

## Entrée Du Jour

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### FARFALLE WITH PESTO

Al dente bowtie pasta with Chef's seasonal vegetables in pesto cream sauce, topped with balsamic reduction, Burrata, and Pecorino Romano... 20

Add Fish of the Day... 11.25  
Add cage-free chicken breast... 7.95

### CHICKEN ALFREDO

Free-range grilled chicken breast with fresh spaghetti, topped with a pan-made cream sauce of shallots, garlic, white wine, thyme, basil, and cherry tomatoes... 23.95

### ROASTED CHICKEN GF

Naturally tender, free-range 1/2 chicken, with Trinity Saffron Rice, Chef's garden vegetables, decadent white wine and shallot reduction, and caramelized lemon... 26.95

🌿 **Rombauer**, Chardonnay, CA... 19 / 70

### CHEF'S VEGAN "MEATLOAF" GF

Tempeh veggie loaf served with sweet potato puree, braised red cabbage, Chef's garden vegetables, quinoa and fines herbes... 18

🌿 **Landmark Overlook**, Pinot Noir, CA... 12 / 44

### GRILLED PORTOBELLO BURGER

*(Ask about our Beyond Burger!)*

Perfectly grilled Portobello mushroom cap topped with pepper jack cheese, farm greens, guacamole, and garlic aioli on a toasted brioche bun. Served with fresh kale coleslaw.

Can be GF ... 15

### AHI SALAD

6oz chilled, blackened ahi with tomatoes, red onion, cucumber, oranges, wasabi, and sesame seeds served on a bed of baby greens, tossed in lemon-basil vinaigrette and topped with crispy wonton... 22

### RAMS HILL SHORT RIB GRILLED CHEESE

Tender pulled braised short rib with tomato-jalapeño jam, American and cheddar cheese, served on brioche toast... 15

### 16oz BLACK ANGUS RIB EYE STEAK

With Point Reyes Blue Cheese, caramelized onion, garden vegetables and your choice of garlic-herb fries or organic potatoes... 45

🌿 **Carpe Diem**, Cabernet Sauvignon, CA... - / 59

### 8oz BLACK ANGUS FILET MIGNON

With red wine jus, organic potatoes, and Chef's garden vegetables... 42

🌿 **Ferrari-Carano**, Cabernet Sauvignon, CA... - / 66

### BRAISED SHORT RIB

Braised short rib slow cooked to perfection with creamy rosemary polenta, Chef's garden vegetables and a Parmesan crisp... 24

🌿 **Ballard Lane**, Cabernet Sauvignon, CA... 8 / 32

### GRASS FED BISON MEATLOAF

Grass fed bison with organic potatoes, red cabbage, Chef's garden vegetables, braised pork, Manchego cheese, and red wine jus... 25.95

🌿 **Sbragia**, Zinfandel, CA... 12 / 44

### TODAY'S MARKET FISH GF

Plated with sweet potato puree, pineapple pico de gallo, Chef's garden vegetables, braised red cabbage, and smoked lobster sauce... MP

🌿 **Santa Margarita**, Pinot Grigio... 16 / 60

### FILLET OF GRILLED MAHI GF

Lightly grilled, served with Chef's garden vegetables, and steamed Trinity Saffron Rice ... 27.95

🌿 **Wither Hills**, Sauvignon Blanc... 8 / 32

### SALMON & SEAFOOD RISOTTO

Herb-basted salmon filet on top of saffron risotto with bay shrimp, scallops, Chef's garden vegetables and micro greens... 33

🌿 **Santa Margarita**, Pinot Grigio... 16 / 60

GF Can be made gluten free upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify your server if you have dietary restriction or food allergy. The cuisine is hand crafted with the creativity and highest quality ingredients to present a most memorable experience worth returning for.*

*Automatic 18% gratuities are assigned for parties of 8 persons or greater.*

*Enjoy your get away from home. – Rams Hill*



# THE 19<sup>TH</sup> HOLE

AT RAMS HILL GOLF CLUB

## *First Course*

### **CAESAR SALAD** GF

Crispy romaine hearts served with our classic Caesar dressing, focaccia-rosemary croutons, Parmesan cheese shards, and cherry tomatoes... 8/11

### **GARDEN GNOME SALAD** GF

Tender baby greens, lemon-basil vinaigrette, English cucumber, heirloom cherry tomatoes, strawberries, avocado, red onion, and toasted pumpkin seeds... 11.95/15.95

### **SOUP DU JOUR**

Cup... 5      Bowl... 7.50

### **DESERT COTTAGE SALAD** GF

Young spinach with balsamic reduction, cottage cheese, sliced tomatoes, toasted pumpkin seeds, and fresh berries... 14.95

### **BUTTERNUT SQUASH RAVIOLIS**

House-made, oven-roasted butternut squash with chèvre goat cheese and sautéed spinach, served with brown butter sage sauce and pomegranate jewels... 10.95

### **BUFFALO CHICKEN WINGS**

Crispy chicken drumsticks tossed in our spicy house-made hot sauce... 8.95

### **AHI POKE**

Yellowfin tuna with poke sauce, avocado, pineapple relish, Sriracha aioli, and wonton crisps... 18

### **THREE KOREAN BBQ SHORT RIB SLIDERS**

Braised beef short ribs pulled with Sticky Korean BBQ sauce, pineapple relish, and served on toasted brioche slider buns... 14

## *Club House Fare*

### **NACHOS BIRDIE "FOR TWO"**

Generous portions for sharing with the table. House-made corn tortilla chips topped with succulent smoked pulled pork, pepper jack béchamel, rich cilantro-lime crema, fresh guacamole and garden pico de gallo... 14

### **HOLE-IN-ONE CHEESE BURGER**

Grilled grass-fed ground beef with cheddar cheese, crisp romaine, red onion, and Roma tomatoes... 13

**ADD BACON, CARAMELIZED ONIONS, OR AVOCADO... 1.50 EACH TOPPING**

### **OMNIVOR'S DILEMMA FLAT BREAD**

Spinach and artichoke with a fine layer of white sauce, heirloom tomatoes, Parmesan cheese, red onion, and Maldon sea salt... 14

### **MARGARITA FLAT BREAD**

Light but flavorful, with Italian mozzarella, cherry tomatoes, roma tomatoes, and fresh basil... 13

### **BORREGO FLAT BREAD**

Ground lamb, pesto sauce, sun dried tomato, mozzarella cheese, feta cheese, roasted garlic and balsamic reduction drizzle... 14

### **HAWAIIAN FLAT BREAD**

Creamy Alfredo sauce with Canadian bacon, pineapple relish, mozzarella cheese, spinach, and sundried tomatoes... 14

### **THREE PULLED PORK SLIDERS**

24-hour dry rubbed pork, smoked and braised with heavenly house-made BBQ sauce and garlic aioli served on toasted brioche slider buns... 12



**ADD 4oz CHICKEN BREAST... 5.95**

**4oz BLACKENED AHI... 11.75**

**6oz FILET OF SALMON... 10.00**