



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: Chicken 10 | Shrimp 14 | Salmon 15 | Steak 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 FETTUCCHINE

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

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

5

### ICED TEA

### COFFEE

### ASSORTED HOT TEAS