

RANCH HOUSE

APPETIZER

The Famous Ranch House Pate with Cognac

A RANCH HOUSE ORIGINAL RECIPE SERVED WITH CORNICHONS,
CAPER BERRIES, SHAVED RED ONION, HOUSE-MADE MUSTARD

{GF} OPTION WITH CUCUMBER

Fresh Catch Crudo

WATERMELON, CHILI, CAPERS, PARSLEY, WONTON CRUNCH

Wild Boar {GF}

LEMONGRASS & PINEAPPLE BRAISED WILD BOAR,
FINGERLINGS, CRISPY LACINATO KALE

Lamb Cannape'

LAMB, HARISSA, FENNEL, RED ONION

Crab Cakes

SRIRACHA AIOLI, BAHN MI SALAD

SOUP

SOUP du` JOUR

SALAD

Spring Mix Greens {VEG GF}

AVOCADO PUREE, MIX GREENS, ARUGULA, FIDDLEHEAD FERNS, ASPARAGUS,
BURRATA, CRISPY KALE, PIXIE GEL, CHAMPAGNE YOGURT VINEGAR

RANCH HOUSE

ENTREE

Fishermen Direct Seafoods

WE SOURCE SEASONAL FRESH HOOK AND LINE CAUGHT FISH FROM OUR LOCAL FISHERMEN & WOMEN:
CAPT. ALEC, CAPT. EVAN JONES, CAPT. GARRETT, CAPTS. DEREK & DAN - *from our local waters!*
(if the weather conditions are suitable)

Duck

SEARED DUCK BREAST, PLUM PUREE, MESQUITE SPATZLE,
WILTED ARUGULA, THYME INFUSED BALSAMIC HONEY.

Rack of Lamb {GF}

ZAATAR RUBBED RACK OF LAMB, ZHUG TOSSED FINGERLINGS, DILL CREAM FRAICHE.

Filet Mignon {GF}


POTATO PAVE' AU GRATIN, ARTICHOKE HEARTS, ASPARAGUS, BÉARNAISE SAUCE

Pasta

SCALLOPS, LIMONCELLO, GARLIC CREAM, SPINACH

Alan Hooker Special / Exotic

A TRIBUTE TO ALAN HOOKER'S CUISINE. ORIGINAL RECIPES
WITH A MODERN TWIST FROM THE COOKERY DIARIES & BOOKS

The Ranch House supports the Ojai's Organic Farms serving you locally sourced fruits & vegetables whenever possible 

RANCH HOUSE

DESSERT

FLOURLESS CHOCOLATE CAKE

ORGANIC OJAI PIXIE CREAMSICLE

SEASONAL IN HOUSE-MADE DELICIOUSNESS



RANCH HOUSE SIGNATURE COCKTAILS

LEMON VERBENA CHAMPAGNE

LAVENDER GIN MARTINI

ORGANIC OJAI PIXIE COCKTAIL



Executive Chef Logan DeBone



THREE COURSES \$50 | FIVE COURSES \$60 | KIDS HALF-PRICE

LOCAL WINE FLIGHT ADD ON \$30