

Ranch Favorites

Free Range Chicken

Sage stuffed Airline (with wing on) chicken breast with wild rice, petite broccoli, and pan-sauce with toasted macadamia nuts.
\$27.50

Chateau Ste. Michelle Riesling \$6.25 glass

Sea Scallop Pasta

Pan-seared all natural jumbo sea scallops atop spinach fettuccine in gorgonzola cream, bacon, and pine nuts.
\$27.95

Cline Pinot Gris \$7.00 glass

Wild Alaska Salmon

Pan-seared salmon filet with wild rice, petite broccoli, and sweet and spicy tomato coulis.
\$29.95

Kendall-Jackson Vinter's Reserve Chardonnay \$10.00 glass

Mushroom Pasta

Mushroom medley sautéed with shallots, garlic, roasted tomato, fresh herbs, and tossed with organic whole wheat fusilli pasta.
\$23.95

Bonterra Viognier \$7.50 glass

Chef's Garden Risotto

Al dente organic petite root vegetables with slow-stirred herbed Arborio rice.
\$23.95

Markham Sauvignon Blanc \$7.50 glass

Steakhouse Traditions

All steaks are USDA Choice Grade. Each is hand cut and char-grilled for ultimate flavor. Entrees are served with crisp hericot verts and a choice of baked potato, seasoned wild rice, or steak fries.

Prospector Strip Steak

10 ounce cut New York Strip Steak.
\$32.95

Pedroncelli Cabernet \$9.00 glass

Cowboy Steak

12 ounce full flavored ribeye.
\$34.95

Bonterra Syrah \$8.50 glass

Beef Tender Kabob

Char-grilled skewer of tender beef, marinated mushrooms, and sweet onions.
\$32.95

Ravenswood Zinfandel \$9.00 glass

Filet Mignon

A naturally lean and tender 8 ounce cut.
\$37.95

Blackstone Merlot \$8.50 glass

House Smoked Pork Rib Chop

16 ounce chop finished on the grill.
\$32.95

MacMurray Ranch Pinot Noir \$9.00 glass

Steak Temperature Guidelines

Blue—cold, red center

Rare—very red, cool center

Medium Rare—red, warm center

Medium—pink, hot center

Medium Well—dull pink center

Well—broiled throughout



Our Salmon Comes From a Source Which Has Been Certified to the Marine Stewardship Council's Environmental Standard for a Sustainable and Well-Managed Fishery—msc.org

15% Gratuity and proper sales tax will be added to menu prices.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

From the Saloon

Premium Draft Beer

\$5.75

Badwater Ale

Sam Adams Boston Lager

Firestone DBA

Fat tire Amber Ale

1554 Black Ale

Ranger IPA

Blue Paddle Pilsner

Domestic Draft Beer

\$4.00

Budweiser

Bud Light

Ranch Cocktails

\$8.00

Prickly Pear Margarita

Jose Cuervo Tequila, Cointreau, fresh lime juice, sweet and sour, and prickly pear syrup with a salted rim.

Death Valley Sunset

Captain Morgan Rum, amaretto, and orange juice with a splash of cranberry juice.

Tamarisk Tea

Jack Daniels, triple sec, and sweet and sour.

Coyote Cooler

Bacardi Rum, Malibu Rum, orange and pineapple juices.

Roadrunner

Stolichnaya Vodka, cranberry and grapefruit juices.

Starters

Dante's Shrimp

Jumbo char-grilled shrimp with a cilantro-garlic and herb butter, served with vine-ripened tomato relish.

\$13.50

Beef Satay

Char-grilled seasoned beef with a fragrant ginger-fennel relish and spicy peanut sauce.

\$11.95

Sweet Bacon Dates

Ripened sweet dates stuffed with gorgonzola cheese, wrapped in smoked bacon, and finished with aged balsamic glaze.

\$9.50

DV Flat Cakes

Pan-fried duo of fresh made tamale sweet corn cakes and black bean cakes, served with summer vegetable relish and sweet and spicy coulis.

\$9.95

Gazpacho

Fresh made with summer vegetable finish.

\$7.50

California Artichoke

Slow roasted to perfection and served with a lemon-basil aioli.

\$9.50

Salads

Classic Chilled Wedge

Crisp iceberg lettuce topped with tomato, red onion, crispy smoked bacon, and our own chunky bleu cheese dressing.

\$7.75

California Field Spinach

Petite leaf spinach combined with brie cheese, red onion, tomato, and sunflower seeds in a sun dried tomato vinaigrette.

\$9.50

Tomato-Basil Napoleon

Layered fresh mozzarella, vine-ripened tomato, and fresh basil dressed with peppered olive oil and aged balsamic drizzle.

\$10.50

Chopped Salad

Refreshing chopped lettuce, tomato, bell pepper, carrot, and cilantro in our own herbed vinaigrette, finished with crispy tortilla strips.

\$7.50

Furnace Creek House Salads

Classic Caesar \$8.95

Oasis Garden \$6.95

Inquire with your Server about our Soup Du Jour.

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