

B U F F E T

29 per person

Enjoy a selection of seasonal, rotating dishes paired with an entrée of your choice from our plated section.

P L A T E D

a la carte

RANCHARRAH OMELETTE | 16
3 eggs caramelized onions | roasted peppers | gruyere cheese | hashbrowns

EGGS YOUR WAY | 14
2 eggs any style | bacon, sausage, or chicken sausage | hashbrowns | grilled toast

AVOCADO TOAST | 16
choice of eggs | grilled sourdough | roasted tomato | pickled onion | arugula

EGGS BENEDICT | 17
pork carnitas | blue corn sopes | green chili hollandaise | hashbrowns

GINGERBREAD CRUSTED FRENCH TOAST | 16
mascarpone | pistachios | orange-rum maple syrup

SMOKED BRISKET HASH | 17
yukon potatoes | caramelized onions | roasted tomatoes | choice of eggs

STEAK FRITES | 22
wood grilled flat iron | french fries | red wine sauce

GRILLED VERLASSO SALMON | 20
preserved lemon spaetzle | sweet and sour pomegranate | fennel salad

RANCHARRAH CHEESEBURGER | 14
lettuce | tomato | onion | pickles | special sauce | french fries

HARVEST GRAIN BOWL | 16
toasted farro and quinoa | sweet potato | winter squash | arugula | smoked onion vinaigrette

A 20 percent service charge will be added to all meals. Thank you for supporting our service staff! Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne disease, especially if you have certain medical conditions.