



AT RANCHO SANTA FE

5951 LINEA DEL CIELO

RANCHO SANTA FE, CA 92067

FOR  
THE TABLE

SOUPS & SALADS

CHILLED GREEN PEA | 17  
AND MINT SOUP

Green peas, french mint, honey crème

FRENCH ONION SOUP | 17

Sweet onion, gruyere cheese, crostini, white wine,  
beef broth

THE ROYCE SALAD | 19

Avocado, bacon, parmesan, red leaf  
romaine, house-made ranch

SEAFOOD COBB | 29

Romaine, baja broiled shrimp, lobster, cherry heirloom  
tomatoes, hard boiled eggs, avocado, applewood  
smoked bacon, bleu cheese, ranch dressing

CLASSIC CAESAR | 17

Romaine, parmesan, crouton  
caesar dressing,

BURRATA WITH PEACH AND | 25

HEIRLOOM TOMATO SALAD

Fresh sliced peaches, burrata cheese, heirloom  
tomato, citrus vinaigrette

add Pan Seared Salmon | 15

add Baja Shrimp | 13

add Roasted Chicken Breast | 13

to any Salad

SPINACH AND ARTICHOKE DIP | 15 GF

White corn tortilla chips

CHILEAN STONE CRAB CAKES\* | 25

Lemon aioli, tomatoes,  
arugula-parmesan salad

TRUFFLE FRIES | 15

Parmesan cheese, herbs  
truffle aioli

BRUSSEL SPROUTS | 16

Parmesan cheese, bacon  
brown sugar

SHISHITO PEPPER | 15

blistered shishito peppers, sea salt  
black pepper, garlic

STEAMED MUSSELS | 27

White wine, butter, shallots, parsley

FLAT BREADS

FIG AND BALSAMIC | 25

Goat cheese, fig preserves, almonds,  
arugula, balsamic drizzle

SALUMI, MOZZARELLA AND | 25

CONFIT GARLIC

Marinara sauce, basil

ENTREES

LOBSTER RISOTTO | 41

Lobster claw, parmesan, english peas

SEARED DIVER SCALLOPS | 43

Bacon, kale, cauliflower puree, fire roasted red  
pepper coulis

OVEN ROASTED BRANZINO | 35

Blistered cherry tomatoes, fresh ginger, sauteed  
onions & garlic, jasmine rice pilaf

JAEGER PORK CHOP | 45

Mushroom ragout, red wine demi-glace, herbed  
fingerling potato seasonal vegetables

CRISPY CHICKEN BREAST | 35

Airline chicken breast, cheese grits,  
roasted corn salsa, sauteed garlic kale,  
caramelized onions

VEGAN CURRY | 27 GF

Malaysian curry, seasonal vegetables  
jasmine rice

add Pan Seared Salmon | 15

add Baja Shrimp | 13

add Roasted Chicken Breast | 13

SHRIMP PASTA | 31

Confit Garlic, heirloom cherry tomatoes,  
basil, butter

CACIO E PEPE | 29

Fresh cracked pepper, shaved parmesan,  
extra virgin olive oil

add Pan Seared Salmon | 15

add Baja Shrimp | 13

add Roasted Chicken Breast | 13

BEEF BOURGUIGNON | 35

Slowly stewed beef, burgundy wine,  
cremini mushrooms, baby carrots, pearl onions,  
herbed fingerling potatoes, artisan Bread

STEAK FRITES | 57

Grilled 16oz prime beef ribeye, asparagus,  
blistered cherry tomatoes, red peppercorn  
demi-glace, crispy fries, malt vinegar aioli

GOURMET BURGER\* | 33

Grass fed beef patty, cheese, butter lettuce,  
vine ripened tomato, caramelized onion,  
pickle, garlic aioli, brioche bun  
cheese options: brie, cheddar, gruyère,,  
smoked gouda, stilton blue

SIDES

Seasonal Vegetables | 9

House Salad | 9

Jasmine Rice | 9

Honey Glazed Carrots | 9

Griddled Potatos | 9

Haricots Verts | 9