



**Ranch House Family Style Private Dining**  
\$55 or \$75 per person  
Menu is subject to change based on  
seasonality and Ranch House menu changes.

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## STARTERS

CHOOSE 1

**BROCCOLI CHEDDAR SOUP**

ale, crispy florets

**LOCAL FARM GREENS**

shaved seasonal vegetables. citrus, pistachios, balsamic vinaigrette

**GRILLED JUMBO PRAWNS**

crispy grits, peperonata, fresh herbs

**ROASTED CARROT AND BEET SALAD**

arugula, radish, feta, candied pepitas, citrus vinaigrette

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## MAIN ITEMS

CHOOSE 2

\$55 ENTRÉE OPTIONS

**PORK AND SHORT RIB RAGU**

red wine, sofrito, garlic

**GRILLED 10oz FLAT IRON**

french fries, truffle oil, parmesan, parsley, green peppercorn

**FRIED CHICKEN**

smashed potato, biscuit, pancetta-roasted brussels sprouts

CHOOSE 2

\$75 ENTRÉE OPTIONS

**DAILY BUTCHER CUT**

roasted new potato, creamed spinach, saba

**COLUMBIA RIVER STEELEHEAD**

frisee, potatoes, citrus, sweet potato puree, pomegranate

**SLOW COOKED LAMB SHANK**

cous cous, sultanas, garam masala, mint, cilantro

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## SIDES

CHOOSE 2 SIDES

**ROASTED SQUASH**

candied pepitas, crema

**ROASTED YAMS & BRUSSELS SPROUTS**

pancetta, maple

**SAUTEED BEETS**

pear, sage pesto

**POTATO PUREE**

yukon golds, butter

**GLAZED TURNIPS & CHARRED KALE**

cider reduction

**GRILLED BREAD**

cold pressed olive oil

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## DESSERT

CHOOSE 1

**RANCH HOUSE PIE**

chantily cream, roasted strawberries

**DARK CHOCOLATE CRÈME BRULEE**

topped with raspberries

**SEASONAL CRUMBLE**

vanilla ice cream

**BRASADA S'MORES**

housemade graham cracker, marshmallow, goody's chocolate