

Small Plates

Colorado Lamb Sliders 23

Apple Coleslaw, Feta Cheese, Kalamata Olive Aioli
Gluten Free Rosemary Buns

Smoked Mt. Lassen Trout Crostini 19

Trout Roe, Caper Dill Crème Fraiche, Frisee, Watercress, Green Garlic
Mustard Seed Vinaigrette

Crispy Coconut Tiger Prawns 21

Sweet Thai Chili Sauce and Mango Asian Slaw

Fire-Grilled Marinated Castroville Artichoke 16

Wild Rocket Salad with Shaved Parmigiano-Reggiano
Smoky Chipotle and Parsley Aioli

Grilled Hearts of Romaine 16

Radicchio with Gruyere Cheese Crouton
Caesar Dressing and Boquerones

Spring Market Salad 17

Organic Greens with Garden Herbs, Roasted Asparagus, Crispy Pancetta, Goat Cheese
Smoked Marcona Almonds, Grilled Meyer Lemon Vinaigrette

Organic Baby Iceberg Wedge 16

Applewood Smoked Bacon, Organic Cucumber with Heirloom Cherry Tomatoes
Creamy Buttermilk and Point Reyes Blue Cheese Dressing

SYR Traditional Classics

SYR's Famous Tortilla Soup 16

Farmer's Market Avocado with Organic Grilled Chicken and Cheddar Cheese
Topped with Tortilla Crisps

Ranch Macaroni & Cheese 18

Prosciutto di Parma in a Four Cheese Sauce

Beer-Battered Pacific Halibut & Chips 35

Tartar Sauce with Sarson's Malt Vinegar served with French Fries

Famous San Ysidro Ranch Baby Back Ribs 37

SYR's BBQ Sauce with Ty Chips and a Side of Coleslaw

SYR Grilled Natural Angus Burger 23

House-Made Potato Brioche Bun
Pickles and Caramelized Onions served with French Fries
Choice of Aged Cheddar or Buttery Gorgonzola
Add House-Smoked Bacon, Avocado or Substitute Truffle Fries 3

Large Plates

Maple Glazed King Salmon 37

Wild Rice, Asparagus, Roasted Butternut Squash, Baby Kale
Lemon Beurre Blanc Brown Butter Almonds

Cassoulet of Duck Leg Confit 44

House Sausage, Roasted Vegetables, Herbed Bread Crumbs
Salad of Pea Shoots, Frisee and Mustard Seeds

Grilled Prime New York Steak 56

Parmesan and Fresh Herb Risotto, Sautéed Spinach, Roasted Shallot
Grilled Mushrooms, Sauce Bordelaise

Slow Braised Short Rib 43

Mashed Potatoes, Shaved Celery and Fennel Salad
Feta Cheese and Cerignola Olive Salsa Verde

Bouillabaisse 42

Prawns, Clams, Mussels, Halibut, Calamari, Grilled Bread
Roasted Tomato and Fennel Broth, Saffron Rouille

Grilled Flatbreads

Forest Mushroom-Truffle Pecorino Cheese, Confit Shallots, Upland Cress
Roasted Garlic Marinara 18

Sopressata - Shaved Fennel, Castelventrano Olives

Wild Arugula, Sarvecchio Parmesan, Roasted Tomato 19

Sides

Cider Glazed Brussel Sprouts, SYR Honey Glazed Bacon, Hazelnuts 13

San Ysidro Ranch Signature Mashed Potatoes 10

Roasted Delicata Squash with Brown Butter Pecan Streusel 13

Confit Heirloom Carrots with Golden Raisin Chutney 12

Executive Chef - Matthew Johnson

Our beef is grass fed; free range and USDA Prime, all our herbs and vegetables are grown in our organic gardens.