

THE RANCH HOUSE GRILL & BREWERY

Appetizers

STUFFED BBQ BAKER Choice of smoked brisket or pulled pork, cheese sauce, house-made BBQ sauce, bacon, sour cream, green onion, in a baked potato ... \$11

TRI TIP TACOS Two corn tortillas, smoked tri tip, red chili sauce, marinated cabbage, roasted poblano & corn salsa, queso fresco, cilantro ... Two \$9.50 Three \$14

CAPRESE SALAD Sliced Roma tomatoes, fresh mozzarella, fresh basil, balsamic glaze ... \$8

NEW AUTUMN SPINACH DIP Cranberry, spinach, & artichoke dip, melted Parmesan, cranberry relish, sourdough toast points ... \$11

NEW RUSTIC AUTUMN HARVEST Roasted & pressed carrot, roasted beets & cipollini onions, lemon ricotta cheese, spicy honey, fried rosemary ... \$10

NEW ARTISAN BOARD Gorgonzola wedge, smoked Gouda, Iowa sharp white cheddar, mild sopressata, prosciutto, Greek olive blend, Amarena cherries ... \$17
Large Board add \$6

CHICKEN SATAY Three 2 oz marinated chicken skewers with sweet chili sauce ... \$8

PRETZEL Bavarian style pretzel sticks with truffle salt, house-made Gouda cheese sauce & brown mustard ... \$8

FRIED BRUSSELS SPROUTS Fried Brussels sprouts with balsamic glaze and chopped bacon ... \$8

SPICY CALAMARI served with sweet chili sauce and lemon wedges ... \$11

SHRIMP COCKTAIL Classic cocktail sauce & lemon wedges ... \$8

QUESADILLA with Hatch green chilies and side of house-made salsa ... \$8

Add roasted chicken, pulled pork, smoked brisket, or grilled shrimp \$5 Add steak \$8

CHICKEN TENDERS served with fries and Ranch dressing ... \$10

CRISPY CHICKEN WINGS Choice of Buffalo or BBQ sauce, celery, carrots, Ranch or Bleu Cheese dressing ... ½ Doz-\$12 Doz-\$19

TORTILLA CHIPS White corn tortilla chips with cup of house-made salsa ... \$5
Add cup of guacamole \$6



Sandwiches

Choice of French fries, sweet potato fries, Coleslaw, or cup of soup
Onion rings or seasoned steak fries add \$1, side House or Caesar salad add \$2
Gluten Free Bread or Bun add \$2.50

BYO BURGER With lettuce, tomato, sliced onion
Choice of: beef chuck patty, grilled chicken breast, turkey patty, or Beyond patty ... \$15

Add bacon \$2.50: Cheese: cheddar, white cheddar, American, Swiss, provolone

BBQ BRISKET SANDWICH Smoked beef brisket, house-made BBQ sauce, brioche bun ... \$17

PULLED PORK SANDWICH Smoked pork shoulder, house-made Watermelon Carolina BBQ sauce, brioche bun ... \$15

RANCH HOUSE GRILLED CHEESE Toasted herb focaccia, Gouda cheese, sliced apple, bacon, tossed arugula, Dijonnaise ... \$13

NEW ROASTED VEGETABLE SANDWICH roasted eggplant, red pepper, portabella mushroom, red onion, cranberry relish, arugula, dill Havarti, ciabatta roll ... \$16

REUBEN Marbled rye, corned beef, Swiss cheese, sauerkraut, thousand island dressing ... \$14

BLT SANDWICH Toasted whole wheat, mayo, lettuce, bacon, sliced tomato ... \$12

Club style with sliced turkey and cheddar \$15
Add avocado \$2

Salads & Soup

Ranch, Bleu Cheese, Balsamic Vinaigrette, Caesar, 1000 Island, House Vinaigrette
Add hanging tender steak \$12, seared petit salmon, chicken breast, or shrimp \$8, crispy tofu \$4

NEW PECAN CHICKEN SALAD Pecan panko breaded chicken breast, Arcadian greens, cucumbers, heirloom cherry tomatoes, black beans, roasted corn, queso fresco, Honey Lime dressing ... Half \$14 Full \$22

COBB SALAD chopped iceberg lettuce, diced grilled chicken, bleu cheese crumbles, tomato, hard-boiled egg, bacon, avocado, choice of dressing ... Half \$12 Full \$17

HOUSE SALAD Chopped iceberg lettuce, cherry tomatoes, carrots, cucumber, red onion ... Half \$7 Full \$11

CAESAR SALAD Chopped Romaine lettuce, shaved Parmesan, croutons, Caesar dressing ... Half \$7 Full \$11

SIDE HOUSE OR CAESAR SALAD \$5

SOUPS Roasted Tomato & Basil, House-made Chili, or Soup du Jour ... Cup \$4 Bowl \$5

Please ask your server for today's Soup du Jour selection

Steaks & Burgers: Rare=red throughout, Medium Rare=red center, Medium=pink throughout, Medium Well=pink center, Well Done=little to no pink *Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.

