



## SMALL PLATES

### WARM ROASTED BEETS

LAURA CHANNEL GOAT CHEESE,  
LEMON VINAIGRETTE, CHIVES

11

### SALT SPRING ISLAND MUSSELS

PAMPLONA CHORIZO, WHITE WINE,  
GARLIC, FENNEL, TOMATO,  
TOAST POINTS

19

### HUDSON VALLEY DUCK DRUMS

SWEET AND SPICY, TOASTED  
PEANUTS, SHAVED SCALLIONS,  
BUTTERMILK DRESSING

15

### AVOCADO & JUMBO LUMP CRAB TOAST

LEMON AIOLI, SHAVED PURPLE  
RADISH, HARVEST GARDEN  
HERB SALAD, WHOLE GRAIN

15

### SHAVED ASPARAGUS FLATBREAD

MOZZARELLA, HOUSE MADE  
RICOTTA, CALIFORNIA ASPARAGUS,  
CARAMELIZED ONIONS,  
CALABRAIN CHILI, AGRUMATO

12

### FISHERMAN'S CEVICHE

OUR LOCAL FISHERMAN'S CATCH,  
AGUACHILE, PICKLED RED ONION,  
AVOCADO MOUSSE, HEIRLOOM  
TOMATO, CUCUMBER, TAJIN  
SPICED CORN TORTILLA CHIPS

