



**SORREL RIVER RANCH**  
*resort & spa*

*Appetizers*

*Seared Ahi Tuna*

Black pepper seared with Asian Slaw and Fried Wonton Crisps

13

*Mushrooms with Chevre*

Large Mushrooms stuffed with Chevre Goat Cheese, Roasted Red Pepper and Garlic

11

*Blackened Scallops*

On a bed of Broccoli Slaw and topped with a Pineapple Salsa

14

*Parmesan Crisps*

Served with a Tomato Basil Tapenade

10

*Soup*

*Sorrel, Pea and Leek Soup*

8

*Classic French Onion*

Served in an Onion Bowl

8

*Salads*

*Caesar Salad*

Anchovies served on a bed of Romaine tossed with Caesar dressing,  
Asiago Cheese Tuile, Croutons and fresh ground black pepper

11

*Spinach Salad*

Baby spinach, tossed with a Prickly Pear Vinaigrette, Chevre Goat Cheese, Grape Tomatoes and Toasted Pine Nuts

12

*Watermelon Heirloom Tomato and Jalapeno Salad*

Served with a Citrus Vinaigrette

12



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## *Entrees*

### *Grilled Pork Chops*

Spiced Apple Chutney, Fingerling Potato Hash, Grilled Asparagus

28

### *Pumpkinseed Crusted Halibut*

Roasted Tomato Ratatouille, Lobster "Bisque", Corn Pudding

27

### *Cherry-Pasilla Rubbed Buffalo Filet*

Poached Potatoes, Yellow Tomato Pozole, Radish Salad

34

### *Vegetable Crepes*

Roasted Squash, Portobello Mushrooms, Braised Spinach,  
Cauliflower Puree, Chanterelle Cream

26

### *Grilled Cowboy Ribeye*

Horseradish Potato Puree, Confeit Onions, Lingonberrie Jam, Haricot Verts

36

### *Blackened Ahi Tuna*

Tomato Couscous, Fennel Salad, Port Wine, Balsamic Reduction

33

### *Pan Roasted Chicken*

Butternut Squash Compote, Candied Apple Rings, Sherry Pan Jus

31

*A split charge of \$7.50 will be added for all entrees shared.*