Starters

CHARCUTERIE & CHEESE PLATTER $19
Spanish manchego, aged white cheddar, shaved prosciutto, sliced bresaola, pickled vegetables, guava paste, served with cranberry walnut crisps

SHRIMP COCKTAIL (GF) $16
Chilled bloody Mary cocktail sauce, lemon wedges

AHÍ TUNA TATAKI (GF) $16
Ahí tuna, compressed cucumber, avocado puree, julienne radish, Fresno chili vinegar

CRISPY BRUSSELS SPROUTS (GF/VEG) $12
Sun-dried apricots, sweet chili glaze

POBLANO SOUP (GF) $7

MARKET SALAD $8
Mixed greens, julienne carrots, cucumbers, cherry tomatoes, choice of dressing

SUMMER PEACH SALAD (VEG) $11
Fresh arugula, roasted peaches, feta cheese crumble

Entrees

12OZ. A BAR N RANCH TEXAS RIBEYE $43
This boneless steak is rich, tender, juicy, and full-flavored with marbling throughout. Served with crispy onions and demi-glace.

8OZ. A BAR N RANCH FILET MIGNON $41
This premium lean steak is a steakhouse classic, known for its marbling, tenderness, and flavor. Served with crispy onions and demi-glace.

PAN-ROASTED SEA BASS (GF) $42
Yuzu carrot puree, golden raisin-caper salsa verde, fennel-spiced orange marmalade glaze

PAN SEARED COPPER RIVER SALMON $28
Spring pea and basil puree, olive oil-basted tomatoes, fresh pea tendrils

BLACKENED SHRIMP & GRITS (GF) $27
Blackened shrimp, diced peppers, red onion and okra, Old Bay spiced grits, smoked paprika broth

MACADAMIA CRUSTED CHICKEN $29
With grilled field asparagus, lemon butter sauce

Sides

Grilled Field Asparagus $6
Steamed Jasmine Rice $6
Buttermilk Mashed Potatoes $6
Spicy-Glazed Green Beans $6
Mac & Cheese $6

* Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of food borne illness. Please inform us at the time you order if you or anyone in your party has food allergies or special dietary requirements. All food and beverage purchases on this menu are subject to an automatic 20% Service Charge.