

THE LAST KIND WORDS SALOON

DINNER STARTERS

CLASSIC CAESAR SALAD \$11
Chopped Romaine, Crispy Pancetta, Parmigiano-Reggiano Cheese, Anchovy Filets with a side of Grilled Lemon

HOUSEMADE CRAB CAKE \$14
Served on a bed of Greens with a Roasted Red Pepper Remoulade

STEAKHOUSE WEDGE SALAD \$13
Iceberg Wedge topped with Cherry Tomatoes, Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon Bits

FRIED CALAMARI \$15
House Breaded tossed with Sliced Roasted Red and Cherry Peppers, Green Olives over a bed of Aioli

STEAKS

Make it a Surf & Turf!

Add 3 Prawns for an additional \$12 or a Crab Cake for \$10

ESPRESSO RUBBED FLAT IRON \$38

8 oz. Sliced Flat Iron Steak
Served with a Chipotle Butter

CHOICE FILET MIGNON

6 oz. \$39 / 10 oz. \$48

RANCH HAND RIBEYE \$42

14 oz. Center Cut

CHOICE OF SAUCE

*Béarnaise * Bordelaise * Bourbon Peppercorn*

RANCH SPECIALITIES

PISTACHIO PESTO PASTA (V) \$26
House made Pesto tossed with Sun Dried Tomatoes, Fresh Asparagus and Fettuccini Noodles

Add PRAWNS (3) \$12 or CHICKEN \$10

BARBEQUED BABY BACK RIBS

Half Rack \$36

Wrangler Dry Rub, Prickly Pear BBQ Sauce, Ranch Charro Beans, Traditional Cole Slaw

MESQUITE RUBBED CHICKEN \$37

Grilled Dry Rubbed Chicken Breast over a bed of Black Bean, Poblano, and Corn Risotto

ATLANTIC SALMON \$36

Grilled Fillet, over a Spring Cous Cous served with a Lemon Dill Sauce

GRILLED ANGUS BURGER \$19

Half Pound Angus Patty served with Lettuce, Tomato, Cheddar Cheese, Grilled Onions and "Secret Sauce" on a Fresh Baked Brioche Bun

With or Without Bacon

Served with French Fries

Substitute Grilled Chicken upon Request

HOMESTYLE DESSERTS

KEY LIME PARFAIT \$11

FRESH BERRIES AND CUSTARD \$11

FLOURLESS CHOCOLATE TORTE \$12

Served with a Scoop of Chocolate Ice Cream

ON THE SIDE \$9

LOBSTER MACARONI & CHEESE \$11

BAKED POTATO

CRISPY BRUSSEL SPROUTS & PANCETTA

GARLIC MASHED POTATO

ROASTED ASPARAGUS & LEMON OIL

PLEASE CALL EXTENSION 255 or 335 to PLACE YOUR ORDER AHEAD FOR TAKE OUT!

Menu Prices Do Not Include Gratuity or State Sales Tax

Consuming Undercooked Meats, Poultry or Seafood Can Increase Your Risk Contacting Foodborne Illness

(V) = Vegan Dish

WINES BY THE GLASS

<p>WILLIAM HILL CHARDONNAY, Napa \$11 <i>Butterscotch and praline aroma with a creamy lemon finish</i></p> <p>TALBOTT "KALI HART" CHARDONNAY, Carmel \$12 <i>Toffee and dried pineapple aroma with a full to medium body</i></p> <p>DRY CREEK DRY CHENIN BLANC, Sonoma \$10 <i>Honeydew melon, white peach and watermelon rind aroma</i></p> <p>ANGELS & COWBOYS ROSÉ, Sonoma \$10 <i>Delicate aroma with flavors of tart cherries and minerals</i></p>	\$11	<p>APOTHIC RED, California \$10 <i>Blend of Cabernet Sauvignon, Merlot, Syrah, and Zinfandel</i></p> <p>MEIOMO PINOT NOIR, California \$12 <i>Bright strawberry and jammy fruit, mocha and vanilla</i></p> <p>TALBOTT "LOGAN" PINOT NOIR, Carmel \$14 <i>Aromas of cherry and blackberry combined with vanilla, and cinnamon</i></p> <p>EBERLE CABERNET SAUVIGNON, Paso Robles \$13 <i>Blackberry jam, plum, and toasty oak with a long finish</i></p>	\$10
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SPARKLING

