

Rancho

RESTAURANT & BAR



- Prix-Fixe Special -

Includes selected () entree, soup or salad,
and a choice of dessert \$30
(tax & gratuity not included)*

smaller plates

**field green salad*

with truffled champagne vinaigrette and pear \$7

mussels steamed in chablis

rosemary spatzle, garlic, tomatoes, and Spanish chorizo \$9.50

**kubocha squash and fennel soup*

with pesto \$7

crisp Bass Harbor crab cakes

with red pepper-miso vinaigrette, caper berries, and petite salad \$10

ensalata caprese

local tomato varieties, fresh mozzarella, cress, and
pesto vinaigrette \$9

**grilled cannellini bean and roasted garlic bruschetta*

with sage and truffle oil \$7

black mission figs stuffed with ricotta

wrapped with local smoked salmon, balsamic syrup and
field greens \$10

Rantius

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entrees

short ribs of beef, braised in red wine

with cider-braised organic red cabbage, caramelized apples, and celery root mashed potatoes \$27

**grilled rare yellowfin tuna*

with coconut sticky rice, wakame seaweed salad, avocado puree, and wasabi vinaigrette \$26

**grilled choice hangar steak*

with horseradish-potato gratin, grilled asparagus, and spiced burgundy reduction \$27

**grilled organic-fed new brunswick salmon*

with french lentils, fennel confit, horseradish creme fraiche \$25

pan-seared halibut filet

with crisp saffron risotto cake, organic mushroom mix, and tomato vinaigrette \$27

**slow-roasted half young organic chicken*

with celery root mashed potatoes, grilled asparagus, and lemony pan jus \$23

garlic and dijon-crusted Australian lamb rack

with zucchini-eggplant tortino and thyme jus \$29

**grilled swordfish steak*

with purple peruvian potatoes, pineapple-tomatillo salsa, and roasted pepper coulis \$26

**1 1/2 pound lobster steamed in seawater*

with celery root mashed potatoes and summer vegetable selection \$26

chef's vegetarian/vegan selection always available