



SMALL PLATES

SHISHITO PEPPERS

HOUSE PONZU, AGED PARMESAN,
GRILLED LEMON AND GARLIC AIOLI

11

HARVEST GARDEN RISOTTO

CHANGES SEASONALLY WITH
ACCOMPANIMENTS FROM OUR
HARVEST GARDEN

13

AVOCADO TOAST

MULTIGRAIN BREAD, HOUSE MADE
RICOTTA, BABY HEIRLOOM
TOMATO, PICKLED RED ONION,
AGRUMATO, BLACK SEA SALT AND
BASIL

12

OYSTERS ON THE HALF SHELL

A ROTATING SELECTION OF CHEF'S
SELECTED OYSTERS, ACCOMPANIED
WITH MINUS 8 BEER MIGNONETTE,
LEMON WEDGE, COCKTAIL SAUCE
AND TABASCO

18

HUDSON VALLEY DUCK DRUMS

SWEET AND SPICY GLAZE, CHILI
ROASTED PEANUTS, SCALLION
AND BUTTERMILK RANCH

17

FISHERMAN'S CEVICHE

AGUACHILE, PICKLED RED ONION,
AVOCADO MOUSSE, HEIRLOOM
TOMATO, CUCUMBER AND TAJIN
SPICED CORN TORTILLA CHIPS

20

CHEESE & CHARCUTERIE

ROTATING SELECTION OF
GOURMET CHEESE AND CURED
MEATS SERVED WITH
HOUSE PICKED VEGETABLES,
SPREADS AND ARTISANAL BREADS

21

PEEL AND EAT SHRIMP

CHILI OIL, SCALLION, LIME AND
COCKTAIL SAUCE

17

ROSEMARY AND GARLIC ROASTED BONE MARROW

PICKLED MUSHROOMS, RED WINE
DEMI, GARDEN ARUGULA AND
ASIAGO TOAST

19

FIG AND PROSCIUTTO FLATBREAD

FIG JAM, CARAMELIZED LEEKS, GARDEN
ARUGULA, LA QUERCIA PROSCIUTTO,
LAURA CHENEL GOAT CHEESE,
TOASTED PINE NUTS AND VINCOTTO

16

SPANISH OCTOPUS

HARISSA AIOLI, CHORIZO AND NEW
POTATO HASH, SMOKED MARCONA
ALMOND, FRISÉE AND LEMON

21

ATLANTIC SEA SCALLOP CARPACCIO

CITRUS, STRAWBERRY, YUZU
KOSHO VINAIGRETTE, TOASTED
PISTACHIO AND GARDEN MINT

16

SOUPS & SALADS

SOUP DU JOUR

10

HARVEST VEGETABLE SALAD

GARDEN MIXED GREENS,
SHAVED FENNEL,
ROASTED BEETS, LAURA
CHENEL GOAT CHEESE,
CANDIED PECANS,
BRIOCHE BREAD CRUMBS
AND LEMON VINAIGRETTE

12

FRENCH ONION SOUP

TOASTED BAGUETTE,
GRUYERE AND PARSLEY

12

ROASTED CARROTS AND GREEN GODDESS SALAD

LITTLE GEM LETTUCE, TOASTED
PISTACHIO, ORANGE SEGMENTS,
WATERMELON RADISH AND
GREEN GODDESS DRESSING

11

WEDGE SALAD

BABY ICEBERG, HEIRLOOM TOMATO,
BACON LARDON, BUTTERMILK
RANCH, MOODY BLUE CHEESE,
SCALLION, AND SABA

12

CAESAR SALAD

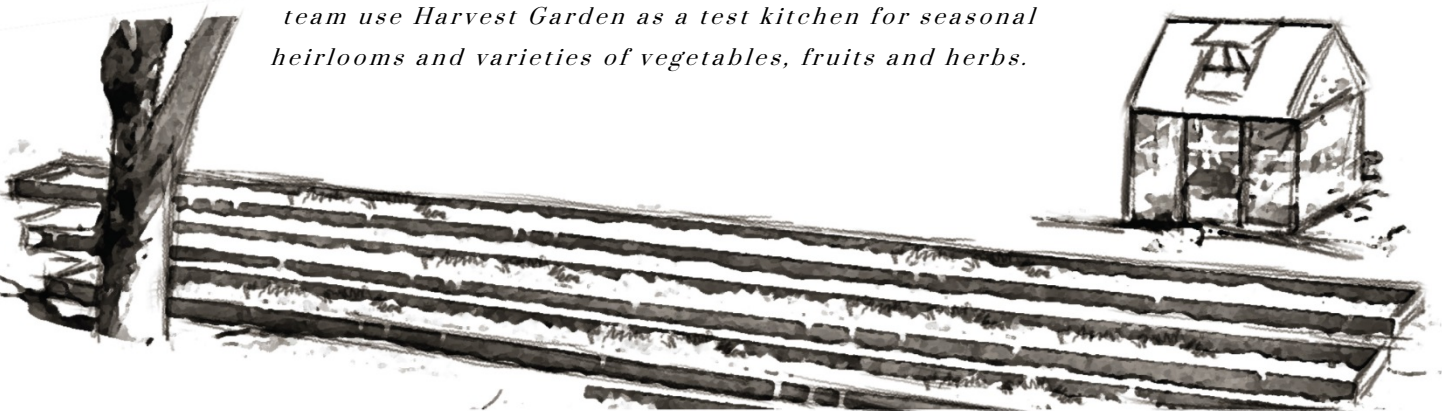
LITTLE GEM LETTUCE, MARINATED
ANCHOVY, BLACK PEPPER BRIOCHE
CROUTON, AGED PARMESAN AND
CAESAR DRESSING

