



Black Butte Ranch

ASPEN LOUNGE

GRAZING

Chilled Avocado & Sorrel Soup

Dungeness Crab Salad

Cup \$7

Bowl \$10

Salmon Chowder

Cup \$5

Bowl \$7

Grilled Chicken Quesadilla

Avocado, roasted corn, jack cheese,
chipotle salsa & lime sour cream

\$10

Hummus Plate

Extra virgin olive oil, grilled pita, pickled cucumber
tomato relish, feta cheese & candied Calamata olives

\$8

Tempura Soft Shell Crab

Creamed Corn, baby roquette salad,
arugula aioli & sweet 100 relish

\$14

Dungeness Crab Cakes

Avocado aioli & smoked pepper
with lime vinaigrette

\$14

Pan Fried Pacific Oysters

Half dozen lightly breaded oysters
with tartar sauce

\$11

Romaine Salad

Shaved Romano, oven roasted tomatoes
& roasted garlic shortbread

\$8

With grilled rosemary garlic chicken \$12

With Alaskan bay shrimp \$13

With smoked king salmon \$13

Baby Greens Salad

Camembert fritters, hazelnut crisp,
macerated bing cherries & lemon vinaigrette

\$8

Spinach Salad

Grilled pears, chevre, spicy pumpkin seeds
& golden raisin basil vinaigrette

\$9

Chopped Cobb

Venetian pancetta, roasted chicken breast, grape
tomatoes, grilled avocado, chiffonade romaine
& blue cheese vinaigrette

\$14

Calamari

Calamari steaks tossed in garbanzo
bean flour & spices with mango chipotle mojo
& cilantro mint aioli

\$10

Chefs Selection of Imported Cheese

Served with grilled toast points, honey comb,
fresh fruit, & quince jam

\$14

SANDWICHES

With your choice of French fries,
cup of soup or mixed green salad

Ranch Cheeseburger

8oz burger patty grilled to order
served with a chiffonade of romaine slaw

\$10

With Hickory Smoked Bacon \$12

Grilled Cheese & Braised Brisket

Served on Brioche bun, with havarti cheese,
caramelized onions & roasted garlic aioli

\$11

Pomegranate BBQ Salmon Sandwich

Arugula salad, tarragon aioli,
toasted fennel brioche bun

\$14

Skirt Steak Sandwich

Grain mustard herb sauce, fried shallots on
crispy ciabatta & a micro green salad

\$15

BIG PLATES

Steelhead Fish & Chips

Battered in smoked garbanzo bean tempura
& served with tartar sauce

\$14

Baked Chipotle Mac & Cheese

White cheddar sauce tossed with
fresh corn, bacon, cherry tomatoes,
spinach, & Cavatappii pasta

\$12

With grilled rosemary garlic chicken \$16

Grilled 6oz. Sirloin

Whipped Yukon potatoes,
pickled shallots & béarnaise

\$15

Ahi Tuna Nicoise

Haricot vert, fingerling potatoes, Calamata olives,
heirloom tomatoes & arugula

With Dijon vinaigrette topped with a fried egg

\$14