

THE GRILLE

AT BRONZE BUFFALO RANCH

BUTTER CRUSTED WARM BANANA BREAD 10
chocolate ice cream

MAPLE MASCARPONE CHEESECAKE 13
vanilla wafer

BUTTERMILK PANNA COTTA 12
apricot jam | almond tuille

STRAWBERRY RHUBARB TART 11
grand marnier whipped cream | candied orange

CHOCOLATE CREME BRULEE 13
almond coconut macaroon

SCOOP OF ICE CREAM 6
chocolate | vanilla | cookies & cream | butter pecan
mint chocolate chip | toasted pineapple coconut



CARMELA'S BLEND DRIP COFFEE
Medium Roast by Doma Coffee Roasting Company

JACKIE OH DRIP COFFEE
Medium Roast, Decaf by Doma Coffee Roasting Company

RISHI HOT TEAS
earl grey | jade cloud green | masala chai | english breakfast
blueberry hibiscus | peppermint | caffeine-free

THE GRILLE

SUMMER

AT BRONZE BUFFALO RANCH

DINNER

APPETIZERS & SMALL PLATES

Soup Du Jour 12

ask your server for today's offering

Whipped Feta 16

house made pita | olive tapenade

Chicken Dumplings 17

house made kimchi | teriyaki | ginger aioli

Tuna Tartare 21

cilantro | lime | sesame | wasabi aioli | lavosh cracker

Salt & Pepper Calamari 19

ripe tomato coulis

Coconut Shrimp 22

orange chili garlic marmalade

Ranch Grazing Board 28 | 36

cured meats | imported & domestic cheeses | olives

Buratta 19

roasted tomato | basil pesto | toasted pine nuts | 460 bread

FROM THE GARDEN

Caesar Salad 14

house made croutons | aged parmesan
caesar dressing

Seasonal Greens Salad 16

orange supremes | Winter Winds goat cheese | fennel
sunflower seed | grapefruit vinaigrette

Arugula Salad 15

pear | gorgonzola | toasted almond
white balsamic vinaigrette

OVER THE TOP

Grilled Chicken 12

Salmon 16

Grilled Shrimp 15

ENTREES

Pan Seared Scallops 42

hominy | spring succotash | crispy leak
charred plum tomato

BBR Burger

Piedmontese beef 21 | veggie 17 | bison 23
lettuce | tomato | pickle | cheddar | caramelized onion

Morning Dew Mushroom Ravioli 32

tomato | spinach | parmesan | white wine

Ora King Salmon 41

rice pilaf | grilled asparagus | lemon preserve crème fraiche

Roasted Airline Chicken Breast 34

truffle demi fregola | braised lacinato kale
balsamic reduction

Grilled Citrus Marinated Swordfish 36

coconut jasmine rice | pineapple chutney
ginger seasoned snow peas

BUTCHER SHOP

New York Strip 49

grilled | Prairie Harvest | caramelized onions

Kurobuta Brined Pork Chop 42

Snake River Farms | house cured bacon relish

Ribeye 60

Snake River Farms | morning dew mushrooms

Wagyu Blend Filet Mignon 65

Snake River Farms | burgundy butter

Smoked Barbeque Chicken 36

poblano chutney | house barbeque sauce

ON THE SIDE

Creamed Spinach 10

gruyere cheese | sherry wine

Seasonal Vegetable 12

chef selected local harvest

Whipped Yukon Potato 10

house made yogurt | butter

Mac & Cheese 12

white cheddar | parmesan | provolone

Broccoli 12

grilled | lemon

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

Lil' Buckaroo's Menu

\$10



Buckaroo Burger

Mac & Cheese

Chicken Tenders

Corn Dog

Pasta & Red Sauce

Peanut Butter & Jelly Sandwich

Hot Dog

Choice Of:

Hand Cut Fries | Tater Tots | Salad | Sweet Potato Fries | Potato Chips