



# RANCH

Est. 1932

## LUNCH

### SOUP OF THE DAY

Toasted sourdough bread bowl.

\$12

### BISON BURGER

Red leaf lettuce, diced red onion, smoked tomato coulis, house pickles, wedge fries, TMR sauce. Add bacon, avocado, or fried egg for \$2 each.

\$24

### TMR SALAD

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

\$12

### PASTA AND CHEESE

Three cheese mornay, smoked pork belly ends.

\$18

### GREEN CHILE PORK BURRITO

Braised pork butt, green chiles, black beans, corn, monterey jack cheese, green chile sauce, escabeche. Jackfruit vegetarian option available.

\$18

### BISON CHILI

Toasted sourdough bread bowl, Tillamook cheddar, scallions.

\$14

### VEGAN QUINOA-BLACK BEAN BURGER

Red leaf lettuce, diced red onion, smoked tomato coulis, house pickles, wedge fries, TMR sauce.

\$16

### CHICKEN SANDWICH

Grilled chicken breast, toasted telera roll, red leaf, pickled red onion, julienne jalapeño, lemon ricotta herb dressing, wedge fries, TMR sauce.

\$18

### PAN SEARED TROUT

Idaho trout, maple bourbon glaze, brussel sprout slaw, pecan wild rice.

\$21

### TOASTED CHEESE AND TOMATO BISQUE

Crusty bâtard, Kurobuta bacon jam, three cheese blend, creamy tomato soup.

\$18

## DESSERTS

### COBBLER OF THE DAY

\$7

Served warm with a crispy crumble topping and vanilla ice cream.

### CHOCOLATE MOUSSE

\$7

Cookie crumbles, whipped cream.

### BANANA PUDDING

\$6

Creamy banana pudding, fresh sliced bananas, cheesecake filling, vanilla wafers.