

DINNER MENU

APPETIZERS

PACIFIC GOLD OYSTERS | 11

Pink peppercorn Granita (three Oysters)

DEVILED FARM EGG | 3

Guajillo, Bacon Lardon, Chives
or, Classic, Crispy Shallots, Paprika

WINTER SALAD FROM THE FARM | 11

Delicata Squash, Candied Pecans, Goat Cheese, Apple

PARKER RANCH LAMB FLAUTAS | 14

Pickled Jalapeno, Farm Padron Crema

SMOKED WAGYU CARPACCIO | 12

Cured egg yolk, Arugula salad, Charred onion puree

CRISPY BRUSSELS SPROUTS | 12

Sweet soy, orange, seaweed and shitake mushrooms
from the farm

CAST IRON CARROTS | 9

Apricot Mostarda, Crème fraiche, Sage

BUTTERNUT SQUASH HUSHPUPPIES | 9

Apple Gastrique, Squash & Goat Cheese Fondue,
Arugula, Apple

ENTREES

ROSEMARY LEMON CHICKEN BREAST | 20

Fingerling Potato, green beans

CITRUS CURED SALMON | 24

Saffron squash, Pickled, Roasted, Grilled

CAVE-GROWN MUSHROOM TAMALES | 19

Red chili almond sauce, goat cheese, corn

GRILLED WAGYU BURGER | 18

Cheddar, Smoked Ketchup, Butter Pickles, Aioli

PARKER RANCH MEAT LOAF | 21

Potato Puree, Smoked Ketchup, braised farm greens

LAMB SHEPARD'S PIE | 25

Pickled red onion, winter green salad

SIDES

RANCH FRIES 6

POTATO PUREE 5

LOADED BAKED POTATO 9

POBLANO MAC N' CHEESE 8

MARKET VEGETABLES 10

DISCOVERY MENU

EXPLORE THE BEAR AND STAR ECOSYSTEM

☆☆☆

SPINY LOBSTER BISQUE

Prawns, Lemon, Fennel

AUTUMN ROOTS FROM THE FARM

Apricot, Pickled Mustard, Lemon Verbena

DRY AGED LAMB

Mushroom, barley risotto, green onions

STEPLADDER CREAMERY - BOB ROSS

Cider Washed Cow's Milk Cheese

AUTUMN CROWN PANNA COTTA

Pistachios butter, brittle, cinnamon Meringue

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68 PER PERSON / ADD WINE PAIRING 45

We kindly ask that this menu is enjoyed by the entire table

STEAKS & CHOPS

Wagyu cattle and lamb lovingly raised on our 715-acre ranch and finished 120 days on a mixture of grape pomace and spent grains from Third Window Brewing. (Along with a few cuts from special guest ranches.) All served with crushed Yukon gold potatoes and seasonal farm vegetables.

FESS PARKER RANCH

HERFORD FILET 7OZ | 55

RANCHO CAROTA

FILET 7OZ | 50

FESS PARKER RANCH

WAGYU SIRLOIN 6 OZ | 36

FESS PARKER RANCH

DRY AGED LAMB 6OZ | 40

MR

WAGYU RIBEYE 16OZ | 120

BERKSHIRE

"TOMAHAWK" PORKCHOP | 45

JAPANESE

A5 WAGYU RIBEYE | 20 /OZ

4oz Minimum on all by-the-ounce steaks



THE BEAR AND STAR