



LUNCH BUFFET

MONDAY

SALAD BAR

House Salad
Chef's Salad Special
Seasonal Composed Salads
Fresh Cut Fruit

HOT ENTRÉES

Soup du Jour
Ratatouille
Roasted Shallot Saffron Rice **gf**
Cheesy Penne Marinara (*Pasta available upon request*) **gf**
Chicken Cacciatore **gf**
Grilled Skirt Steak with House Chimichurri **gf**

FROM THE BAKERY

Fluffy Rolls with Butter
Seasonal Mini Dessert Selection



TUESDAY

SALAD BAR

House Salad
Chef's Salad Special
Seasonal Salads
Fresh Cut Fruit

HOT ENTRÉES

Soup du Jour
Roasted Garlic Herb Brussel Sprouts **gf | df | vegan**
Chipotle Mashed Potatoes **gf**
Cauli Wings **vegan**
Pulled Pork with a Sticky Whiskey Sauce
Southwest Meatloaf with House Prickly Pear BBQ Drizzle

FROM THE BAKERY

Fluffy Rolls with Butter
Seasonal Mini Dessert Selection



TANQUE VERDE
EST RANCH® 1868

Dishes may be made gluten-free or dairy-free. Please ask server for examples. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness. GRATUITY IS NOT INCLUDED IN PRICE



LUNCH BUFFET

WEDNESDAY

SALAD BAR

- House Salad
- Chef's Salad Special
- Seasonal Salads
- Fresh Cut Fruit

HOT ENTRÉES

- Soup du Jour
- Grilled Broccolini with Charred Lemon
- Mashed Sweet Potatoes
- Seared Chicken with Red Pepper Coulis
- Blackened Shrimp, Spicy Tomato Pan Sauce, Cheesy Grits
- Chef's Dry-rubbed Tri-tip with Sautéed Mushrooms and Onions

FROM THE BAKERY

- Fluffy Rolls with Butter
- Seasonal Mini Dessert Selection



THURSDAY

SALAD BAR

- House Salad
- Chef's Salad Special
- Seasonal Salads
- Fresh Cut Fruit

HOT ENTRÉES

- Tortilla Soup **gf | vegan**
- Mexican Street Corn
- House-made Refried Black Beans
- Stacked Cheese Enchiladas
- Summer Soyrito-stuffed Bell Peppers **vegan**
- Shredded Roasted Green Chile Chicken
- Grilled Skirt Steak Fajitas (*Toppings: Shredded Cabbage, Pico, Cheese, Sour Cream, Pickled Jalapeño*)

FROM THE BAKERY

- Fluffy Rolls with Butter
- Seasonal Mini Dessert Selection





LUNCH BUFFET

FRIDAY

SALAD BAR

- House Salad
- Chef's Salad Special
- Seasonal Salads
- Fresh Cut Fruit

HOT ENTRÉES

- Soup du Jour
- Haricot Verts
- Creamy Wild Mushroom Rice
- Winter Vegetable Lasagna with Charred Tomato Garden Herb Sauce **vegan**
- Market Fish: Chef's Special
- Grilled Chicken with Creamy Elote Sauce, Pickled Red Onions
- Home-style Ranch Pot Roast with Tender Vegetable

FROM THE BAKERY

- Fluffy Rolls with Butter
- Seasonal Mini Dessert Selection



SATURDAY

SALAD BAR

- House Salad
- Chef's Salad Special
- Seasonal Salads
- Fresh Cut Fruit

HOT ENTRÉES

- Chef's Choice Vegetarian Soup
- Roasted Baby Carrots
- Roasted Garlic Mashed Potatoes
- Creamy Spinach Baked Penne
- Chef's Choice: Catch-of-the-Day with Creamy Pesto
- Herb-crusted Pork Tenderloin with Balsamic Reduction, Roasted Shallot Arugula Petite Sala

FROM THE BAKERY

- Fluffy Rolls with Butter
- Seasonal Mini Dessert Selection

