



# RAMS HILL

DINNER IS SERVED  
THURSDAY-SUNDAY  
4 PM - 8 PM

## SALADS & SOUPS

### ROASTED POBLANO CAESAR SALAD

Crisp Romaine, Villa Frizzoni Parmesan cheese, roasted poblano Caesar dressing, toasted sourdough baguette spears - \$14

#### Add:

Grilled Greek Chicken \$7

Seared Ahi \$12

Seared Scottish Salmon \$21

### DI GIORGIO CHOP CHOP SALAD

Chopped Romaine & iceberg lettuce, minced Santa Rosa rosemary, grilled chicken breast, smoked applewood bacon, free range organic eggs raised locally in Borrego Springs from Riviera Farms, 60-day aged Bel Gioioso blue cheese crumbles, heirloom cherry tomato, blue cheese dressing & avocado - \$21

### COACHELLA DATE ARUGULA SALAD & CHICKEN

Grilled Greek chicken, arugula & spring mix, red onion, Washington red apple, Villa Frizzoni Feta cheese, house-made Coachella date vinaigrette - \$16

### RAMS HILL SALAD

Mixed field greens, shredded carrot, red onion & heirloom cherry tomato - \$10

#### Add:

Grilled Greek Chicken \$7

Seared Ahi \$12

Seared Scottish Salmon \$21

### RAMS HILL SOUPS

Choice of chicken tortilla or the soup of the day  
CUP \$9 | BOWL \$12

## LA PASTASCIUTTA

### SALSA DE POMODORO RIGATONI DE CECCO

Italian fennel pork sausage & Pancetta de Arrezzo, rigatoni pasta, creamy tomato sauce, 12-month aged Villa Frizzoni shaved Parmesan cheese & garlic bread - \$27

### SQUID INK TONNARELLI PASTA AL LIMONE

Jumbo white shrimp, Western North Atlantic Bay scallops, squid ink linguine, Eureka lemon & garlic cream sauce, 12-month aged Villa Frizzoni shaved Parmesan & garlic bread - \$32

### LABELLA'S SPAGHETTI & MEATBALLS

Three Italian fennel sausage & Harris Ranch Angus ground beef meatballs, spaghetti, marinara sauce, 12-month aged Villa Frizzoni shaved Parmesan & garlic bread - \$24

## FLATBREAD PIZZA

### CHEF GUAYO'S FLATBREAD PIZZA - \$13

Fresh dough made daily, handcrafted every morning with fresh ingredients & Caputo signature Blue Pizzeria flour.

Served until it's gone.

### ITALIAN FLATBREAD

Tomato sauce, Villa Frizzoni mozzarella, fennel pork sausage, bell pepper & mushrooms

### MEAT LOVERS FLATBREAD

Tomato sauce, Villa Frizzoni mozzarella, pepperoni, salami, fennel pork sausage, smoked applewood bacon

### CAPRESE FLATBREAD

Tomato sauce, Villa Frizzoni mozzarella, tomato, fresh basil & balsamic glaze

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Automatic 18% gratuities are assigned for parties of 8 persons or more



# RAMS HILL

## LAND & SEA

### 14OZ DUROC PORK TOMAHAWK

Dry-aged premium cut Duroc Pork Tomahawk, grilled to order, topped with maple bourbon sauce. Served with seasonal vegetables & choice of vegetarian turmeric rice pilaf or potato of the day – \$45

### 14OZ BRANDT BEEF NEW YORK STEAK

Local Brawley, California premium True Natural Brandt Beef, grilled to order, topped with Maître d'hôtel butter. Served with seasonal vegetables & choice of vegetarian turmeric rice pilaf or potato of the day – \$47

### RAMS HILL ANGUS BURGER

½ pound Brawley, California All True Natural Brandt Beef Angus burger, grilled to order. Served with lettuce, tomato, red onion & pickle spear. Includes choice of coleslaw, fresh fruit, side salad, house chips, or battered French fries – \$19

**Substitute** chipotle vegan black bean patty or greek grilled chicken at no extra charge

#### Add ons:

Rams Hill Burger Sauce \$1	Blue Cheese Crumbles \$1	Jalapeños \$0.50
Smoked Applewood Bacon \$4	Cheddar or Swiss Cheese \$1	Chipotle Aioli \$1
BBQ Sauce \$1	Fried Egg \$2	Extra 8oz Beef Patty \$7
Caramelized Onions \$1	Avocado \$3	

### AHI TACOS

Three blackened ahi tacos, warm corn tortillas, pineapple & smoked paprika slaw, avocado, lime wedges & cilantro. Served with tortilla chips & house-roasted salsa – \$18

### SEARED BAJA HALIBUT

San Diego local halibut, topped with tamarindo-garlic butter. Served with seasonal vegetables & choice of vegetarian turmeric rice pilaf or potato of the day – \$39

### REGAL CREST SIGNATURE BONELESS SMOKED CHICKEN

Premium chicken thigh meat, smoked with pecan, cherry & maple pellet blend, finished with Kogi BBQ glaze. Served with seasonal vegetables & choice of vegetarian turmeric rice pilaf or potato of the day – \$23

### VEGAN ROASTED POBLANO QUINOA STUFFED PEPPER

Fire-roasted poblano pepper stuffed with nutrient-packed whole grains, Coachella dates, bell pepper & Borrego rosemary. Topped with smoked tomato & onion sauce. Served with seasonal vegetables & choice of vegetarian turmeric rice pilaf or potato of the day – \$21