Pizzas

Gluten Free Cauliflower Crust add \$3.50

MERCADO PIZZA <i>three cheese mix, red sauce, Italian sausage, roasted chicken, basil pesto, tomatoes, lemon dressed arugula ...</i>	MARGHERITA PIZZA <i>olive oil, fresh mozzarella, fresh basil, roasted tomatoes, balsamic glaze ...</i>
<i>\$15</i>	<i>\$13</i>
CLASSIC PEPPERONI <i>Pepperoni, three cheese mix, red sauce ...</i>	STRAIGHT-UP CHEESE <i>three cheese mix, red sauce ...</i>
<i>\$14</i>	<i>\$12</i>

BYO Pizza

Up to three toppings with three cheese mix & choice of sauce ... \$15

VEGGIES <i>grilled onions, roasted peppers, black olives, diced tomatoes, mushrooms, jalapenos, fresh or roasted garlic</i>	MEATS <i>pepperoni, sausage, bacon, roasted chicken</i>	SAUCE <i>red sauce, white sauce, olive oil</i>
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Entrées

BBQ BRISKET PLATE <i>House smoked brisket, cowboy beans</i>
<i>Choice of baked potato, whipped potatoes or Cole slaw ... ½ lb \$22 1 lb \$34</i>
CHILI RELLENO <i>Poblano pepper stuffed with queso asadero, crispy batter, Spanish rice, house-made enchilada sauce, lime creme fraîche, cilantro ...</i>
<i>\$16</i>
<i>Add marinated grilled shrimp \$8</i>
NEW FRIED WALLEYE <i>Walleye fillet with Boo Boo Blonde batter, seasoned steak fries & coleslaw ...</i>
<i>\$24</i>

Healthy Entrées

NEW DEMI ENTRÉE <i>Roasted broccolini and baby carrots, hanging tender steak, marinated grilled chicken, shrimp, or seared salmon, chimichurri sauce ...</i>
<i>\$15 Steak \$18</i>
NEW RANCH HOUSE VEGETABLE BOWL <i>House-made Spanish rice, sautéed cherry tomato, red pepper, cipollini onion, roasted corn, black beans, lime creme fraîche, guacamole, queso fresco ...</i>
<i>\$10</i>
<i>Add hanging tender steak \$12, seared petit salmon, chicken breast, or shrimp \$8, crispy tofu \$4</i>
SESAME AHI TUNA <i>Sesame crusted wild caught #1 grade yellowfin tuna, Sriracha aioli, eel sauce, cucumber salad ...</i>
<i>\$16</i>
PASTA POMODORO <i>Sautéed cherry tomatoes, fresh garlic, olive oil, angel hair pasta, shaved Parmesan, fresh basil ...</i>
<i>\$14</i>
<i>Add hanging tender steak \$12, seared petit salmon, chicken breast, or shrimp \$8, crispy tofu \$4</i>

Chef's Corner

STUFFED DOVER SOLE <i>Dover sole with crab meat and diced scallops, red pepper risotto, grilled asparagus, compound butter ...</i>
<i>\$24</i>
NEW PISTACHIO CRUSTED SEA BASS <i>Chilean sea bass, blood orange balsamic glaze, grilled asparagus, roasted corn puree ...</i>
<i>\$46</i>
*GRILLED BEEF TENDERLOIN <i>Burgundy demi-glace, whipped potatoes, roasted beets ...</i>
<i>6oz \$30 8oz \$40</i>
NEW AMERICAN WAGYU STRIP STEAK <i>Seared hotel cut, Akaushi strip loin steak, roasted forest mushroom blend and cipollini onions, burgundy demi-glace ...</i>
<i>\$48</i>
<i>Add grilled shrimp to any steak \$8</i>

A la Carte Sides

NEW ROASTED BROCCOLINI AND BABY CARROTS	SPANISH RICE	BASKETS
<i>\$5</i>	<i>\$3.50</i>	<i>French fries or sweet potato fries \$4 onion rings or seasoned steak fries \$5</i>
GRILLED ASPARAGUS	WHIPPED POTATOES	COLESLAW
<i>\$3.50</i>	<i>\$3.50</i>	<i>\$3.50</i>
BAKED POTATO		
<i>\$3.50</i>		
<i>add cheese, bacon, green onion \$1.50</i>		

Beverages

SOFT DRINKS <i>Coca-Cola, Diet Coke, Sprite, Coke Zero, Barq's Root Beer, Pibb Extra, Seagram's Ginger Ale, Minute Maid Light Lemonade, Iced Tea ...</i>
<i>\$3.50</i>
COFFEE OR HOT TEA <i>please ask your server for available tea varieties ...</i>
<i>\$3.50</i>

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