

## STARTERS

<b>FRIED CHICKEN</b>	\$7.95	<b>ARTICHOKE &amp; SPINACH DIP</b>	\$8.50
<b>WONTON DUMPLINGS</b> crisped and served with sweet chile-garlic sauce		grilled flat bread	
<b>GRILLED FLOUR TORTILLA</b>	\$8.50	<b>FRIED MOZARELLA CHEESE</b>	\$8.50
<b>PIZZA</b> chile braised pork carnitas, caramelized onions, cilantro pesto and pepper jack cheese		house made marinara sauce	
		<b>BUFFALO CHICKEN WINGS</b>	\$8.25
		served with celery, carrot sticks and bleu cheese dressing	

### RANCH HOUSE SAMPLER PLATTER FOR 2

fried mozzarella with marinara sauce, chicken wonton dumplings with  
sweet chile sauce, stuffed Idaho baked potato skins and crispy fried calamari  
\$15.50

## SOUPS

	CUP	BOWL
 <b>FIRE-ROASTED CHICKEN &amp; VEGETABLE SOUP</b> house made cornmeal and sage dumplings	\$4.75	\$5.25
<b>KETTLE SOUP OF THE DAY</b> ask your server about our daily creation	\$4.50	\$4.95

## ENTRÉE SALADS

<b>SHERRY VINEGAR-GLAZED</b>	\$11.95	<b>GREEK SALAD</b>	\$10.50
<b>WILD SALMON &amp; HEART OF</b>		organic romaine tossed with	
<b>ROMAINE SALAD</b> cedar plank-smoked salmon, organic romaine spears, parmesan cheese and Caesar dressing		cucumbers, tomatoes, green onions, artichoke hearts, garbanzo beans, kalamata olives, feta cheese and herb-lemon vinaigrette served with garlic bread	
<b>HERB CHICKEN AND ANJOU</b>	\$10.50	<b>CLASSIC CAESAR SALAD</b>	\$7.75
<b>PEAR SALAD</b> organic mixed greens, candied walnuts, gorgonzola and maple-balsamic vinaigrette		with grilled breast of chicken	\$9.75
 <b>PAINTBRUSH CANYON</b>	\$10.95	with wild spot of prawns	\$11.95
<b>CHOPPED SALAD</b> BBQ chicken, tomatoes, roasted corn, anaheim chile, pepper jack cheese, avocado, tortilla croutons and creamy cilantro-serrano ranch dressing		<b>BURNT CITRUS-TERIYAKI</b>	\$12.95
		<b>GLAZED FLANK STEAK</b>	
		<b>SALAD</b> Buffalo flank steak with cabbage salad topped with Mandarin oranges, a brunt citrus glaze, candied cashews and a sweet ginger-soy vinaigrette	

### SOUP AND SALAD BAR

\$9.95

An 18% gratuity will be added to parties of 8 or more



Appetite for Life - Sustainable Cuisine

We are committed to providing sustainable ingredients in all of our menu offerings.

## ENTRÉES

includes soup & salad bar, fresh baked bread and sweet butter



### ROTISSERIE FREE-RANGE HALF CHICKEN

smothered in hatch green chile sauce, served with Mexican rice, roasted squash and flour tortillas  
\$17.95

### MESQUITE GRILLED BUFFALO FLANK STEAK

black bean cake, roasted sweet pepper, mango and corn salad, goat crema  
\$18.95

### BREAST OF CHICKEN PICATTA

mushroom-bread pudding, steamed asparagus, lemon-caper butter sauce  
\$17.50

### GRILLED NEW YORK STEAK

roasted baby bakers, sautéed mushrooms, cabernet brown sauce and herb butter  
\$21.95



### HERMITAGE POINT RAINBOW TROUT

sautéed cornmeal dusted trout filet, roasted lemon and almonds, red potato hash and shallot tartar sauce  
\$19.95

### WILLIAM HENRY JACKSON HONEY BBQ PORK RIBS

braised pork spare ribs, smoked bacon and molasses beans, roasted corn on the cob, red pepper slaw, and corn bread  
\$18.50

### CAST IRON SKILLET BLACKENED WILD SALMON

roasted corn and poblano grits, fried cabbage salad and creamy green onion butter sauce  
\$18.75

### BACON-WRAPPED MEAT LOAF

mashed potatoes, roasted garlic green beans and mushroom gravy  
\$15.95

### SLOW ROASTED PRIME RIB OF BEEF

choice cut, served with white cheddar twice baked potato, asparagus and creamy horseradish  
8 ounce \$21.25 12 ounce \$24.25

### ACHIOTE RUBBED PORK TENDERLOIN

mixed bean and vegetable cassoulet, tamarind BBQ drizzle and apple chutney  
\$15.95

### LITTLE MACKINAW BAY TROUT

#### YOU CATCH IT, WE'LL COOK IT

served with potatoes and fresh vegetable of the day  
(Note: cleaned fish must be delivered to the restaurant by 4 PM)  
\$12.25

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness, especially if you have certain medical conditions.\*  
Please notify your server of any food allergies or dietary restrictions.



Appetite for Life - Sustainable Cuisine

We are committed to providing sustainable ingredients in all of our menu offerings.

## PASTAS

includes house salad or cup of soup  
grilled garlic bread

 **CAJUN SHRIMP & CHICKEN PASTA** \$19.95

sautéed large wild spot prawns,  
grilled chicken breast, sweet  
peppers in a cajun-spiced alfredo  
sauce tossed with fettuccini

**PASTA PRIMAVERA** \$15.25

medley of garden fresh vegetables,  
fettuccini pasta, thyme-parmesan  
cream sauce and toasted panko crust

**WILD GAME BOLOGNESE & GRILLED VENISON SAUSAGE** \$17.50

ground buffalo and elk in a rich  
tomato sauce, penne pasta, shaved  
parmesan and grilled garlic bread

**EGGPLANT PARMESAN NAPOLEON** \$12.95

grilled eggplant and sautéed  
spinach, baked in tomato-basil  
sauce, parmesan and mozzarella  
cheeses

## SIDE DISHES

**FRENCH FRIES OR COLESLAW** \$2.35

**WHITE CHEDDAR TWICE BAKED POTATO** \$3.85

**SIDE PORTION OF FETTUCCHINI ALFREDO** \$3.25

**FRESH VEGETABLE** \$4.25

**RANCH HOUSE SALAD** \$4.50

## DESSERTS

**SLICE OF PIE** \$5.15

**SLICE OF PIE À LA MODE** \$5.85

**NEW YORK CHEESECAKE** \$5.85

**ASSORTED CAKE** \$5.50

 **RANCH HOUSE MUDD PIE** \$6.25

**ICE CREAM SUNDAE** \$5.50

**HOME MADE ICE CREAM AND SORBET** single scoop \$2.75

double scoop \$5.00

## BEVERAGES

 **100% ORGANIC COFFEE** \$2.15

regular and decaffeinated

**SOFT DRINKS** \$2.20

## FULL SERVICE BAR AVAILABLE

**RANCH HAND LEMONADE** \$6.75

Jack Daniels, triple sec and lemonade with a splash of 7-Up

**MOUNTAIN MOJITO** \$7.00

muddled mint, lime, rum and sugar finished with soda water

**JOHNS COLTER'S MARGARITA** \$8.50

fresh huckleberries blended with our classic margarita mix topped with Sauza



Appetite for Life - Sustainable Cuisine

We are committed to providing sustainable ingredients in all of our menu offerings.