<p>La MARCA PROSECCO, Italy \$45</p> <p>BAILLY LAPIERRE CREMANT de BOURGOGNE Égarade Brut, France \$40</p>	\$45	<p>JAUME SERRA CRISTALINO, Spain \$12/split</p>	\$12/split
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WHITES

TREFETHEN FAMILY VINEYARDS CHARDONNAY, Napa Valley \$75
Light-bodied, vanilla & biscuits, flavors of green apple & mango

<p>SAINTSBURY CHARDONNAY \$68 Carneros <i>Peach, jasmine & lemon with a long finish</i></p> <p>TALBOTT "KALI HART" CHARDONNAY \$50 Carmel Valley <i>Toffee and dried pineapple aroma with a full to medium body</i></p> <p>CARR SAUVIGNON BLANC \$72 Santa Ynez <i>Full-bodied with peach, blood orange & nutmeg</i></p> <p>TRENTADUE "OPR" SAUVIGNON BLANC \$47 California <i>Bright citrus & apple with traces of apricot & melon</i></p>	\$68	<p>VINA ROBLES VIOGNIER \$62 Paso Robles <i>Grapefruit and guava with hints of passionfruit and lime zest</i></p> <p>ANTIQUUM FARM "Daisy" PINOT GRIS \$90 Willamette Valley <i>Citrus & floral components blend with fruit & lemon curd in this uniquely produced wine</i></p> <p>ADEGAS MORGADIO ALBARINO \$55 Spain <i>Elegant & dry with pear, quince & almond flavors</i></p> <p>C.H. BERRES RIESLING, Estate Bottled \$55 Germany <i>Fresh & vibrant but not too sweet with flavors of apple</i></p>	\$62
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STEAKHOUSE REDS

<p>MacMURRAY RANCH PINOT NOIR \$92 Russian River Valley <i>Raspberry, cherry, red currant & boysenberry with a touch of oak</i></p> <p>HOPE & GRACE PINOT NOIR \$85 Russian River Valley <i>Ripe cherry & strawberry with cinnamon, vanilla & cola</i></p> <p>CEDAR & SALMON PINOT NOIR \$70 Willamette Valley, OR <i>Red plum & red cherry with a dash of herbs</i></p> <p>FELINO CABERNET SAUVIGNON \$60 Argentina <i>Ripe red fruits with spicy notes of tobacco & eucalyptus</i></p> <p>BRAVE & MAIDEN CABERNET SAUVIGNON \$80 Santa Ynez <i>Flavors of blackberry, cassis, plum currant, spice & tobacco</i></p> <p>PAOLETTI Piccolo Crú, CABERNET SAUVIGNON BLEND \$95 Calistoga <i>Cabernet, Merlot, Malbec, Cabernet Franc, Petit Verdot</i></p> <p>DRY CREEK CABERNET SAUVIGNON \$82 Dry Creek Valley <i>Full-bodied Bordeaux style wine with rick, elegant flavor</i></p> <p>ORIN SWIFT Palermo CABERNET SAUVIGNON \$150 Napa Valley <i>Ripe cassis and blackberry with cocoa, oak & fir</i></p>	\$92	<p>RABBLE CABERNET SAUVIGNON \$65 Paso Robles <i>Plum, cherry, blackberry with cocoa, cola, vanilla & cedar</i></p> <p>TOOTH & NAIL, The Fiend, MERLOT BLEND \$75 Paso Robles <i>Merlot, cabernet sauvignon & petite sirah</i></p> <p>TREFETHEN MERLOT \$80 Napa Valley <i>Silky & bright with flavors of raspberry, plum & black pepper</i></p> <p>ALAMOS MALBEC \$40 Argentina <i>Aromas of violet & plum with flavors of cherry & blackberry</i></p> <p>TRENTADUE ZINFANDEL \$70 Sonoma <i>Cherry, blueberry, plum & raisin with vanilla & slight toast</i></p> <p>EBERLE SYRAH \$75 Paso Robles <i>Full-bodied with flavors of blueberry, blackberry & a hint of espresso</i></p> <p>ANGELS & COWBOYS Proprietary Red \$60 Sonoma <i>Berry fruit with violets, hibiscus, black currant & plum</i></p>	\$65
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