

# 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

### **NEW** Strawberry Bruschette

Toasted Focaccia, whipped goat cheese, fresh strawberries, blood orange balsamic glaze, micro basil \$10

### **NEW** Smoked Salmon

sliced cucumber, pickled onion, lemon dill creme fraise \$12

### **NEW** Spring Rolls

Fried vegetable spring rolls, sweet chili sauce \$6

### Hummus Plate

Fresh vegetables, Kalamata olives, toasted pita points, olive oil \$9

### Charcuterie

Sliced Genoa salami and prosciutto, bleu cheese, Parmesan, Ciliegine mozzarella, Kalamata olives, fig preserves, crackers \$15  
– Large portion available add \$5

### Chicken Satay

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

### Pretzel

Bavarian style pretzel with house-made cheese sauce & brown mustard \$6

### 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

### **NEW** Teddy Mac-n-Cheese

house-made cheese sauce, green chilies, toasted seasoned panko crumbs \$7

– Add grilled chicken, pulled pork, or smoked brisket \$5

### Quesadilla

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

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

### Chicken Tenders

served with fries and Ranch dressing \$10

### Crispy Chicken Wings

Choice of Buffalo or BBQ sauce, celery, carrots, pickles, 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

Extra Sauces \$.50 each

## SANDWICHES

Choice of French fries, sweet potato fries, or Coleslaw

Onion rings or tots add \$1, side House or Caesar salad add \$2

Gluten Free Bread or Bun add \$2.50

### BBQ Brisket Sandwich

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

### **NEW** Pulled Pork Sandwich

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

### **NEW** Club Sandwich

Sliced turkey, ham, cheddar cheese, bacon, lettuce, tomato, mayo, toasted sourdough \$16

### Reuben

marbled rye, corned beef, Swiss cheese, sauerkraut, thousand island dressing \$14

– French Fries

### Avocado Veggie Wrap

Avocado spread, shredded lettuce, sliced cucumbers, tomatoes, black olives, red onion, provolone cheese, wrapped in a flour tortilla \$13

\*BYO Burger \$15

lettuce, tomato, onion, pickle, brioche bun

### Choose From:

All beef patty, grilled chicken breast, turkey patty, Beyond patty

Cheese: cheddar, white cheddar, American, Swiss, provolone

– add bacon \$2.50

## Soup & Sandwich Combo

Choice of Tomato Soup or Soup du Jour

### Grilled Cheese Sandwich

buttered sourdough, American, Swiss \$10

– add bacon \$2.50

### BLT Sandwich

buttered whole wheat, mayo, lettuce, bacon, sliced tomato \$12

## A la Carte Baskets & Sides

### Baskets

French fries or sweet potato fries \$4

onion rings or tots \$5

### Coleslaw

\$3.50

## BEVERAGES

### Soft Drinks

Coca-Cola, Diet Coke, Sprite, Sprite Zero, Barq's Root Beer, Dr. Pepper, Seagram's Ginger Ale, Minute Maid Light Lemonade, Iced Tea \$3

### Coffee or Hot Tea

please ask your server for available tea varieties \$3

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

three cheese mix, red sauce, Italian sausage, roasted chicken, basil pesto, tomatoes, lemon dressed arugula \$15

### Classic Pepperoni

Pepperoni, three cheese mix, red sauce \$14

### Margherita Pizza

olive oil, fresh mozzarella, fresh basil, roasted tomatoes, balsamic glaze \$13

### Straight-Up Cheese

three cheese mix, red sauce \$12

### BYO Pizza \$15

Up to three toppings with three cheese mix & choice of sauce

#### Veggies

grilled onions, roasted peppers, black olives, diced tomatoes, mushrooms, jalapenos, garlic

#### Meats

pepperoni, sausage, bacon, roasted chicken

#### Sauce

red sauce, white sauce, olive oil

## SALADS & SOUP

Ranch, Bleu Cheese, Balsamic Vinaigrette, Caesar, 1000 Island, House Vinaigrette

\*Add grilled chicken breast, grilled shrimp or 4 oz grilled salmon \$8

\*Add Crispy Tofu \$4

### **NEW** Cobb Salad

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

### **NEW** Citrus Spinach Salad

Baby spinach, mandarin & grapefruit segments, shredded carrots, sliced red onion, feta cheese, lemon vinaigrette Half \$8 Full \$12

### House Salad

Chopped Romaine and 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

## ENTRÉES

### BBQ Brisket Plate

House smoked brisket, cowboy beans

Choice of baked potato, mashed potato, or Cole slaw ½ lb \$22 1 lb \$34

– Try with Atwell's Amber!

### **NEW** Mediterranean Pasta

penne pasta, pesto cream sauce, artichoke hearts, black olives, cherry tomatoes, feta cheese crumbles \$16

– \*Add grilled chicken breast, grilled shrimp or 4oz grilled salmon \$8 \*Add crispy tofu \$4

### Fish & Chips

beer battered cod, fries, tarter sauce, Coleslaw \$17

– Try with Aviator Pilsner!

### Healthy Entrées

#### **NEW** Sesame Ahi Tuna

Sesame crusted wild caught #1 grade yellowfin tuna, sesame dressing, cucumber salad, \$16

#### Pasta Pomodoro

Sautéed heirloom cherry tomatoes, fresh garlic, olive oil, angel hair pasta, shaved Parmesan, fresh basil \$14

– Add grilled chicken breast, grilled shrimp or 4 oz grilled salmon \$8 \*Add crispy tofu \$4

#### Small Plate or Rice Bowl

choice of grilled shrimp, chicken breast, petite salmon filet, or crispy tofu, balsamic glaze with vegetable medley, or bowl of wild rice and vegetable medley \$15

## CHEF'S CORNER

### **NEW** Seared Halibut

Carrot puree, grilled asparagus, tomato compote \$36

### Stuffed Dover Sole

Dover sole with crab meat and diced scallops, red pepper risotto, grilled asparagus, compound butter \$24

### \*Grilled Beef Tenderloin

Demi-glaze, mashed potatoes 6oz \$30 8oz \$38

– Try with any Ranch House Brewery's seasonal Stout or Porter!

### \*Grilled New York Steak

10 oz center cut choice beef strip loin, rosemary roasted red potatoes, demi glaze \$32

– Try with any Ranch House Brewery's seasonal Stout or Porter!

Add grilled shrimp to any steak \$8

### A la Carte Sides

#### Grilled Asparagus

\$3.50

#### Baked Potato

\$3.50

– add cheese, bacon, green onion  
\$1.50

#### Mashed Potatoes

\$3.50

#### Wild Rice

\$3.50

#### Vegetable Medley

\$3.50

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