



DINNER

Chilled Tomales Bay Oysters, cocktail sauce 18

BBQ Oysters, Rancho's famous sauce 18

Baked Garlic Asiago Oysters 18

Crispy Calamari, caper aioli 14

Dungeness Crab Cakes, chili remoulade 14

Warm Spinach & Artichoke au Gratin 10

Sweet Potato Fries, Rancho's BBQ sauce 8

New England Clam Chowder 6/8

Fresh Grilled Artichoke, citrus aioli 10

Caesar Salad, lemon anchovy dressing, croutons 12

The Wedge, Point Reyes Farmstead blue cheese, tomatoes, red onion, bacon 12

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 9 grilled salmon 9 grilled chicken 5

PAINTED HILLS PRIME RIB au JUS - Fridays & Saturdays

yorkshire pudding, baked potato, horseradish cream 35

Brandt Rib-eye Steak, mashed potatoes, crispy onions, cabernet sauce 36

Grain Finished Braised Lamb Shank, tomatoes, sherry & herbs 23

Free Range Country Fried Chicken, sweet potato fries, cole slaw 22

Wild Coho Salmon, polenta, roasted vegetables, champagne sauce 25

Rancho's Homemade Meatloaf, mashed potatoes, gravy 18

Chicken Fried Steak, mashed potatoes, gravy 22

BBQ Ribs, french fries, coleslaw 22

Baked Portobello Ravioli, pesto, marinara cream sauce 19

Eggplant Parmesan, marinara, spinach 19

**Selected Vegetables & Greens Grown at Nicasio Ranch Garden. Water & Bread Available Upon Request.
A Maximum of 2 Credit Card Charges Per Table, Please.**
