

MENU FOR GUESTS WITH DIETARY RESTRICTIONS

C Lazy U Ranch is proud to offer dietary options in lieu of main entrées that may consist of proteins, fish, dairy and nuts. Please see these examples below. Our chefs pride themselves on picking the highest quality seasonal ingredients and may substitute items when they are not in season or do not meet their quality standards. C Lazy U's culinary team chooses daily selections that coincide with other daily guest menus. Please note that these are samples or examples that may be chosen as the daily selection and are not on-demand menu offerings. These examples will be incorporated into the pre-selected daily menus during your stay chosen by the chef, if requested.

Marinated Grilled Portablla Mushrooms with Caramelized onions | Balsamic Drizzle

Veggie Bowl | Plantain Fritters | Avocado | Toasted Quinoa | Greens | Tomatillo Verde

Vegan Sausage & Polenta zucchini noodles & Pernod Tomato Sauce

Wood Roasted Smokey Eggplant | Stuffed with Vegan Sausage | BBQ Glaze | Summer Herbs

Wild Mushroom Parcel | Marble potatoes | Fine Herbs | Sherry Glaze

Crispy Rice Crepes | Enoki Mushrooms | Peas, Carrots, Bean Sprouts, Mint, Basil, Radish | Banh Xeo Sauce

Vegan Vegetable Kebabs with Cucumber Raita

All of the selection above are:

(gf) gluten free (d) dairy free (v) vegan (vg) vegetarian (nt) no tree nuts, seeds, peanuts