



# RANCH

Est. 1932

## STARTERS

### CHARCUTERIE \$28

Artisan cheeses, local cured meats, olives, dried fruit, nuts, lingonberry preserves.

### ELK POTSTICKERS \$21

Braised elk, napa cabbage, ginger, carrot, wasabi aioli, ginger tamari.

### CASSOULET RUSTICA \$15

Cannellini beans braised with white wine and herbs. Toasted baguette.

### TMR HOUSE SALAD \$12/\$18

Chef cut greens and fresh vegetables with your choice of dressing. Add seared beef tenderloin or chicken breast for \$6 each.

### LAMB LOLLIPOPS \$23

Lamb rack chops, rosemary pesto, kiwi mint jelly.

### SOUP OF THE DAY \$8/\$14

Made with locally sourced, fresh ingredients.

## FAVORITES

### TMR BISON BURGER \$26

Red leaf, diced red onion, smoked tomato coulis, house pickles, wedge fries, and TMR sauce. Also available as a vegan burger. Add avocado, bacon, or fried egg for \$2 each.

### TOFU WITH VEGETABLES \$16

Seared organic tofu, ginger tamari, sauteed seasonal vegetables.

### RAMEN BOWL \$24

House-made broth, ramen noodles, shredded vegetables, soft poached egg, smoked pork belly. Vegetarian and gluten-free upon request.

### FARRO PRIMAVERA \$19

Italian pearled farro, minced vegetables, fresh herbs. Add seared tofu, beef tenderloin, or chicken breast for \$6 each.

## MAINS

Include your choice of two side items

### FILET MIGNON \$54

USDA choice 8 oz. filet. Add wild sherry mushrooms or bleu cheese butter for \$4 each.

### STUFFED RAINBOW TROUT \$34

Idaho trout, crabmeat cornbread stuffing, beurre blanc.

### LAMB RACK CHOPS \$44

Seared, herb-crust. Port wine balsamic reduction, kiwi mint jelly, rosemary pesto.

### BISON SHORT RIB \$38

Bone-in, slow braised. Red beet BBQ sauce.

## SIDES

### ROASTED ROOT VEGETABLES

Marinated, roasted mélange including carrots, parsnips, and turnips.

### ROASTED BRUSSEL SPROUTS

Olive oil, sea salt, agave nectar.

### VEGETABLE OF THE DAY

Please ask your server.

### MASHED RED POTATOES

Whipped with butter and cream.

### CREAMY POLENTA WITH MUSHROOMS

Italian ground yellow corn, vegetable stock, wild mushrooms.

### WILD RICE PILAF

Toasted pecans and cranberries.

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