



Breakfast Menu

LIGHT SELECTIONS

- Parfait-Vanilla Yogurt** 8⁹⁵
Layered with fresh fruit and topped with granola.
- Fresh Fruit** 6⁹⁵
Assortment of strawberries, banana, honeydew and cantaloupe.
- Toasted Bagel** 3⁵⁰
With cream cheese.
- Fresh Muffin** 4⁰⁰
Baked daily.

EGGS AND MORE

All items served with Ranch breakfast potatoes.

- Ranch Combo** 10⁹⁵
Two eggs served with your choice of ham, bacon or link sausage and choice of toast.
- Breakfast Sandwich** 10⁹⁵
A large, flaky croissant filled with honey ham, two scrambled eggs and topped with cheddar cheese sauce.

FROM THE GRIDDLE

- French Toast** 8⁹⁵
Cinnamon French toast grilled to perfection.
- French Toast Combo** 11⁹⁵
Cinnamon swirled brioche French toast combined with your choice of honey smoked ham or bacon, topped with an egg any style.
- Ranch Pancakes** 7⁹⁵
Your choice of buttermilk, blueberry or banana.
- Pancake Combo** 11⁹⁵
Three buttermilk pancakes served with your choice of honey smoked ham or bacon, topped with an egg any style.
- Belgian Waffle** 8⁹⁵
Served with fresh strawberries or bananas.

RANCH FAVORITES

Served with Ranch breakfast potatoes.

- Breakfast Burrito** 9⁹⁵
Scrambled eggs, salsa and onion served with choice of bacon, turkey, sausage or ham.
- Denver Omelet** 10⁹⁵
Three eggs filled with sautéed onion, red and green bell peppers, ham and cheddar cheese.
- Ortega Green Chili Omelet** 10⁹⁵
Three eggs with roasted Ortega chili, green onion and topped with jack and cheddar cheese.
- California Omelet** 10⁹⁵
Three eggs filled with avocado, tomato, smoked bacon and Monterey jack cheese.
- Classic Eggs Benedict** 12⁹⁵
English muffin with Canadian bacon and two poached eggs smothered with hollandaise sauce.

BREAKFAST À LA CARTE

- Cottage Cheese** 3⁰⁰
- One Egg any style** 3⁰⁰
- Link Sausage** 4⁰⁰
- Smoked Bacon** 4⁰⁰
- Honey Smoked Ham** 4⁰⁰
- English Muffin or Toast** 3⁰⁰

Small Bites

Quesadilla 9⁹⁵
Warm flour tortilla filled with cheddar and pepper jack cheese, garnished with sour cream, house guacamole and our homemade roasted tomato salsa.

Hole in One Nachos 11⁹⁵
Fresh tortilla chips covered in melted Monterey Jack and cheddar cheese topped with olives, tomatoes, scallions, sour cream, house guacamole and our homemade roasted tomato salsa.

Tortilla Chips and Salsa 5⁹⁵
In-house signature roasted tomato salsa and fresh corn tortilla chips.

Crispy Calamari Steak..... 12⁹⁵
Marinated in buttermilk then breaded and fried to a golden brown. Served with crab house cocktail sauce set with ranch dressing, wasabi sesame ranch or Worcestershire butter sauce.

Truffled Cavatappi ‘N’ Cheese 12⁹⁵
Perfectly cooked pasta in a white cheddar and guerre pickled cheese nutmeg cream sauce topped with white truffled oven toasted bread crumbs.

19th Hole Club Sampler 17⁹⁵
Four Wings of Fire, four jalapeño poppers, 3 oz. of calamari, 3 oz. chips and salsa and a mini pepper jack quesadilla.

Italian Charcuterie 11⁹⁵
Carefully selected aged and cured meats complimented with bright flavorful global cheeses. Served with rustic crostinis and wild honey.

Wings of Fire 10⁹⁵
Eight breaded or unbreaded crispy free-range chicken wings and drummettes, tossed in Chef’s award winning spicy fire sauce, set with a blue cheese slaw, celery sticks and ranch dressing.

Chicken Tenders..... 10⁹⁵
Three hand battered chicken tenderloins fried golden brown and set on red leaf lettuce with celery sticks and ranch dressing.

Jalapeño Poppers 9⁹⁵
Eight Italian mozzarella stuffed New Mexico jalapeños crusted in Panko bread crumbs and fried golden brown, set with ranch and Chef’s fire sauce on blue cheese slaw.

Fresh Oysters 2 each / 6 for 10⁰⁰
Dock fresh oysters served with lemons, cocktail, Atomic horseradish and red wine minuet.

Tustin Ranch Golf Club Brunch

Served every Sunday from 10am to 2pm.

