



## DINNER MENU

### FOR THE TABLE

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#### ARTISAN CHEESE BOARD

Domestic Cheese, Dried Fruits & Nuts, Crackers

### STARTER

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#### SOUP OF THE DAY

Inquire With Your Server

#### AVOCADO FRIES

Mamas Lil' Pepper Aioli, Morita Honey Dip

#### CRISPY SHRIMP

Citrus Cocktail Sauce, Avocado, Micro Cilantro, Lime Wedges

### FROM THE GARDEN

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#### CHICKPEA DATE SALAD

Sumac Chickpeas, Local Dates, Crumbled Feta Cheese, Arugula, Candied Pistachio, Vadouvan Vinaigrette

#### CAESAR SALAD

Radicchio Romaine Mix, Parmesan Tuile, Grana Padano Fluff, Soft Boiled Egg

### CHEF'S SPECIALTIES

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*Accompaniments May Vary According to Season*

#### SKUNA BAY SALMON

Pepper Coulis, Corn, Patty Pan Squash, Peas

#### 12oz NEW YORK STRIP

Sf-1 Steak Sauce, Parmesan Broccolini, Fingerling Potatoes, Charred Scallion Oil, Maître De Butter

#### GREEN HERITAGE FARM ACHIOTE ROAST CHICKEN

Candied Carrots, Jasmine Rice, Cherry Tomato, Chili Aioli, Pickled Onion

*In addition to our core menu, we feature eleven rotating seasonal selections. Your server will be pleased to share today's offerings.*



Vegetarian



Gluten Free



Certified Sustainable

*18% Staff Charge added to parties of 6 or more  
and distributed entirely to service staff.*

*Consuming raw or undercooked seafood, meat, poultry,  
shellfish or eggs may increase your risk of food-borne illness.*

**Chef De Cuisine: Steven Roscoe**

**The Ritz-Carlton, Rancho Mirage**

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