



Welcome to the Keystone Ranch. This 1930's homestead was once a working ranch and the home of some of the area's first settlers.  
Thank you for joining us!

STARTERS

COLD

<b>ANTIPASTO</b>	<b>18</b>
Chef's selection of imported European meats and cheeses, roasted olives, grilled French bread	
<b>SMOKED SALMON</b>	<b>18</b>
House smoked salmon, tomato jam, crisp capers, chive pesto, goat cheese mousse, roast garlic bagel	
<b>CHILLED PRAWNS</b>	<b>Market</b>
Orange tomato reduction, micro greens	
<b>MARKET SELECTION RAW OYSTERS</b>	<b>Market</b>
Roast shallot mignonette, 3 per order	
<b>BISON TARTARE*</b>	<b>19</b>
Local bison, house cured pickle, frisée, quail egg, white balsamic reduction, focaccia crouton	

HOT

<b>GRILLED PULPO</b>	<b>19</b>
Spanish octopus, heirloom tomato, pearl onions, charred potato, lobster foam, micro arugula	
<b>ESCARGOT BOURGUIGNONNE</b>	<b>18</b>
Roast shallot white wine butter, fresh parsley, puff pastry	
<b>HOUSE MADE GNOCCHI</b>	<b>15</b>
Pearl onion, basil brown butter, toasted ciabatta	
<b>RABBIT AU VIN</b>	<b>17</b>
Carrot puree, onion confit, crisp endive, bone marrow espuma	
<b>SEARED FOIE GRAS</b>	<b>18</b>
Grade A Hudson Valley foie gras, candied mission fig & Fuji apple relish Black pepper & pistachio crumble, Foie gras milkshake, brioche crostini	

SOUPS

<b>BEEF BARLEY KETTLE SOUP</b>	<b>10</b>
Corn kernels, baby potato, bitter greens, winter vegetables	
<b>KABOCHA SQUASH BISQUE</b>	<b>10</b>
with lobster essence	<b>12</b>

SALADS

<b>RANCH WEDGE</b>	<b>14</b>
Maytag blue, black pepper bacon, charred tomato, parmesan crisp	
<b>WINTER GREENS</b>	<b>14</b>
Roast beet duo, frisée, black kale, arugula, shaved fennel, basil vinaigrette	

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.



Split Entrée Plate \$12 Charge

MAIN COURSE

Our steaks are all Certified Angus beef and have been hand cut in house to ensure the best quality.  
All of the steaks come with 2 sides and 1 of our signature sauces.

MISHIMA RESERVE BLACK ANGUS N.Y. STRIP* 14oz	56
PRIME RIBEYE* 16oz	54
BUFFALO Tenderloin* 10oz	52
PRIME BEEF TENDERLOIN* 6oz or 10oz	40/50
WAGYU FLATIRON* 8oz	35
VEAL CHOP* 16oz	56

**SIDES (please pick a vegetable and starch):**  
creamed corn/ brussel sprouts/ sweet potato puree/ chef's risotto/ assorted forest mushrooms/  
classic whipped potato/ tri colored French beans/ parmesan truffle pomme frites  
**ADDITIONAL SIDES: \$8**

**SAUCES (please pick one):**  
citrus béarnaise/ cabernet veal reduction/ wild game bordelaise/ vanilla gastrique  
**ADDITIONAL SAUCES: \$5**

**COMPOUND BUTTERS \$5:** truffle/roast garlic, parsley, thyme/Maytag bleu sage

**ADDITIONS:** butter poached Maine lobster tail **5oz \$20 or 10oz \$40/** lump crab **\$16**  
Rossini foie gras **4oz \$18/** seared prawn scampi **\$25**

COMPOSED ENTRÉE SELECTIONS

<b>HERB ROASTED CORNISH GAME HEN</b>	38
Sweet potato puree, charred asparagus, pan jus, tobacco onions	
<b>ROSEN FARMS RACK OF LAMB*</b>	54
Idaho potato puree, French beans, foie gras essence, red zinfandel emulsion	
<b>CHEF'S DAILY FEATURE*</b>	Market
Chef's nightly preparation	
<b>ORANGE FENNEL DUSTED PORK CHOP*</b>	40
Braised escarole, white beans, merlot reduction	
<b>BEEF SHORT RIBS</b>	38
Idaho potato puree, broccoli rabe, braising liquid, arepa tuile	
<b>SEARED SEA SCALLOPS</b>	44
Lump crab puree, baby bok choy, ginger lemongrass jus, micro sorrel	
<b>BUTTER POACHED LOBSTER TAIL DUO</b>	56
Sun choke puree, house dried tomato, mandarin orange fennel slaw, micro emerald orange tarragon butter	
<b>ROAST VEGETABLE STACK</b>	26
Portabella mushroom, eggplant, assorted squash, frisée, grilled radicchio, white bean puree, aged balsamic	

DESSERTS

<b>BOSC PRICKLY PEAR NAPOLEON</b>	13
Brie mousse, mascarpone merengue, spiced walnuts and bourbon caramel	
<b>HOUSE MADE CHOCOLATE BOMB</b>	13
White chocolate vanilla madeleines, huckleberry cranberry compote, black pepper crumble	
<b>OATMEAL CREAM PIE</b>	12
Apple sorbet, cinnamon cotton candy	
<b>WINTER BREAD PUDDING</b>	12
Coconut ice cream, cardamom drizzle	
<b>RANCH SIGNATURE GRAND MARNIER SOUFFLE</b>	14
Pistachio crème anglaise	

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