20

### CHEESE & CHARCUTERIE

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

21

### STEAK TARTARE

SNAKE RIVER FARMS, CAPERS,  
PICKLED MUSTARD SEEDS, PURPLE  
POTATO CHIPS

21

### OYSTERS ON THE HALF SHELL

ROTATING SELECTION OF PACIFIC  
OYSTERS, RED PEPPER  
MIGNONETTE, TABASCO, LEMON

16

### WILD SALMON CARPACCIO

AVOCADO, WHITE PONZU, GRILLED  
PINEAPPLE SALSA, RED SHISO

21

### GRILLED STONE FRUIT & PROSCIUTTO

HOUSE MADE RICOTTA,  
PROSCIUTTO DI PARMA, TOAST  
POINTS, HARVEST GARDEN MIXED  
GREENS

12

## SOUPS & SALADS

### FRENCH ONION SOUP

TOASTED BAGUETTE,  
GRUYERE, PARSLEY

12

### ORGANIC BABY KALE SALAD

CRISPY QUINOA, DRIED  
CHERRIES, SPICED MARCONA  
ALMONDS, CYPRESS GROVE  
PURPLE HAZE GOAT CHEESE,  
LEMON VINAIGRETTE

11

### CAESAR SALAD

LITTLE GEMS, MARINATED  
ANCHOVY, BLACK PEPPER,  
CROUTON, PARMIGIANO REGGIANO

11

### WATERMELON & BEET SALAD

TOASTED PISTACHIO, RADISH,  
FRISÉE, FETA CHEESE,  
RASPBERRY VINAIGRETTE

12

### WEDGE SALAD

BABY ICEBERG, HEIRLOOM TOMATO,  
NUCKSE BACON, BUTTERMILK  
RANCH, MOODY BLUE CHEESE,  
SCALLION, AGED BALSAMIC

12

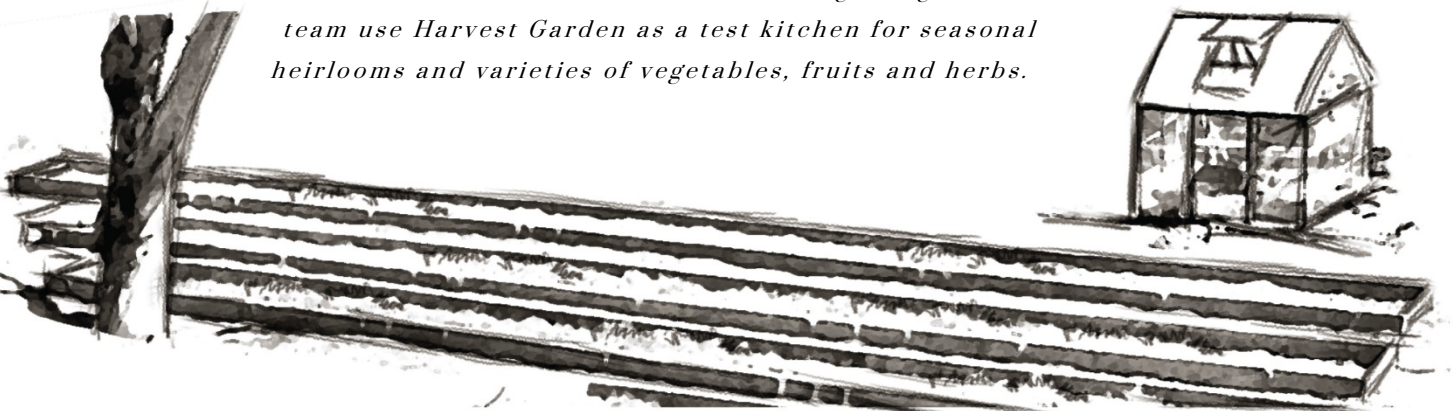
### ADD PROTEIN TO ANY SALAD

CHICKEN 7  
SHRIMP 9  
SALMON 10



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*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.*





LARGE PLATES

**CHILI RUBBED ORA KING SALMON**

GARLIC CONFIT WHIPPED POTATOES, TOMATO AND SAFFRON BRAISED FENNEL, PRESERVED LEMON GREMOLATA

28

**BBQ BABY BACK RIBS**

FULL RACK OF PORK RIBS, GUAVA BBQ SAUCE, SHAVED BRUSSEL SPROUTS AND APPLE SLAW, FRENCH FRIES

28

**FETTUCCHINE BOLOGNESE**

HOUSE MADE FETTUCCHINE, GRASS FED BEEF BOLOGNESE, SHAVED ASIAGO, TORN BASIL, WHIPPED MASCARPONE

20

**BAY OF MAINE SCALLOPS**

SAFFRON COUSCOUS, SAFFRON, KAFFIR LIME, CALIFORNIA ASPARAGUS, LEMON GRASS BUTTER SAUCE, CHILI ROASTED PEANUTS

34

**HARVEST BURGER**

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

16

**MARY'S CHICKEN**

ORGANIC MUSTARD GREENS, BAGUETTE CROUTON, PICKLED SHALLOTS, BABY HEIRLOOM TOMATOES, LEMON VINAIGRETTE

26

**BRAISED SHORT RIB**

SMASHED FINGERLING POTATOES, WILD ORGANIC MUSHROOMS, CARAMELIZED LEEK, DEMI GLACE

29

**WHOLE BRANZINO**

CYPRUS BRANZINO, SPICED LENTILS, PAMPLONA CHORIZO, BLISTERED TOMATOES, SALSA VERDE

29

**PRIME NY STEAK**

10 OZ. DOUBLE R RANCH, GARLIC CONFIT WHIPPED POTATOES, WILD ORGANIC MUSHROOMS, CARAMELIZED LEEK

36

**GNOCCHI**

HOUSE MADE VEGAN GNOCCHI, SUMMER SQUASH, ZUCCHINI, EGGPLANT, BABY HEIRLOOM TOMATO, GARLIC, WHITE WINE, CALIFORNIA OLIVE OIL

19

**AMERICAN WAGYU RIBEYE**

12OZ. SNAKE RIVER FARMS, SMASHED FINGERLING POTATOES, BLISTERED TOMATO ON THE VINE, ROASTED ASPARAGUS, BONE MARROW BUTTER, DEMI GLACE

58

**PACIFIC SWORDFISH**

GRILLED CORN SUCCOTASH, HEIRLOOM TOMATO, BELL PEPPER, HAIRCOT VERT, WHITE WINE, SAUCE VIERGE

32

SIDES

**GREEN CHILI MAC & CHEESE**

OAXACA CHEESE, LIME, CHICHARRÓN CRUMBS

9

**CRISPY BRUSSEL SPROUTS**

TOASTED PECANS, GREEN APPLE, RADICCHIO, SWEET CHILI SAUCE

9

**PETITE SALAD**

HEIRLOOM TOMATO, CUCUMBER, PICKLED RED ONION, GARLIC CROSTINI, LEMON VINAIGRETTE

6

**SMASHED FINGERLING POTATOES**

FRESNO CHIMICHURRI, SMOKY SALT

8

**ROASTED ASPARAGUS**

CRISPY PROSCIUTTO, PARMESAN, AGRUMATO

8

**ROASTED CARROTS**

GOLDEN RAISINS, LEMON-YOGURT

8

**FRENCH FRIES**

KETCHUP AND HOUSE AIOLI

8

**DISCLAIMER**

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

Gratuity will be added to parties of eight or more



*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.*