

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