

The RANCH HOUSE

102 Besant Road Ojai, Ca 93023

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appetizers

Ranch house crab cakes 15
Cast iron chard corn relish, with lemon zest aoli

Wild Mushroom Strudel 12
An array of sautéed wild mushrooms, and fresh garden herbs, wrapped in filo dough, served with a mushroom cream sauce

Cognac chicken liver pate 12
A Ranch House favorite, served with crostini, cornichons, watermelon radish, caper berries, and olives

White wine meyer cream mussels 15
Served with toasted baguette

Akara 12
Black eyed pea fritter, topped with an avocado and corn salad, and drizzled with a balsamic reduction

Salads

Ranch House Dinner Salad 9
Watermelon radish, heirloom cherry tomatoes, cucumber, shaved red onion, toasted almonds, on a bed of organic field greens, tossed with a sweet and tangy balsamic vinaigrette

Pixie and arugula salad 12
Shaved red onion, heirloom cherry tomato, red beets, radicchio, Bermuda triangle goat cheese, and blood orange honey vinaigrette

Little Gem Wedge Salad 12
Shaved red onion, heirloom cherry tomato, honey cured bacon, blue cheese crumbles, and blue cheese dressing

Garden beet, avocado, and herb salad 12
A variety of roasted beets, cucumber, avocado, and torn herbs, dressed with lemon and olive oil, and topped with Greek yogurt

Entrees

Vegan portabella sope 28
Black bean puree, spicy roasted tomatillo salsa, tofu sour cream, corn salsa, sauteed kalettes, and avocado

Eggplant pappardelle 28
Tomato basil cream sauce, topped with crumbled boursin cheese, and garlic bread

Coffee chipotle braised short ribs 30
Creamy polenta, and asparagus

Mint crusted rack of lamb 30
Drizzled with a honey garlic reduction, garlic mashed potatoes, and asparagus

Chicken cordon bleu 30
Breaded roulade of chicken stuffed with ham, and gruyere cheese, served with roasted garlic mashed potatoes, asparagus, and mornay sauce

Cherry duck 32
Cherry port reduction, wild rice, and broccolini

Honey bacon wrapped tenderloin 38
Port blue cheese cream sauce, garlic mashed potatoes, and asparagus

Pork Chop 32
Roasted and topped with an apple cider pan sauce, roasted garlic mashed potatoes, and asparagus

Tiger prawns 30
Citrus basil sauce, creamy polenta, and asparagus

Herb crusted Salmon 32
Wild rice, and broccolini

Executive Chef Sean Kingsbury

Private Parties Catering Events Weddings