



RUNNING Y RANCH
RESORT

STARTERS

BREAD SERVICE 2

Warm sundried tomato and garlic focaccia,
Served with kalamata olive caper butter

MEAT AND CHEESE PLATE (GF*) 12
any three 15, all six 25

Rogue Smokey Bleu, Humboldt Fog, Manchego, genoa, prosciutto, sopressata
Traditional accompaniments

HOUSE IDAHO TROUT (GF*) 12
Arugula, pub mustard, pickled onion, capers

TRUFFLE FRIES (GF) 10
Hand cut local russets, grated parmesan

PORK BELLY BOSSAM (GF*) 10
Korean Lettuce Wraps

TEMPURA PRAWN MARTINI (GF) 10
Spicy dipping sauce

SMALL GREENS

CLASSIC CAESAR SALAD (GF*) 9

RUNNING Y STARTER SALAD (GF*) 7

SOUPS

BUTTERNUT SQUASH BISQUE (GF) cup 4 bowl 7
Pistachio panna cotta, apple fennel slaw

SOUP DU JOUR cup 4 bowl 7

MAINS

COLUMBIA RIVER STEELHEAD (GF*) 25
Sticky rice, grilled baby bok choy, Korean vinaigrette, kim chi

FRESH CATCH ASK YOUR SERVER MARKET PRICE

HERB ROASTED CHICKEN BREAST (GF) 21
Fresh Oregon chicken, mushroom risotto, grilled kale

DUCK BREAST 24
Wilted spinach leaves, confit raspberry vinaigrette, roasted mushrooms

OBSIDIAN STOUT BEER BRAISED SHORT RIBS 25
Gruyere crostini, caramelized onion, stout jus

MCLOUGHLIN MEAT LOAF 20
venison, lamb and beef, sour cream mashed potato, gravy, root vegetable

KOBE SIRLOIN STRIP STEAK 27
Snake River Farms Kobe, tallow roasted new potatoes, steak sauce

CAPONATA GNOCCHI 20
eggplant, olives, celery, capers, tomato, house made gnocchi

BUTCHER'S CUT ASK YOUR SERVER MARKET PRICE

LARGE GREENS

Add grilled chicken breast 5, grilled pork belly 5 or seared steelhead 9 to any salad

AUTUMN SALAD (GF) 14
Organic greens, frisee, roasted tomatoes, sesame seeds, butterbut squash, roasted beets,
pears, aged goat cheese, pomegranate vinaigrette

RUNNING Y RANCH SALAD (GF) 12
Organic greens, pickled vegetables fresh herb vinaigrette

GRILLED ROMAINE SALAD (GF) 13
Artisan romaine, quinoa, goat cheese, aji sauce, port wine reduction

STEAK CHOPPED SALAD (GF) 16
Rogue smoky bleu, tomato, cucumber, white beans, blue cheese dressing

"WE ARE COMMITTED TO LOCAL SUSTAINABLE PRODUCTS THAT ARE GROWN RIGHT HERE IN SOUTHERN OREGON; WE USE CAGE FREE EGGS, REGIONAL FRESH MEATS, SEAFOOD & PRODUCE"

BURGERS

ANGUS BURGER (GF*) 15
Certified angus beef patty, swiss or cheddar cheese, all the fixings, brioche
bun add bacon 2

BISON BURGER (GF*) 16
Pork belly, onion ring, cheddar cheese, BBQ, chipotle
slaw

LAMB BURGER (GF*) 16
Rosemary, feta, lettuce, onion, tomato, lemon aiolo, chimchurri

ARTISAN PIZZA (GF*) 16
Margherita Salumi
Smoked Trout Roasted Veggie
Red Sauce, White Sauce or Herb Oil

LITE FARE

CHICKEN POT PIE 16
Simple Salad

MAC N' CHEESE 13
Pancetta, peas, white cheddar

RAMEN NOODLES 12
Pulled Prol, bacon dashi, scallion ginger, house pickles, egg

PUB STYLE FISH & CHIPS 15
Fries, Carolina slaw, grilled lemon

WATER

SAN PELLEGRINO sparkling 500 ml 3.5

PERRIER sparkling 11 oz 3

VOSS still or sparkling 800 ml 7

ACQUA PANNA still 1 liter 5

Please note that thoroughly cooking foods of animal origin, including pork, beef, and seafood reduces the risk of food borne illness.
18% gratuity added to parties of six or more.



