



RANCH HOUSE
— RESTAURANT —

OPENERS

CRISPY WINGS 22

choice of chipotle peach . hot honey . steak spice . s&p . with parmesan dip

MINI LOBSTER ROLLS 21^{3/4}

two mini traditional east coast rolls . garlic buttered brioche buns

PORK BELLY SLIDERS 19^{1/2}

three slow-braised fraser valley premium pork sliders . house-made peach glaze
sunomono slaw . candied jalapeños . sesame sriracha aioli . potato buns

CAST IRON MEATBALLS 23

housemade veal . beef & pork . ricotta garlic . marinara . warm garlic bread

PAN SEARED SCALLOPS 23^{1/2}

three jumbo canadian atlantic oceanwise scallops . sweet corn puree . bacon jam

BOWLS/GREENS

SALAD ADDS ~ grilled chicken \$10 . garlic shrimp \$9

THE AHI POKE BOWL 32^{3/4}

soy marinated oceanwise ahi tuna . warm sushi rice . crisp sunomono slaw
avocado . edamame beans . sweet wasabi aioli . sesame sriracha aioli

RANCH HOUSE GREENS 13/18

locally sourced mixed greens . gala apples . candied walnuts
cranberries . feta . apple-dijon vinaigrette . balsamic reduction

CAESAR SALAD 14/19

crisp hearts of romaine . housemade croutons . shaved parmesan
house caesar dressing

VEGETARIAN 

GLUTEN FREE 

Please note, our kitchen contains nuts, soy, wheat, and other known allergens and cross-contamination may occur.
Please advise your server of any known allergies or dietary concerns.
Prices subject to tax and gratuity. 20% gratuity added for groups of eight and larger.

CASUAL PLATES

CHOICE OF ~ french fries . caesar salad . green salad

ROCKET BIRD 27^{3/4}

crisp buttermilk fried chicken breast . sriracha honey . country-style cabbage coleslaw . brioche bun

HIDEOUT SMOKED BRISKET DIP 30

shaved smoked brisket . gruyère cheese . crispy onion . garlic aioli
toasted ciabatta bread . au jus

SAGEBRUSH BURGER 28^{1/2}

8oz black angus blend patty . roasted garlic dijon aioli . lettuce
demi onions . bacon jam . applewood smoked cheddar . brioche bun

PIZZAS

Neapolitan Style

MARGHERITA 28

tomato sauce . mozzarella . fresh basil

CATTLEMAN'S FEAST 31^{3/4}

tomato sauce . mozzarella . spicy soppressata . ham . bacon . pepperoni

CHEF'S TABLE

SHORT RIB 51

six-hour port braised aaa bone-in short rib . roasted mushrooms
pearl onions . lardon . grapes . mashed potatoes

COWBOY RIBEYE 75

20oz aaa bone-in ribeye . café de paris sauce . roasted fingerling potatoes . chef vegetables

SMOKED BABY BACK RIBS 44

hideout smoked premium fraser valley pork ribs . housemade bbq sauce
roasted garlic mashed potatoes . chef vegetables

SUMMER CHICKEN 41^{1/2}

pan-seared skin on double-breasted chicken . fingerling potatoes
crumbled gorgonzola . caramelized onions . candied walnuts
chef vegetables . rosemary-apple pan jus

PRAWN PAPARDELLE 38^{1/2}

selva black tiger prawns . lemon basil cream sauce . charred grape tomatoes
caramelized onions . asparagus . baby arugula . shaved parmesan