Selections include made-to-order omelets, hand-carved meats, fresh seafood, salads, pasta bar, beautiful desserts and bottomless mimosas.

Call 714-734-2111 for reservations.





Soups & Salads

SOUPS

Fire Roasted Tomato Soup.... Cup 4⁹⁵ Bowl 6²⁵
A rich tomato bisque topped with a house-made garlic crouton and fried basil leaf.

Soup de Jour Cup 4⁹⁵ Bowl 6²⁵
Chef presents a daily selection of hand-crafted specialty soups that are made fresh daily.

Soup and Half Sandwich or Side Salad 11⁹⁵
Enjoy a cup of soup with choice of turkey, ham or tuna salad sandwich. Salad consists of tomato, cucumber and croutons with your choice of dressing or Caesar style.

Hawaiian Saimen “Ramen Noodles”..... 12⁹⁵
Fresh ramen noodles in a miso and pork broth, Chinese sausage, crisp pork belly, fish cake, scallions and egg, set with kimchi and sambal.

SALADS

Asian Grilled Chicken Salad 12⁹⁵
Napa cabbage and baby mix greens, scallions, red bell peppers, mandarin oranges, cashews tossed in sesame dressing and topped with crispy golden wonton strips.

Classic Cobb Salad 14⁹⁵
Romaine lettuce, tomato, crisp bacon, avocado, blue cheese crumbles, hardboiled egg and choice of grilled chicken or oven roasted turkey. Choice of dressing.

Grilled Chicken Caesar Salad 12⁹⁵
Romaine hearts tossed with Parmesan and Caesar dressing, set with avocado and grape tomatoes.

Tustin Ranch Salad 9⁹⁵
– Add BBQ or Buffalo Chicken 3⁰⁰
Baby leaf mix salad, tortilla strips, roasted corn, avocado, topped with seasonal fresh fruit, Feta cheese and citrus slices. Choice of dressing.

Healthy Choice Salad 12⁹⁵
Baby leaf mix salad tossed in a white balsamic dressing topped with seasonal fresh fruit, Feta cheese and citrus slices. Choice of dressing.

***Dressings:** House-made Ranch, Caesar, Balsamic, White Balsamic, Italian, Blue Cheese, Asian Black Sesame, Thousand Island, Chipotle Ranch, and Honey Mustard.*

Ask your server about presenting your salad chopped and tossed.





Artisan Sandwiches

Served with your choice of freshly cut French fries, potato chips, coleslaw, fruit or cottage cheese.

The Club..... 13⁹⁵
A redesigned club sandwich with oven roasted turkey, proprietary smoked cured bacon, red leaf lettuce, tomato, set with mayo on a butter toasted Francese bun.

Tuna Melt 12⁹⁵
Our house-made Albacore tuna salad with cheddar and avocado on a butter toasted Francese bun.

Daily Grilled Cheese Sandwich 12⁹⁵
A Chef’s daily special. Please ask server.

Prime Rib French Dip 14⁹⁵
House roasted then sliced paper thin, cooked in pan au jus and stuffed in a butter toasted French roll. Served with peppercorn au jus and creamy Atomic horseradish.

Hot Pastrami 13⁹⁵
Chef sliced paper thin N.Y. pastrami piled with fresh cut swiss cheese, set with whole grain mustard all on a butter toasted marbled rye bread. Ask for sauerkraut if preferred.

California Chicken Wrap..... 12⁹⁵
Honey wheat tortilla filled with grilled chicken, lettuce, avocado, tomato, jack cheese with ranch dressing.

Italian Meatball Sub 13⁹⁵
Three beef meatballs covered in a San Marzano red sauce then topped with mozzarella and fresh herbs.



Burgers & Sliders

*Served à la carte. Add freshly cut fries, chips, fruit or coleslaw for \$3 more.
All our Burgers are served on our Special Tustin Ranch Recipe Brioche bun
made fresh daily exclusively for Tustin Ranch Golf Club.*



BURGERS

The Craft Burger by Chef Bert 14⁹⁵

8 oz proprietary blend of chuck and short rib patty griddle-grilled with sea salt and cracked pepper topped with Jarlsberg cheese, smokey bacon, set with a champagne baby arugula on a buttered and salted toasted pretzel bun with garlic confit aioli on the side.

Create Your Own Protein Burger..... 12⁹⁵

Your choice of grilled chicken, veggie patty or turkey patty, sea salt and cracked pepper seasoned then griddle-grilled and topped with lettuce, tomato, red onion, pickles, on a butter toasted brioche bun, set with your choice of mayo, Dijon, ketchup, ranch dressing or Thousand island dressing.

