

DINNER MENU

APPETIZERS

DAILY OYSTER | 3 EACH
PINK PEPPERCORN GRANITA

DEVILED RANCH EGGS | 3 EACH
GUAJILLO ☆ BACON LARDON-2 HALVES
OR, CLASSIC-2 HALVES

CRISPY BRUSSELS SPROUTS | 9
POMEGRANATE ☆ MOLASSES ☆ PARMESAN CHEESE

SALAD FROM THE FARM | 11

PARKER FARM BEET SALAD | 15
WHIPPED CHEVRE ☆ WALNUTS ☆ CHAMPAGNE VIN

SOUP OF THE DAY | 7

PARKER RANCH

Wagyu cattle and lamb lovingly raised on our 800 acre ranch and finished 120 days on a mixture of grape pomace and spent grains from Third Window Brewing Co.

PARKER RANCH LOADED CHILI | 16
CHEDDAR ☆ JALAPENO ☆ RADISH ☆ ONION

GRILLED WAGYU BURGER | 17
CHEDDAR ☆ SMOKED TOMATO ☆ BUTTER PICKLES ☆ AIOLI

WAGYU ALBONDIGAS MEAT LOAF | 21
POTATO PUREE ☆ SMOKED KETCHUP ☆ CARROTS

GRILLED LAMB MERGUEZ SAUSAGE | 23
LENTILS ☆ SUNCHOKE ☆ PIMENTO SOUR CREAM

SPRING LAMB DUET | 48
BRAISED LEG OF LAMB ☆ LAMB SADDLE

WAGYU FILET MIGNON | 55

WAGYU RIBEYE COWBOY CUT | 120
30 DAY DRY AGED

UPCOMING EVENTS

THE SEASON PREMIERE EPISODE OF HIT FOOD NETWORK SHOW, BEAT BOBBY FLAY, FEATURES OUR VERY OWN CHEF JOHN COX!



VIEWING PARTY (SLASH HAPPY HOUR)

at the bar

Saturday 4/21 | 3:30 - 4:30 PM
Sunday 4/22 | 3:30 - 4:30 PM

Food & drink specials as we cheer on Chef John!

MOTHER'S DAY BUFFET BRUNCH

SUNDAY MAY 13

11 AM - 3 PM

RESERVATIONS RECOMMENDED

ENTREES

CHICKEN POT PIE | 20
LEMON VIN SALAD

PAN SEARED SEABASS | 28
WHITE BEANS ☆ FENNEL SALAD ☆ BEURRE BLANC

CAULIFLOWER & SUNCHOKES IN MOLE | 16
SALSA VERDE ☆ CREMA ☆ CILANTRO

CONFIT DUCK LEG | 22
PARSNIP PUREE ☆ SAUTÉED GREEN CABBAGE ☆ ORANGE THYME
AGRIDLUCE

SIDES

PINQUITO BEANS WITH PORK	5
HOME FRIES	6
POTATO PUREE	5
MAC N' CHEESE	9

