

# RANCHO NICASIO'S DINNER MENU

**Chilled Tomales Bay Oysters**, Cocktail Sauce 18

**BBQ Oysters**, Rancho's Famous Sauce 18

**Baked Garlic Asiago Oysters** 18

**New England Clam Chowder** 6/8    **Soup of the Day** 5/7    **Fresh Grilled Artichoke**, Citrus Aioli 10

**Crispy Calamari**, Caper Aioli 14    **Dungeness Crab Cakes**, Chili Remoulade 14

**Warm Spinach & Artichoke au Gratin**, Tortilla Chips & Sourdough Croustades 10

**Caesar Salad**, Lemon Anchovy Dressing, Croutons 11

**The Wedge**, Point Reyes Farmstead Blue Cheese, Tomatoes, Red Onion, Bacon 11

**Warm Spinach Salad**, Bacon, Feta Cheese, Kalamata Olive, Sundried Tomatoes, Balsamic Vinegar 12

**Kale Salad**, Peanut Cilantro Dressing, Red Cabbage, Carrots, Sunflower Seeds & Dried Cranberries 12

**Butter Lettuce Salad**, Italian dressing, Pt. Reyes Farmstead blue cheese, dried cranberries, apples, walnuts 12

Optional Additions:    **Grilled Steak** 8    **Grilled Salmon** 8    **Grilled Chicken** 5

**PAINTED HILLS PRIME RIB au JUS**, Yorkshire Pudding, Baked Potato, Horseradish Cream 35 (FRI & SAT ONLY)

**Brandt Rib-eye Steak**, Yukon Potatoes, Crispy Onions 35

**Wild Coho Salmon**, Cherry Tomato, Vinaigrette, Black-Eyed Peas 24

**Grain Finished Braised Lamb Shank**, Polenta, Tomatoes, Sherry & Herbs 23

**Mary's Free Range Pressed Chicken Marsala**, Polenta, Greens 21

**BBQ Ribs**, French Fries, Cole Slaw 21

**Chicken Fried Steak**, Mashed Potatoes, Gravy 21

**Pesto Fettuccine**, Artichokes, Bell Peppers, Portobella Mushrooms, Goat Cheese 19

**Rancho's Homemade Meatloaf**, Mashed Potatoes, Gravy 18    **Eggplant Parmesan** 18

**SIDES - 6    Mac & Cheese    Garlic Spinach    Garlic Fries    Vegetables**

WATER AND BREAD AVAILABLE UPON REQUEST