

THE RAMSPECK

SEATED + SERVED MENU

GREENS

GRILLED CAESAR SALAD grilled baby romaine, house-made caesar, tomatoes, shaved parmesan & herb brioche croutons

SEASONAL FARM SALAD local greens, roasted vegetables (squash, zucchini, carrots, broccoli and red onion), served with lemon-garlic oregano vinaigrette

HARVEST SALAD local greens, mixed grains, tomatoes, cucumbers, carrots, and red onions. choice of lemon-garlic oregano vinaigrette or balsamic dressing (GF)

BUTTER LETTUCE SALAD mixed butter greens - sun gold tomatoes - english cucumbers - shaved red onions - toasted hazelnut meal - shaved manchego - served with avocado dill vinaigrette

ENTRÉES

KARASHI SHORT RIB (GF) braised short rib - karashi mustard soy glaze - served over grilled baby bok choy and ginger roasted carota
+ Market Price

ROSEMARY INFUSED BRISKET (GF) mac au gratin - grilled asparagus - beef red wine demi

FILET MIGNON (GF) aged filet (prepared to medium cook) - horseradish risotto - charred scallion & asparagus - black cherry-bourbon demi
+ Market Price

CHICKEN CONFIT (GF) slow-n-low bone-in chicken - roasted garlic & herbs - served in lemon cream broth with seasonal vegetables & cipollini onions

SMOKED PEKIN DUCK (GF) smoked pekin duck breast seared in brown butter - served with wilted greens & butter poached petite potatoes - finished in a sherry-mustard seed gastrique

LAMB RAGU braised lamb served over roasted mushroom and legume ragu, fresh herbs, shaved fromage, and grilled bread

GRILLED PORK CHOP grilled pork chop - salsa verde - creamy white bean with wilted greens - cuban baguette

+ *sub pork for grilled chicken or fire roasted cauliflower

SALMON ALFREDO parmesan encrusted salmon - roasted garlic Alfredo sauce - fresh pasta - seasonal vegetables

+ vegetarian option available

ROMESCO RED SNAPPER romesco sauce (contains nuts) - pan seared snapper - butter poached potatoes - roasted asparagus - caper & kalamata olive gremolata

+ option to sub fire roasted cauliflower

VEGETARIAN ENTRÉES

ROMESCO FIRE ROASTED CAULIFLOWER served with butter poached potatoes and roasted asparagus

FIRE ROASTED CAULIFLOWER served with salsa verde and creamy white bean and wilted greens

VEGETARIAN ALFREDO with farm fresh vegetables