

SOUPS

SALADS

Minestrone Soup Cup • Bowl

Classic Italian favorite with beans vegetables, potatoes, and pasta

Soup de Jour Cup • Bowl

Chef prepared Daily Soup. See server for selection of the day.

Soup & Half Sandwich

Enjoy a nice cup of soup with your choice of a half ham, turkey, or tuna salad sandwich

Asian Chicken Salad

Spring mix tossed with scallions, red bell peppers, mandarin oranges and cashews accompanied by a sesame ginger dressing with grilled chicken

Classic Cobb Salad

Romaine lettuce topped with sliced egg, avocado, blue cheese, bacon and diced chicken with your choice of dressing

Caesar Salad

A classic with Romaine lettuce, parmesan cheese, croutons and cherry tomatoes

Add Chicken +2

Tustin Ranch BBQ Chicken Salad

Spring mix topped with roasted corn, avocados, Monterey jack cheese, cherry tomatoes and BBQ chicken, served with chipotle ranch dressing

Healthy Choice Grilled Chicken Salad

Spring mix, Mandarin oranges, strawberries, feta cheese, and grilled chicken served with a white balsamic dressing

Classic Wedge

Quartered head of iceberg, crumbled blue cheese, bacon pieces, cherry tomatoes and choice of blue cheese or ranch dressing

Dressings: Ranch, Blue Cheese, Caesar, Balsamic, White Balsamic, Sesame Ginger, Thousand Island, Chipotle Ranch, Honey Mustard

Chips and Salsa

Quesadilla

SMALL BITES

Flour tortilla filled with jack and cheddar, served with sour cream, house-made salsa, guacamole, topped with tomatoes and green onion

Add: Chicken | Carnitas | Shrimp

Hole in One Nachos

Fresh tortilla chips with jack and cheddar cheese black beans, fresh tomatoes, green onions, and guacamole, drizzled with a lime crème

Add: Chicken | Carnitas

Sampler Platter

4 wings, 4 potato skins, mini quesadilla, and artichoke dip

Italian Charcuterie

Chef's selection of artisan meats and cheeses, served with fresh sliced French baguette. See server for meat and cheese option

Wings of Fire

8 house-breaded wings and drumsticks served with your choice of house specialty sauces: Classic Buffalo, Carolina BBQ, or Habenero

Spinach and Artichoke Dip

Topped with a toasted Panko crust served hot with sliced French baguette

Chicken Tenders

6 crisp golden brown chicken tenders, served with ranch dressing



SANDWICHES

All Sandwiches served with choice of French fries, chips, coleslaw or fresh fruit

The Club

Oven roasted turkey, smoked bacon, red leaf lettuce, tomato, and mayo on toasted Francese bread

Tuna Melt

House-made tuna salad topped with melted cheddar cheese on a French roll with lettuce, tomato and avocado on the side

Caprese Panini

Italian classic made with fresh mozzarella, tomatoes, basil and a balsamic reduction grilled to perfection

Chef's Daily Sandwich

Chefs creation sandwich. See server for item of the day

Classic French Dip

Roasted tri tip, thin cut, cooked in au jus on a French roll with creamy horseradish served with a side of au jus

Buffalo Chicken Sandwich

Crispy breaded chicken tossed in buffalo sauce, lettuce, tomatoes, onions, and ranch dressing

Classic Reuben

Marbled rye bread, hot pastrami, thousand island dressing, sauerkraut and melted Swiss cheese

Hot Pastrami

Marbled rye bread filled with grilled hot pastrami, whole grain mustard, grilled sweet onions and bell peppers, pickles and melted Swiss cheese

California Chicken Wrap

Flour tortilla rolled up with grilled chicken breast, avocado, ranch dressing, shredded lettuce, diced tomatoes, roasted corn and crispy tortilla strips

BURGERS

May substitute turkey patty, grilled chicken, or garden burger patty for any burger

Tustin Ranch Signature Burger

8-ounce chuck/short rib patty with roasted red bell peppers, manchego cheese, green onion, garlic aioli and crispy Spanish prosciutto served on a warm pretzel bun

Classic Cheeseburger

8-ounce chuck/short rib patty served on a brioche bun with lettuce, onion, tomato, thousand island and cheddar cheese

Teriyaki Pineapple Turkey Burger

Pineapple slices, teriyaki sauce, pickled red onion and red leaf lettuce on a toasted brioche bun

Kobe Beef Sliders

3 Wagyu beef miniature sliders made with a thick slice of pickle, aged cheddar cheese and thousand island dressing

Blackened Salmon Sliders

Fresh seared salmon with house-made tartar sauce, sliced tomato and champagne arugula on mini brioche buns

BBQ Pork Sliders

3 of our 4-hour braised pork with Carolina style BBQ sauce, and coleslaw on toasted miniature brioche buns

Lobster Roll Sliders

Miniature version of a New England Classic. 3 miniature French rolls stuffed with our signature lobster roll filling

CHEF INSPIRED ENTREES

Chef's Favorite Penne Arrabiata

A classic Italian dish. Creamy spicy house-made rosé sauce loaded with beef and sausage, served with fresh garlic bread

14oz. Ribeye Steak

Hand cut and trimmed ribeye steak with béarnaise sauce, alongside garlic mashed or baked potato and grilled asparagus

12oz. New York Steak

A tender and flavorful cut from the center of the strip loin. Served with your choice of baked or mashed potato, steamed asparagus or broccoli

Fish and Chips

North Atlantic cod battered and fried to a golden brown served with French fries, side of coleslaw and fresh tartar sauce

Fish Tacos

Breaded cod filets served in flour tortillas with black beans, roasted corn relish, lime crema and tomatoes, with a side of house-made salsa and fresh guacamole

Fresh Salmon

Large salmon filet grilled served with furikake jasmine rice, shitake ginger butter sauce and grilled asparagus. Can be blackened upon request

Lobster Rigatoni and Cheese

Decadent, creamy pasta with Gruyère cheddar and mozzarella with large pieces of lobster in each bite

DESSERT

Molten Chocolate Cake

Warm chocolate cake with ganache with vanilla ice cream and chocolate sauce drizzle

New York Cheesecake

Classic cheesecake with a light raspberry drizzle and strawberries

Crème Brulee

A house-made classic served with strawberries

Ice Cream

A scoop of vanilla or chocolate. Choice of caramel or chocolate sauce