



AT FIREFALL RANCH

STARTERS

GRILLED FOCACCIA

Trio of Dipping Oils

14

CORN RIBS

Corn, Aleppo-Lime Butter, Citrus Herb Yogurt (V|GF)

18

BURRATA

Cherry Tomato, Peaches, Fresh Basil, Pistachios, Pomegranate, Balsamic Reduction, Agave (V|N)

23

FRAGRANT OCTOPUS A LA PARRILLA

Spanish Grilled Octopus, Enoki Mushrooms, Berry, Kombucha Cabbage Puree, Oil (GF|DF)

29

SALADS

Add to salad: Bacon 5; Chicken 8; Salmon 10; Lobster 16

GRILLED CAESAR

Baby Gem Lettuce, Anchovy, Soft Egg, Parmesan, Crouton Crumble

18

CITRUS SALAD

Orange, Frisée, Olives, Pistachios, Walnuts, Stracciatella Cheese, Citrus Vinaigrette (VN|N)

19

ENTRÉES

PAN-SEARED CABBAGE STEAK

Cabbage, Parsnip Purée, Sautéed Mushroom, Butter (V)

26

SALMON SATAYS

Pan Seared Salmon, Sriracha BBQ Sauce, Roasted Potato, Pickled Red Onion, Yuzu Butter (GF)

29

OSSO BUCCO

Slow Cooked Deboned Veal Shank, Aged Ricotta Saffron Gnocchi, Shaved Parmesan

34

MAINE LOBSTER FETTUCCINE

House Made Fettuccine, Grana Padano, Rosa Sauce

42

BRANZINO A LA PLANCHA

Grilled Whole Mediterranean Sea Bass, Dill Chimichurri (GF | DF)

59

CHOPS & STEAKS

BOAR CHOPS

Bone-In Wild Boar, Smoke Apple Compote Preserve

49

VENISON TENDERLOIN

Roasted Potatoes, Demi Glaze Port Pomegranate Sauce

49

PRIME RIBEYE STEAK

Flame Grilled, Truffle Mash, Demi Glaze

52

BONE IN FILET MIGNON

Bone Marrow Butter

100

LONG BONE WAGYU TOMAHAWK RIBEYE

Chimichuri Sauce

125

SIDES

SEASONAL VEGETABLES

White Wine Butter (V | GF)

14

FORAGED MUSHROOMS

Butter, White Wine, Herbs (V | GF)

14

TRUFFLE MASHED POTATOES

Parmesan Cheese, Herbs, Garlic (V | GF)

16

DRINKS

5

FOUNTAIN BEVERAGE

choice of coke, diet coke, sprite, mr. pibb, root beer, lemonade

ICED TEA

COFFEE

ASSORTED HOT TEAS