork belly, butternut squash &
walnut salad, squash puree, fig & raisin chutney

13

Grilled Calamari

braised fennel ragu, lobster citrus buerre blanc
orange caviar

13

Prosciutto Wrapped Spinach Salad

roasted tomatoes, olives
goat cheese, balsamic vinaigrette

12

Entrees

Grilled Beef Tenderloin

goat cheese scallop potatoes, mushroom & leek ragu
smoked cipollini demi glace

38

Pork Tenderloin

fig & honey glaze, gorgonzola barley risotto, fig chutney, spiced apple demi

28

Seared Sable Fish

citrus & lobster braised fennel, pancetta tomato broth, potato onion

36

Seafood Linguini

shrimp, scallops, calamari, sable fish, citrus basil tomato sauce

24

Grilled Lamb Sirloin

pecan gnocchi, braised shoulder, candied squash puree, foie gras butter

34

Chicken Supreme

mushroom & caramelized onion stuffing, truffled mac & cheese
roasted root vegetables, cognac & thyme demi

28

Walnut, Squash & Apple Pot Pie

squash puree, warm spinach & quinoa salad

22

At Eagle Ranch we source local organic produce and sustainable protein whenever possible

Executive Chef – Steve Root