



DINNER MENU

Scratch-made Soup 7 • Ranch Salad 6.5 • Chef's Featured Salad 8.5

ENTRÉES

Bone-In 8 oz Chicken Breast 23

Spiced Yukon Potatoes, Sautéed Brussel Sprouts and Pork Chorizo,
5-year Aged Balsamic, Lima Bean Succotash, White Wine Pan Sauce
GF

House-made Caramella Pasta 19

Filled with Butternut Squash, Mascarpone Cheese, Grilled Oyster Mushrooms,
Broccolini, Roasted Red Pepper and Spinach Coulis

Tequila Lime Jumbo Shrimp Penne 27

Fajita Peppers, Onions, Baby Spinach, Tomatoes with Tequila Lime sauce,
topped with Parmesan

***Salmon Pot-Au-Feu 26**

Roasted Fingerling Potatoes, Corn, Ancho Chile Carrots, Poblano Chiles,
Smoked Tomato Broth, Cilantro Oil
GF/DF

Artisan Pizza 14

Choice of: Mozzarella, Tomato, Basil, or Pepperoni

Green Chile Veggie "Enchiladas" 17

Squash, Beans, Oaxaca Cheese Filled Tortillas, Mole Verde, Chile Crema
GF

FROM THE GRILL

***Dog House Steak Burger 16**

Smokehouse Bacon, Caramelized Onions, Cheddar Cheese served on a Brioche Bun with Fries

***12 oz Grilled Angus Rib Eye Steak 32**

Truffle Herb Parmesan Fries, Cowboy Compound Butter

***Wranglers Surf & Turf 29**

Filet Mignon, Marinated Jumbo Shrimp, Whipped Yukon Golds, Seasonal Veggies
with Chipotle Demi
GF

***Heritage "Bone-In" Pork Chop 22**

Roasted-corn Risotto, Seasonal Veggies, Bourbon Maple Glaze
GF



TANQUE VERDE
EST RANCH 1868

Dishes may be made gluten-free or dairy-free. Please ask server for examples.

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.*

GRATUITY IS NOT INCLUDED IN PRICE