



PASTA

Prawns & Smoked Andouille

House-made fettuccine, bell peppers, red onions, baby spinach, light white wine cream sauce 34

Lamb Ragu alla Bolognese

House made Pappardelle, stewed lamb ragu, vegetables, Parmesan Reggiano and ricotta salata cheeses 31

FISH

Pan-Seared Halibut

Forbidden rice, bok choy, desert honey miso glaze, wakame, sesame seed 40

Blackened Salmon

Kisir couscous, pan-seared brussel sprouts, agra dolce 37

VEGETARIAN

Vegetable Pad Thai V & GF

Rice noodle, bell peppers, carrots, snap peas, mung bean sprouts, cilantro leaves, lime 26

DAILY SPECIALS

Please ask your server about our daily special.

HOUSE SPECIALTIES

Tomahawk Pork Chop

Anson Mills Farro wild mushrooms, broccolini, mustard seed walnut crust 39

Roasted Half Chicken

Anson Mills Carolina gold rice, brocolinni, wild mushroom pan gravy 30

Pork Schnitzel

Warm German potato salad, haricots verts, lemon-caper butter sauce 29  
Add Fried Egg 2

Braised Boneless Short Ribs GF

Crème fresh mashed potatoes, snap peas, baby carrots, red wine pan sauce 35

6oz Bacon-Wrapped Filet

Smashed Yukon potatoes, roasted asparagus, black garlic aioli, port wine demi-glace 56

12oz Grilled Rib-Eye GF

Stewed Anson Mills Sea Island Calico peas, corn, bell peppers, nopales, hatch chili hollandaise, brussel sprouts 59

Split plate charge \$5

A 20% gratuity is automatically added to groups of 6 or greater

Please inform your server before placing your order if you have any food allergies or intolerances.

V = Vegan GF = Gluten Free

\*Some items may contain undercooked proteins, which may increase the chance of food-borne illness.



Watercolors by Roberta Rogers

# STABLES

## Ranch Grille



### APPETIZERS

#### Chef’s Board

Finocchiona salami, proscuitto, *Barley Buzzed* cheddar, *Humboldt Fog* goat cheese, gherkin, sweet drop peppers, country olives, beer mustard, pecans, cashews, baguette 24

#### Tubac Flatbread

Finocchiona salami, pepperoni, ricotta, roasted heirloom tomatoes, garlic, EVOO, balsamic drizzle 17

#### Cabernet Wild Mushrooms GF

Jarlsberg swiss & green onion biscuits 15

#### Ahi Tuna Tostada

Fried wontons, cucumbers, mangos, edamame, escabeche, Thai chili aioli, wasabi, gari shoga 18

#### Bacon Wrapped Prawns

Pineapple-mango slaw, BBQ glaze 17

#### Fresh Fried Potato Chips GF

Sour Cream & onion dip 13

#### Freshly-Baked Baguette

Salted whipped butter 5

### SOUP & SALADS

AVAILABLE IN HALF & FULL SIZES

#### Seasonal Soup

Chef's choice with seasonal ingredients  
Cup 5 Bowl 10

#### Add Protein to any salad

Grilled Chicken	7
Top Sirloin	9
5 Skillet-Seared Shrimp	10
Grilled Salmon	13

#### Caesar

Romaine, Parmesan Reggiano, croutons 12/16  
Add white anchovies 3

#### Arizona Field Greens GF

Jicama, heirloom cherry tomatoes, pepitas, white balsamic vinaigrette 12/16

#### Chopped Salad GF

Iceberg lettuce, bacon, green onion, bleu cheese, hard boiled egg, creamy ranch dressing 12/16

#### Baby Arugula GF

Apples, manchego, candied pecans, tart cherries, white balsamic 12/16

#### Winter Citrus Salad GF

Baby greens, braised beets, orange, grapefruit, goat cheese, pomegranate vinaigrette 12/16

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