RUNNING Y RANCH
RESORT

STARTERS

BREAD SERVICE 2

Warm sundried tomato and garlic focaccia,
Served with kalamata olive caper butter

MEAT AND CHEESE PLATE (GF*)

any three 15, all six 25

Rogue Smokey Bleu, Humboldt Fog, Manchego,
prosciutto, sopressata, genoa,
Traditional accompaniments

SMOKED IDAHO TROUT (GF*) 12

Arugula, pub mustard, pickled onion, capers

TRUFFLE FRIES 10

Hand cut local russets, grated parmesan

PORK BELLY BOSSAM (GF*) 10

Korean pork lettuce wraps

TEMPURA PRAWN MARTINI (GF*) 10

Spicy dipping sauce

SOUPS

BUTTERNUT SQUAH BISQUE (GF*) cup 4 bowl 7

SOUP DU JOUR cup 4 bowl 7

MAINS

CHICKEN POT PIE 16

Simple salad

RAMEN NOODLES 12

Pulled pork, bacon dashi, house pickles, scallion ginger, egg

PUB STYLE FISH & CHIPS 15

Fries, Carolina slaw, grilled lemon

MAC & CHEESE 13

Pancetta, white cheddar

FRESH CATCH ASK YOUR SERVER MARKET PRICE

KOBE SIRLOIN STRIP STEAK 18

Snake River Farms Kobe, tallow roasted new potatoes, steak sauce

HOT MEAT LOAF SANDWICH 13

Venison, lamb and beef loaf, mashed potatoes, gravy, fried onion

SANDWICHES

CHOICE OF SIMPLE SALAD OR FRIES, SUB SOUP

COWBOY CLUB 14

Sourdough, turkey, ham, bacon, swiss, avocado, tomato, lettuce, pesto mayo, honey
mustard, choice of fries, simple salad, soup (gf*)

BEEF SHORT RIB DIP 13

Telera roll, swiss, caramelized onion, roasted mushrooms, au jus, (gf*)

STEELHEAD BLTA 14

Columbia River steelhead, focaccia, lemon aioli, (gf*)

CHICKEN PANINI 13

Pesto, tomato, sopressata, spinach, fresh mozzarella (gf*)

LARGE GREENS

Add grilled chicken breast 5, grilled pork belly 5 or seared salmon 9 to any salad

CLASSIC CAESAR SALAD 9

RUNNINGY RANCH SALAD (GF) 12

Organic greens, pickled vegetables fresh herb vinaigrette

GRILLED ROMAINE SALAD (GF) 13

Artisan romaine, quinoa, goat cheese, aji sauce, port wine reduction

STEAK CHOPPED SALAD 16

Rogue smoky bleu, tomato, cucumber, white beans, blue cheese dressing



“WE ARE COMMITTED TO LOCAL SUSTAINABLE PRODUCTS THAT ARE GROWN RIGHT HERE IN SOUTHERN OREGON; WE USE CAGE FREE EGGS, REGIONAL FRESH MEATS, SEAFOOD & PRODUCE”

BURGERS

ANGUS BURGER (GF*) 15

Certified angus beef patty, swiss or cheddar cheese, all the fixings, brioche
bun add bacon 2

