

Dinner Menu

Starters

BUTTE ROLL \$6

Garlic cream cheese stuffed large roll with a garlic herb crackle topping. Serves 2-4

STEAMED MUSSELS 10

hard cider, bacon, apples

HOUSE GREEN SIDE SALAD \$6

Mixed greens, shaved carrots, cucumbers & red radish, toasted pumpkin seeds & your choice of dressing

GRILLED ARTICHOKE \$11

Red wine vinaigrette, fried garlic & shallots, garlic mayo dip, lemon olive oil. Served with bruschetta

GRILLED PEACHES & BURRATA \$12

local peach, burrata, orange olive oil, saba, Amoretti, almonds

Entrées

PORK SPARE RIBS \$25

House-smoked & served with cowboy baked beans, warm Italian green bean salad & a crispy pepperjack potato cake.

SEARED AHI \$23

tropical seafood salsa, macadamia nut ginger pesto, sautéed vegetables & crispy sweet potatoes.

PANIOLO SALAD \$19

sliced steak, romaine, mango, bell peppers, red onions, grilled corn, tomatoes, seasoned black beans, avocado, green onions, cilantro & our BBQ vinaigrette. Served with bruschetta ***sub salmon \$24**

TERIYAKI CHICKEN \$

A grilled thigh & breast with your choice of rice & stir-fried vegetables ***sub salmon \$30**

BISTRO BURGER \$26

1/2-pound Painted Hills Wagyu patty, garlic mayo, camembert cheese, truffle mushroom spread, caramelized onions, Nueske's bacon & bordelaise sauce. Served with fries or green salad.

PEANUT BUTTER MISO EGGPLANT \$18

Asian lentil salad, cauliflower purée, teriyaki glaze.

RR RANCH NEW YORK STRIP STEAK \$35

Italian salsa verde, crispy red potatoes, marinated summer vegetables