

TURPIN MEADOW RANCH

DINNER MENU

◆ APPS ◆

Roasted Garlic & Brie \$16

Whole roasted garlic cloves baked in fresh chive dough and served with warm brie and prosciutto.

Buffalo Pulled Pork \$14

Slow roasted dry rubbed pork shoulder, fried crisp and tossed in buffalo sauce with blue cheese crumbles and blue cheese dressing.

Black Mussels \$17

Black Mussels served with grilled chive bread and choice of white wine and garlic or charred tomato sauce.

Charred Brussels \$15

Walnuts, peppered pork belly, yams, and a lite maple glaze.

Farmland Roasted Vegetable \$13

Served with homemade hummus

◆ SOUPS/SALADS ◆

Ancho Caprese \$14

Fresh mozzarella, grilled tomatoes, and roasted poblano peppers drizzled with ancho chili oil.

Grilled Caesar \$12

Grilled artisan romaine lettuce, herb butter baked croutons, shaved parmesan cheese and house-made caesar dressing.

The Grand Teton \$12

mixed greens, candied pecans, sundried cranberries, red grapes, jicama, and goat cheese. Served with a huckleberry vinaigrette.

Soup of the Day \$8/\$10

Ask your server what today's soup is!

Ranch Tortilla Soup \$12

Traditional southwest chicken and vegetable soup with a hint of cilantro and lime. Served with avocado, cheese and tortilla strips.

* "Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."

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✦ MAIN ENTRÉES ✦

***The Cowboy \$48**

16oz Ribeye steak, blackened spice with gorgonzola and charred shallot butter.

Stuffed Salmon \$44

Norwegian Salmon stuffed with crab and shrimp Florentine served with a risotto croquet.

Lamb Shank \$44

Tender braised lamb shank in a delicate red wine demi-glace.

***Filet Mignon \$42**

Grilled 8oz fillet over risotto croquet, sundried tomatoes, basil with goat cheese butter.

Cilantro BBQ Ribs \$36

Slow Cooked in sweet BBQ served with mashed potato and seasonal vegetables.

Half Herb Roasted Chicken \$28

Basted in butter and fresh herbs.

Grandmas Meatloaf \$28

House made meatloaf with mushroom gravy.

Ranch House Risotto \$15

Roasted corn and grilled poblano peppers tossed in a creamy risotto.

→ **All entrées come with seasonal vegetables and starch of the day unless otherwise specified** ←

PASTAS

Pasta Del Mar \$38

Scallops, shrimp, mussels and crab with linguini and choice of white wine garlic sauce or charred tomato sauce.

Pasta Primavera \$24

Fresh seasonal vegetables in a garlic wine sauce

✦ DESSERTS ✦

Icecream \$4

One scoop of vanilla bean or chocolate

Cobbler of the Day \$9

Rotating cobbler, crispy topping and a scoop of vanilla ice cream

Spiced Rum Bread Pudding \$9

Smore's Cheesecake \$9

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