



## Starters

### TRUFFLE FRIES

White Truffle Oil, Toasted Garlic, Parmesan, Chives \$10

### CRISPY CAULIFLOWER

Sweet Chili, Hot Honey, or Persimmon BBQ \$14

### FRIED BRUSSELS SPROUTS

Caramelized Onion Aioli, Parmesan, Toasted Garlic,  
Bacon, Balsamic Reduction \$15

## Salads

### STEAK & EGG

Grilled Steak, Fried Egg, Sourdough Croutons, Shredded Cheddar Cheese,  
Tomato, Red Onion, Tomato Sherry Vinaigrette, Mixed Greens \$19

### GRILLED CAESAR

Fried Onions, Sourdough Croutons, Shaved Parmesan,  
Classic Caesar Dressing, Romaine Lettuce \$16

### NOT REALLY A WEDGE SALAD

Candied Bacon, Blue Cheese Crumbles, Tomato, Red Onion, Blue Cheese Dressing,  
Iceberg Lettuce, Hama Toasted Seeds \$17

### GARDEN

Cucumber, Onion, Tomato, Feta, Ranch or Balsamic, Mixed Greens \$14  
ADD PROTEIN TO ANY SALAD: Shrimp \$5 Grilled Chicken \$5 Market Fish \$MP

## Entrees

### BUNKER BURGER

Smash Patties, LTOP, Caramelized Onion Aioli, White Cheddar,  
Served medium with your choice of fries \$21  
ADD BACON, MUSHROOMS OR AVOCADO \$2 EA

### LOCALLY WORLD FAMOUS FISH & CHIPS

Haddock, Seasoned Panko, Malt Tartar, Lemon, Herbs,  
Poppseed Coleslaw \$23

### FETTUCINE PARMA

Fresh Pasta, Pearl Onion, Broccolini,  
Tomato, Grilled Chicken, Parmesan, Fresh Herbs \$29

### SHORT RIB

Braised Short Rib, Seasonal Vegetables, Lemon Risotto,  
Au Jus, Parsley Oil \$36

### MARKET FISH

Chef's Choice - Ask About Selection and Price

### 8 oz FILET MIGNON

RR Ranch Signature Beef, Fried Onions,  
Roasted Portobello, Demi, Maitre d' Butter \$48

### PRIME RIB (Friday Only)

10 oz \$40 12 oz \$46

STEAKS COME WITH CHOICE OF 2 SIDES • A LA CARTE SIDES \$6

Potato Puree, Baked Potato, Parmesan Carrots,  
Sauteed Mushrooms, Lemon Broccolini, Bacon Mac & Cheese

• Proteins sourced from Pacific Seafood and the Eagle Point Butcher Shop •

Split plate charge of \$3 applies to all items. Parties with 7 or more people are subject to an automatic 20% gratuity.  
Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness,  
especially if you have certain medical conditions. While we try to minimize the risk of cross contamination,  
we cannot guarantee that our items are safe to consume by guests with nut, soy, milk, egg, or wheat allergies.  
\$15 Corkage fee applies to all wine bottles brought in by guests.