THE RANCH HOUSE
102 Besant Road Ojai, Ca 93023  805.646.2360

APPETIZERS

Honey glazed pork belly  15
Cast iron chard brussels sprouts, strawberry mango salsa, and balsamic reduction

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

Heirloom tomato tart  15
With housemade ricotta cheese, on a flaky savory tart, topped with black sea salt, balsamic reduction, and lemon oil

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

Summer watermelon salad  12
Shaved red onion, feta cheese, jicama, black sea salt, and a basil mint 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

Artichoke Fettuccine  28
Lemon basil mint cream sauce, tossed with pasta, and placed into a whole roasted artichoke

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

Jidori half Chicken  30
Marinated in garden herbs and garlic, with garlic mashed potatoes, and topped with a sundried tomato, basil, artichoke bruschetta, and broccolini

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

Truffle Butter filet mignon  38
Garlic mashed potatoes, and asparagus

Stuffed pork loin  32
House made apricot and herb ricotta cheese, apple cider pan sauce, garlic mash potatoes and asparagus

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

Cedar plank Salmon  32
Forbidden wild rice, savory herbed lemon curd, and broccoli
Executive Chef Sean Kingsbury
Private Parties  Catering  Events  Weddings