

Antipasto



TRUFFLE FRIES

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

CRISPY CAULIFLOWER

Sweet Chili, Hot Honey, or Apple BBQ \$12

ROASTED BRUSSELS

Roasted Brussels, Pancetta, Pearl Onion, Miso Vinaigrette \$14

WILD MUSHROOM CROSTINI

Mushroom Ragu, Radish Pesto, Toasted Nigella, Fried Parsnips \$16

PORK BELLY CORNBREAD

Miso Pork Belly, Crispy Bunapi, Pickled Vegetables, Micro Cilantro \$18

Garde Manger

ROASTED BEET

Beets, Blistered Tomato, Citrus Labneh, Blueberry Beet Vinaigrette, Kale \$17

STEAK & EGG

Grilled Steak, Fried Egg, Sourdough Croutons, Shredded Cheddar Cheese
Tomato, Red Onion, Tomato Sherry Vinaigrette, Mixed Greens \$17

GRILLED CAESAR

Fried Shallots, Sourdough Croutons, Shaved Parmesan,
Classic Caesar Dressing, Gem Lettuce \$15

GARDEN

Cucumber, Onion, Tomato, Feta, Ranch or Balsamic, Mixed Greens \$13

ADD PROTEIN TO ANY SALAD:

Shrimp \$5 Grilled Chicken \$5 Market Fish \$12

Entrees

BUNKER BURGER

Smash Patties, LTOP, Caramelized Onion Aioli, White Cheddar \$20
ADD BACON, MUSHROOMS OR AVOCADO \$2 EA

LOCALLY WORLD FAMOUS FISH & CHIPS

Haddock, Seasoned Panko, Malt Tartar, Lemon, Herbs \$21

FETTUCCINE PARMA

Fresh Pasta, Triplo Crema, Pearl Onion, Broccoli,
Tomato, Grilled Chicken, Parmesan, Fresh Herbs \$24

PAPPARDELLE RAGU

Fresh Pasta, 8 Hour Bolognese, Parmesan, Fresh Herbs \$26

ROASTED HALF CHICKEN

Leek & Tomato Jus, Sauteed Greens, Pearl Couscous, Fried Sage \$32

MARKET FISH

Chef's Choice - Ask About Selection and Price

10 oz NEW YORK

RR Ranch Signature Beef, Fried Shallots, Maitre d' Butter \$45

8 oz FILET MIGNON

RR Ranch Signature Beef, Fried Shallots, Maitre d' Butter \$50

STEAKS COME WITH CHOICE OF 2 SIDES - ADDITIONAL SIDE \$6

Potato Puree, Twice Baked Potato, Parmesan Carrots,
Sauteed Mushrooms, Pancetta Brussel Sprouts, Mac & Cheese

- All dressings made in house •
- Proteins sourced from Pacific Seafood and the Eagle Point Butcher Shop •

Split plate charge of \$3 applies to all items. Parties with 8 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.

Pinner

