

red wine

	GLASS	BOTTLE
DONA PAULA, MALBEC, ARGENTINA	9	34
HAHN GSM, RED BLEND, CALIFORNIA	9	34
ARSONIST, RED BLEND, CALIFORNIA	12	44
BOGLE, RED BLEND, CALIFORNIA	8	30
CUPCAKE, PINOT NOIR,	7	27
BÖEN, PINOT NOIR, CALIFORNIA	12	44
SYCAMORE LANE, MERLOT,	7	27
MURPHY GOODE, MERLOT	11	40
SYCAMORE LANE, CABERNET	7	27
WILLIAM HILL, CABERNET SAUVIGNON, CALIFORNIA	9	34
TWENTY ACRES, CABERNET SAUVIGNON, CALIFORNIA	12	54
CANVASSBACK, CABERNET SAUVIGNON, CALIFORNIA *NEW	12	46
ALEXANDER VALLEY CABERNET SAUVIGNON, SONOMA, CALIFORNIA	-	56

white wine

	GLASS	BOTTLE
SYCAMORE LANE, PINOT GRIGIO,	7	27
ECCO DOMANI, PINOT GRIGIO, ITALY	9	34
CUPCAKE, SAUVIGNON BLANC,	7	27
ECO BAY, SAUVIGNON BLANC, NEW ZEALAND	9	34
DECOY, SAUVIGNON BLANC, CALIFORNIA *NEW	9	34
DR. LOOSEN, REISLING, GERMANY	8	30
CUPCAKE, MOSCATO, CALIFORNIA	7	27
ELOUAN, ROSÉ, OREGON	8	30
BERINGER, WHITE ZINFANDEL	7	26
SYCAMORE LANE, CHARDONNAY,	7	27
KENDALL JACKSON, CHARDONNAY, CALIFORNIA	10	36
MEIOMI, CHARDONNAY, CALIFORNIA	11	40
HAHN, CHARDONNAY, CALIFORNIA	8	30
WYCLIFF BRUT, CALIFORNIA	7	27
DECOY LIMITED, ROSE BRUT *NEW	11	42
ZONIN PROSECCO, ITALY (187 ML)	-	8
KORBEL, BRUT, CALIFORNIA	-	42
ORIN SWIFT, BLANK STARE, SAUVIGNON BLANC, CALIFORNIA	-	75

CASUAL CORNER

CASUAL CORNER SIDES

FRENCH FRIES, BATTERED ONION RINGS, SWEET POTATO FRIES,
COLE SLAW, FRESH FRUIT, HOUSE-MADE POTATO CHIPS, FRIED OKRA

	CAFÉ	REGULAR		5 OZ	8 OZ
CAESAR SALAD	10	12	RANCH BURGER	13	16
romaine, parmesan, herb croutons, Caesar dressing			blended angus beef, choice of cheese, lettuce, tomato, onion, pickles		
ADD CHICKEN +5 SHRIMP +6 SALMON +8			choice of one side		
COBB	13	16	FRIED CHICKEN TENDERS		14
romaine, grilled chicken, cherry tomatoes, corn, hard boiled egg, bacon, bleu cheese crumbles, avocado, bleu cheese dressing			carrots & celery, ranch or bleu cheese dressing		
			choice of sauce: buffalo, bbq or garlic parmesan		
BIG WEDGE	12	14	CHICKEN WINGS		18
baby iceberg, bleu cheese crumbles, cherry tomatoes chopped bacon, fried onion strings, bleu cheese dressing			10 wings tossed with your choice of lemon pepper, bbq rub, sweet & tangy bbq, buffalo, or garlic parmesan served with ranch or bleu cheese		
ADD CHICKEN +5 SHRIMP +6 SALMON +8					

*Items are cooked to order. Modifications may be made for any menu items. Please ask your server for heart healthy options or if you have special dietary needs. Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Some items may contain nuts.

CORRAL GRILL DINNER

starters

- **WHIPPED RICOTTA & FETA** *NEW 14
grilled bread, housemade crackers & hot honey. (V)
- **CHARCUTRIE BOARD** *NEW 22
chef's choice meats and cheese
- **ISLAND SHRIMP** 15
fried coconut shrimp, sweet Thai chili, jicama slaw
- **DRUNKEN MUSSELS** *NEW 18
half pound mussels, roasted garlic, shallots, white wine, heirlooms tomatoes, lemons, micro greens. (GF)
- **FRIED GREEN BEANS** 13
shredded parmesan, chipotle ranch dipping sauce. (V)
- **TWO JUMBO CRAB CAKES** *NEW 20
cajun remoulade, roasted corn & heirloom tomato puree

soups

- **SOUTHWEST CHICKEN NOODLE**
cup | 5 bowl | 7
- **SOUP DU JOUR**
cup | 5 bowl | 7

petite salads

- **HERITAGE RANCH HOUSE** 6
mixed greens, tomatoes, cucumber, carrots, cheddar cheese, ranch dressing. (GF,V)
- **CLASSIC CAESAR** 6
chopped romaine, parmesan, herb croutons, Caesar dressing
- **CAPRESE** *NEW 6
arugla, tomatoes, fresh mozzarella, balsamic dressing. (GF, V)
- **WEDGE** *NEW 8
iceberg lettuce, tomatoes, bleu cheese crumbles, bacon, bleu cheese dressing. (V)

butcher block *NEW

Comes with your choice of two sides and topped with your choice of butter or sauce

- **10-OZ BONE-IN PORK CHOP** 26
- **12-OZ RIBEYE** 44
- **6-OZ FLAT IRON** 26
- **8-OZ BEEF FILET** 48
- **7-OZ LOBSTER TAIL** 36

SAUCES & BUTTER

cherry pepper chimichurri, bourbon mushroom demi, creamy peppercorn
cowboy butter, black garlic truffle butter

entrees

- **SHRIMP & GRITS** *NEW 23
five blackened shrimp, smoked gouda grits, andouille sausage, bell peppers, cajun cream sauce. (GF)
- **BLACKENED SALMON** *NEW 25
blackened, grilled or pan-seared, creamy cajun crab sauce, on a bed of couscous, blistered tomatoes baby spinach,
- **HADDOCK FISH & CHIPS** *NEW 22
french fries, garnished with creamy coleslaw, hushpuppies, dill tartar sauce & roasted poblano cocktail
- **CHICKEN FRIED RIBEYE** *NEW 25
jalapeno cream gravy, boursin whipped potatoes, green beans, cheddar cheese-chive cornbread
- **ALMOND CRUSTED CHICKEN** 22
whipped potatoes, grilled baby carrots, wild mushroom amaretto sauce
- **FRENCH ONION MEATLOAF** *NEW 22
melt provolone cheese, red wine demi, boursin whipped potatoes, grilled broccolini
- **PENNE ALLA VODKA WITH CRISPY CHICKEN** *NEW 18
crispy chicken, creamy vodka sauce, penne, parmesan regianno, grilled asparagus, garlic bread
- **LOBSTER RAVIOLI** *NEW 38
pink vodka sauce, poached lobster, grilled asparagus
- **SHORT-RIB STROGANOFF** 24
slow braised short-rib, mushrooms, fettuccini pasta

*Please ask your server about interchanging Entrée side dishes

INTERCHANGEABLE ENTRÉE SIDES

wilted baby spinach	sautéed broccoli	penne pasta
wild rice pilaf	asparagus	baby carrots
whipped potatoes	fried green beans +2	baked potato +2

Some items may be modified to fit dietary needs- GF = Gluten Free, V = Vegan

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