

Located in the Mitzpe Hayamim Hotel, a truly unique meat dining experience begins at the Ranch House Restaurant.

We are proud to offer you a culinary journey with premium-quality cuts of beef, carefully selected from the finest local farms or imported from the best ranches worldwide.

Each cut is expertly prepared with meticulous attention to detail, perfectly complemented by seasonal vegetables, aromatic herbs, and the enchanting scents of the surrounding forest.

The magic begins on the plate and continues with every bite.

Starters	NIS		
<ul style="list-style-type: none"> ●● Our Bread Tabun bread, black lentil tahini, garlic confit, tomato salsa 	26	<ul style="list-style-type: none"> ●● Hot Wings Chicken wings with homemade American chili sauce, toasted sesame seeds, scallions 	68
<ul style="list-style-type: none"> ●●● Caesar Salad Romaine lettuce, French toast, red onion, soft-boiled egg, Caesar aioli 	65	<ul style="list-style-type: none"> ●●● Chicago Wild mushrooms and greens, garlic, onion, spinach, white wine, and parsley sautéed in a hot pan 	68
<ul style="list-style-type: none"> ●●● Greens Mixed greens, Belgian endive, Granny Smith apple, seasoned pecans, mustard greens, honey-ginger vinaigrette 	68	<ul style="list-style-type: none"> ●●● Parker House and Asado Beef Rolls grilled with goose fat, fried onion aioli, pulled beef asado with barbecue sauce, mustard greens, pickles, shifka pepper sauce 	95
<ul style="list-style-type: none"> ●●● Mississippi Mixed lettuce, cherry tomatoes, cucumber, red onion, chipotle aioli, crispy cornflake-crusted chicken nuggets 	76	<ul style="list-style-type: none"> ●●● New Orleans Hot Chicken Peanut butter and coconut milk marinated chicken with a crispy cornflake crust, brioche bread, smoked avocado, jalapeño aioli, homemade Sriracha lemongrass sauce, scallions 	91
<ul style="list-style-type: none"> ●●● Veal Carpaccio Salsa verde, balsamic vinegar, remoulade aioli, and mustard greens. Served with focaccia 	87	<ul style="list-style-type: none"> ●●● Soup of the Day 	48
<ul style="list-style-type: none"> ●●● Fish Carpaccio Kohlrabi salsa, sundried tomatoes, ginger, chopped almonds, horseradish leaves, Tabasco, eggplant aioli 	80		

Mains	NIS	Sides	NIS
<ul style="list-style-type: none"> ●●● Beef Tenderloin olive oil mashed potato, onion cream 250 grams/ 9oz 178 500 grams/1lb 325 ●●● Entrecôte 14-day aged entrecôte steak, garlic confit, potatoes, salsa verde 300 grams/10½ oz 170 500 grams/1lb 285 ●●● Sirloin 162 14-day aged Nebraska beef steak (250 grams/9oz), garlic confit, potatoes, salsa verde Barbecue Chicken 97 Half a whole chicken grilled in the tabun, barbecue sauce, olive oil mashed potato ●●● Lamb Chops 235 (400 grams/14 oz), garlic confit, Dijon mashed potato Prime Rib Weight varies 60 ILS Grilled greens, side dish of your choice per 100 grams (3½ oz) ●●● Wild Sea bass 138 Tomato vinaigrette, warm chard salad, white eggplant cream, Thasos olives, roasted tomatoes Ranch Burger 95 300 grams (10½ oz) chuck and rib cap, brioche bun, ranch aioli, vegetables Toppings: Fried onions 14 NIS, Sauteed mushrooms 14 NIS Pulled asado beef in barbecue sauce 25 NIS Foie gras (60 grams) 80 NIS ●● Linguine Aglio e Olio 68 Parsley, sundried tomatoes, garlic, pepper and red chili ●● Plant Based Flank Steak 105 ●●● plant based Flank beef style Chef's Special 		<ul style="list-style-type: none"> Mixed Potato & Sweet Potato Fries 25 seasoned with citrus salt Fried Torn Potatoes 25 with barbecue powder and garlic Olive Oil Mashed Potato 25 Foie Gras Medallion 80 (60 grams /2oz) Heat Lovers' Spice 23 Bone Marrow 48 ●●● Grilled Greens 36 Tempura Onion Rings 35 Kids Crispy schnitzel 60 Hamburger (160 grams/ 5.6oz) 67 in our house bun <p>*All kids dishes are served with fries/ olive oil mashed potato</p> <ul style="list-style-type: none"> Desserts Chocolate Nemesis 55 warm chocolate cake, chocolate ganach and sea salt. served with vanilla ice cream Farm Fruit Tart 50 Shortbread pastry, almond cream, and fruit from the farm. served with coconut and passion fruit ice cream Pistachio Puffs 50 Our puffs filled with pistachio ice cream, chocolate and olive oil sauce ●● Homemade Sorbet 48 Homemade sorbet, crumble and Italian meringue 	