



VISTA VERDE RANCH

Sample Menu

VISTA VERDE RANCH

Breakfast

CONTINENTAL

fresh fruit and berries, house-made pastries and breads, cereal, homemade granola, bagels, english muffins, fresh-squeezed orange juice, and various other fruit juices

OFF THE GRIDDLE

BUTTERMILK PANCAKES

(gf / df upon request)

served with Vermont maple syrup

OMELETTE OF THE DAY

2 EGGS ANY STYLE*

HOT STEEL-CUT OATMEAL (gf)

with a choice of mixed dry fruit, cream, and brown sugar



TODAY'S SPECIALS

Sourdough Avocado Toast*

toasted sourdough, smashed avocado, matchstick radishes, feta cheese, everything bagel seasoning, 2 over-easy eggs

Buttermilk Waffles

served with berry compote & maple syrup on the side

SIDES

Thick-Cut Bacon (3) and Link Breakfast Sausage (2)

all orders are served with roasted breakfast potatoes (V)

**These items may be served raw or undercooked based on the specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

VISTA VERDE RANCH

Lunch

SIDES

SALAD BAR

fresh greens with all the usual and unusual toppings and dressings

VEGGIE FRITTO MISTO

with roasted pepper dip

SPINACH "CAPRESE"

with balsamic vinaigrette dressing

GARLIC CONFIT FOCACCIA

warm, soft focaccia bread baked with slow-roasted garlic



ITALIAN BAR

CHICKEN OR EGGPLANT PARMESAN

seasoned and breaded, layered with house-made marinara and melted parmesan cheese

BEEF TAGLIATA

thinly sliced, herb-seasoned grilled beef on a bed of greens

INSALATA DI MARE

fresh chilled seafood medley with dressing

SPAGHETTI & PENNE

HOUSE-MADE MARINARA OR ALFREDO SAUCE

**** GLUTEN-FREE PASTA AVAILABLE UPON REQUEST**

DESSERT

FRUIT TARTLETS

shortbread crust, cream filling, topped with glazed fruit slices



VISTA VERDE RANCH

Dinner

SIDES

PARKER HOUSE ROLLS

fresh-baked rolls with whipped butter

POWER GREENS SALAD

mix of greens and other veggies tossed in a house dressing

POTATOES LYONNAISE

thin-sliced potatoes sautéed with sweet caramelized onions

HERB GRAIN SALAD

hearty grains tossed with fresh herbs and tangy vinaigrette

GLAZED CARROTS

ROASTED MUSHROOMS

ENTREES

PRIME RIB

locally sourced beef with au jus or horseradish sauce

MISO MARINATED SALMON

fresh marinated salmon rested on top of dashi and shredded cabbage

PASTA CHARMAIGN

tasty blend of southwestern and asian flavors

DESSERT

ICE CREAM BAR

vanilla or chocolate ice cream with various candies and toppings

