



BRUNCH MENU

MAIN ENTREES

Roasted Asparagus

Truffle oil and parmesan cheese

Twice-baked Creamy Mashed Potatoes

Green onion, bacon and monteray jack cheese

Portobello Raviolo

Savory wild mushroom marsala cream sauce

Quiche

Traditional spinach, swiss and mushroom

Southwest Benedict

Poached egg, spinach, chorizo, whole wheat english muffin,
smoked paprika hollandaise

Grilled Atlantic Salmon

Fresh dill and roasted garlic butter

Chef-carved Slow-Roasted Prime Rib

Au jus and creamy horseradish sauce

SIDES

International Cured Meats and Cheeses

Shrimp Cocktail

Oysters on the Half Shell

Mini Bagels and Smoked Salmon Lox

Smoked Trout

Fresh Seasonal Cut Fruit

House Salad Bar

Chef's Special Salad

House-made Assorted Salads

FROM OUR BAKE SHOP

Ranch Famous Cactus Cookies

Almond Horns

Mini Chocolate Mousse Tarts

Vanilla Bean Cupcakes

Chef's Special Dessert Bars

Assorted Pies



TANQUE VERDE
EST RANCH 1888