BISON BURGER (GF*) 16

Pork belly, onion ring, cheddar cheese, BBQ, chipotle
slaw

LAMB BURGER (GF*) 16

Rosemary, feta, lettuce, onion, tomato, lemon aioli, chimchurri

ARTISAN PIZZA (GF*) 16

Margherita Salumi

Smoked Trout Roasted Veggie

Red Sauce, White Sauce or Herb Oil

WINES BY THE GLASS

RED

Cabernet- 14 hands, wa 7

Cabernet- chateau ste.michelle, wa 11

Merlot- 14 hands, wa 7

Pinot noir- erath, or 11

Syrah- snoqualmie, wa 8

Zinfandel- bogle, ca 9

WHITE

White zin- la terre, ca 6

Riesling- chateau st. michelle, ca 7

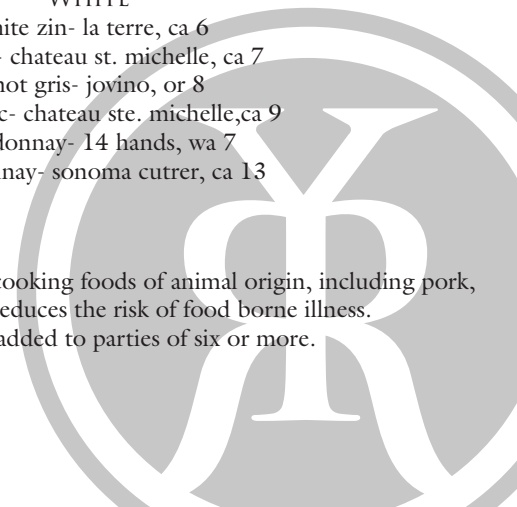
Pinot gris- jovino, or 8

Sauv. blanc- chateau ste. michelle, ca 9

Chardonnay- 14 hands, wa 7

Chardonnay- sonoma cutrer, ca 13

Please note that thoroughly cooking foods of animal origin, including pork, beef, and seafood reduces the risk of food borne illness.
18% gratuity added to parties of six or more.





RUNNING Y RANCH
RESORT

LIGHT AND HEALTHY

STEEL CUT OATS 7
2% milk, or almond milk, raisins, brown sugar 7
Add fresh berries or banana slices 10

HONEY NUT GRANOLA 8
Berry compote & greek yogurt

EGG WHITE FRITTATA (GF) 12
Seasonal organic vegetables

HOT IDAHO TROUT (GF*) 13
Bagel, cream cheese, pickled onion, capers, pub mustard

BOWL OF MIXED FRESH FRUIT & BERRIES (GF) 9

SMOOTHIE (GF) 6
Fresh fruit, greek yogurt and honey smoothie

BREAKFAST SANDWICHES

HAM & EGG (GF*) 11
Shaved ham, scrambled eggs, baby greens, tomato, Tillamook cheddar, artisanal roll

BREAKFAST BURRITO 13
Scrambled eggs, potatoes, peppers, chorizo, cheddar jack cheese



EGG DISHES

RUNNING Y BREAKFAST (GF) 11
Two eggs, choice of apple wood bacon or sausage links, potatoes

RUDDY DUCK BREAKFAST (GF*) 13
Two eggs, grilled duck sausage, potatoes

COWBOY BREAKFAST (GF*) 14
Two eggs, grilled Virginia ham steak, biscuit, red eye gravy, potatoes

BIG RANCHER BREAKFAST (GF*) 15
Three eggs, kobe sirloin steak, sausage, bacon, potatoes

MEAT LOAF SKILLET 13
Venison, lamb and beef meat loaf, potatoes, peppers, eggs

GREEN EGGS & HAM SCRAMBLE 14
Pesto, proscuitto, roasted mushroom, eggs, potatoes

OMELETS

Served with breakfast potatoes and toast

BUILD YOUR OWN 14

Ham
Bacon
Sausage
Smoked Trout

Mushrooms
Peppers & Onion
Fennel
Leeks

Swiss
Cheddar
Chevre
Pepperjack

WAFFLES

BELGIAN STYLE WAFFLE 10
Butter and syrup Add berries or sliced banana 12

PECAN WAFFLE 13
Caramel sauce

TRIPLE CHOCOLATE WAFFLE 14
Dark, milk and white chocolate

BACON CHEDDAR WAFFLE 13

“WE ARE COMMITTED TO LOCAL SUSTAINABLE PRODUCTS THAT ARE GROWN RIGHT HERE IN SOUTHERN OREGON; WE USE CAGE FREE EGGS, REGIONAL FRESH MEATS, SEAFOOD & PRODUCE”

SIDES

ONE EGG PREPARED YOUR WAY (GF) 2

APPLEWOOD BACON (GF) 5

SAUSAGE LINKS (GF) 5

DUCK SAUSAGE (GF) 6

GRILLED VIRGINIA HAM STEAK (GF) 6

BUTTERED TOAST 3

BREAKFAST POTATOES (GF) 4

CUP OF FRESH FRUIT (GF) 5

BEVERAGES

ORANGE, GRAPEFRUIT, OR APPLE JUICE 4

COFFEE, FAIR TRADE, ORGANIC 3

HOT TEA 3

BOTTLED STILL OR SPARKLING WATER 3

MILK, WHOLE, 2%, ALMOND 3

SOFT DRINKS 3

RED BULL REGULAR 4

Please note that thoroughly cooking foods of animal origin, including pork, beef, and seafood reduces the risk of food borne illness. 18% gratuity added to parties of six or more.