11



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www.RanchLB.com

In the spirit of the original homestead and settlers of our special locale, The Ranch at Laguna Beach aims to cultivate the land to the best of our ability. That's why just under a half acre of The Ranch LB is reserved for our own organic garden. Chef and team use Harvest Garden as a test kitchen for seasonal heirlooms and varieties of vegetables, fruits and herbs.



*Please note gratuities will be added to parties of eight or more.



LARGE PLATES

ORA KING SALMON

CRISPY SKIN ORA KING SALMON, WHITE BEAN-FENNEL PUREE, TOMATO AND BASIL CHUTNEY, WATERCRESS AND AGRUMATO

29

KUROBUTA PORK CHOP

BOURBON-CIDER BRINED 12OZ KUROBUTA PORK CHOP, ROSEMARY POLENTA, RAINBOW CHARD, AND STRAWBERRY-BALSAMIC GASTRIQUE

36

FETTUCCINE BOLOGNESE

HOUSE MADE FETTUCCINE, GRASS FED BEEF BOLOGNESE, MIREPOIX, AGED PARMESAN, GARDEN BASIL AND WHIPPED MASCARPONE

20

ATLANTIC SEA SCALLOPS

GOLDEN BEET RISOTTO, ARUGULA PESTO AND GARDEN HERB SALAD

34

HARVEST BURGER

8 OZ. DRY AGE BEEF, TILLAMOOK CHEDDAR, ICEBERG LETTUCE, TOMATO, THOUSAND ISLAND, ONIONS, BREAD & BUTTER PICKLES, BRIOCHE BUN AND FRIES

16

JIDORI CHICKEN

8OZ. FRENCHED JIDORI CHICKEN BREAST, SHERRY VINEGAR GLAZE, BLACK GARLIC SOUBISE AND ROASTED BROCCOLINI

24

ESPRESSO BRAISED SHORT RIB

ANCHO CHILI BBQ SAUCE, CARROT AND KAFFIR LIME PUREE, CONFIT PEARL ONIONS AND RAINBOW CHARD

28

GRILLED WHOLE BRANZINO

TOMATO CONFIT, FRISÉE-ENDIVE SALAD AND SHERRY VINAIGRETTE

29

PRIME NY STEAK

GRILLED 9OZ DOUBLE 'R' RANCH NY STEAK, HOUSEMADE GNOCCHI, SMOKED BLUE CHEESE FONDUE AND SABA

39

GNOCCHI PUTTANESCA

HOUSE MADE GNOCCHI, CASTELVETRANO OLIVES, CALABRIAN CHILI, TOMATO SAUCE, AGED PARMESAN AND GARDEN BASIL

20

AMERICAN WAGYU RIBEYE

GRILLED 10OZ. SNAKE RIVER FARMS RIBEYE, BUTTERMILK AND CHIVE WHIPPED POTATOES, PICKLED MUSHROOM AND BONE MARROW BUTTER

55

PACIFIC OPAH

ROMESCO SAUCE, GRILLED ASPARAGUS AND CAPER HERB BUTTER

28

SIDES

FRIES

KETCHUP AND HARISSA AIOLI

8

BRUSSELS SPROUTS

TOASTED PECANS, GREEN APPLE, RADICCHIO AND SWEET CHILI SAUCE

9

WHITE CHEDDAR MAC & CHEESE

BRIOCHE BREAD CRUMB AND CHIVES

9

GRILLED ASPARAGUS

SHERRY VINAIGRETTE, BRIOCHE BREAD CRUMBS AND SHAVED EGG YOLK

9

ROASTED CARROTS

GOLDEN RAISINS AND LEMON YOGURT

9

BROCCOLINI

BLACK GARLIC, LEMON, AND AGED PARMESAN

9

PETITE SALAD

HEIRLOOM TOMATO, CUCUMBER BLACK PEPPER, BRIOCHE CROUTON, PICKLED RED ONION AND LEMON VINAIGRETTE

6

BUTTERMILK WHIPPED POTATOES

8

CAULIFLOWER

YELLOW CURRY, MARCONA ALMOND AND CILANTRO

9

We take pride in using local and sustainable sources that share our passion, values, and concern for high quality responsible foods. Harvest partners with local fishermen to serve the freshest seafood selected by Monterey Bay Aquarium Seafood Watch.



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.