

# 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