Deluxe Classic Cheeseburger 12⁹⁵

8 oz proprietary blend of chuck and short rib patty griddle grilled with sea salt and cracked pepper, topped with cheddar cheese, lettuce, tomato, pickles, on a butter toasted brioche bun, set with creamy Thousand Island dressing.

Lamb Burger 15⁹⁵

Hand-formed lamb burger infused with red wine, garlic and rosemary spices served on our in-house brioche bun with bleu cheese crumbles, arugula, tomato, red onions, and a chipotle blue cheese aioli.

SLIDERS

Wagyu Kobe Beef Sliders 12⁹⁵

Three Wagyu Kobe beef miniature hamburgers grilled then topped with cheddar cheese, thick pickle slice and set with Thousand island dressing on mini brioche buns.

Blackened Salmon Sliders..... 12⁹⁵

Fresh seared salmon with champagne arugula set with a lemon caper tartar sauce on mini brioche buns.

Maryland Blue Crab Cake Sliders 14⁹⁵

Three griddle grilled crab cakes in a burnt sage butter with champagne arugula set with a yuzu citrus remoulade.

Kalua Pork Sliders 11⁹⁵

Hawaiian style pulled pork with pickled red onions on a toasted King’s Hawaiian slider roll. Ask for the pork to be tossed in house BBQ if preferred.

Chef Inspired Entrées

Prime Rib “Texas Style”29⁹⁵

A 16 oz. herb-crusted prime rib slice that is marked on the grill, set with truffled mashed potatoes and candied baby carrots. Pan au jus and Atomic creamy horseradish.

Oven Roasted Brick Chicken22⁹⁵

Crispy dark golden brown brick chicken set with creamy garlic mashed potatoes and white wine rainbow chard. Finished with a French vanilla and peppercorn demi glace.

Fish & Chips17⁹⁵

North Atlantic cod fillets dipped in our I.P.A. beer batter then fried golden brown with our hand-cut Idaho russet french fried potatoes on a bed of blue cheese slaw.

Pasta of the Day.....17⁹⁵

It’s the special of the day. Pasta created daily to promote cutting edge food and out-of-the-box techniques with global seasonal flavor.

Ahi “Yellow Fin Tuna” 26⁹⁵

Blackened or sesame crusted ahi seared rare, set with Furikake sushi rice and baby bok choy, finished with a citrus yuzu tabiko butter sauce.

Fresh Salmon 24⁹⁵

Blackened or pan roasted, set with a creamy ginger and shitake risotto and crisp garlic butter asparagus. Finished with an unforgettable Shitake soy butter sauce.

Fish Tacos14⁹⁵

Two blackened North Atlantic cod tacos set on a slaw in your choice of flour or corn tortillas topped with a citrus sweet and spicy pineapple salsa.





À La Carte

French Fries	4 ⁹⁵
Potato Chips	2 ²⁵
Fresh hand cut Kennebec Golden sliced potatoes fried and then seasoned to perfection.	
Onion Rings	4 ⁹⁵
Fresh cut Maui Sweet onions rings crisply fried to order.	
Bavarian Pretzel Sticks	4 ⁹⁵
Warm Pretzels served with whole grain mustard, cheese sauce and chipotle mayo.	
Side Salad	3 ⁹⁵
Fresh greens served with tomato, cucumber, croutons, and choice of dressing. Or try it Caesar style.	
Fresh Fruit Salad	3 ⁹⁵
A selection of fresh seasonal fruits sliced daily.	
Coleslaw	2 ⁹⁵
Shredded green and red cabbage with carrots and homemade sweet and tangy dressing.	
Side of Guacamole	3 ⁵⁰
Side of Salsa	9 ⁵
Side of Sour Cream	9 ⁵
Add 4 Grilled Shrimp	6 ⁰⁰
Add 4 oz of Grilled Chicken	5 ⁰⁰
Side of Avocado	3 ⁵⁰

Beverages

Coffee, Iced or Hot Tea	3 ²⁵
Pepsi Fountain Drinks	3 ²⁵
Milk or Chocolate Milk	3 ²⁵
Juices	3 ⁷⁵

Please ask your server for our current Craft beers on tap or our current wine selections from around the world.



Craft Beers

Also keep an eye out for our fantastic rotating draft local craft beer selection. We offer 10 drafts in our restaurant that overlooks the golf course.

These may include:



Restaurant open everyday from 7am to 8pm.
Extended hours during certain times of the year.

Come visit us for Monday Night Football, Tacos on Tuesday and Live Music on Wednesday nights.

Check out the website at www.tustinranchgolf.com for upcoming events and more information.

If you would like to book a private event please contact our event professionals at 714-734-2111.



714. 734.2111 • 12442 Tustin Ranch Road, Tustin, CA 92782 • www.tustinranchgolf.com



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