



Appetizers

Chicken Tenders With Fries

Served with honey mustard - \$9

Crispy Chicken Wings (GF)

Choice of Buffalo or BBQ sauce with celery, carrots, pickles and ranch

Six wings - \$9, twelve wings - \$16

Quesadilla

With Hatch green chiles, - \$8

Add grilled shrimp or roasted chicken \$4

Pretzel

One Bavarian pretzel with RH beer cheese sauce, brown mustard - \$5

Spicy Calamari

Sweet chili sauce, lemon wedges - \$11

Shrimp Cocktail (GF,D)

Classic cocktail sauce, lemon wedge - \$8

Stuffed Baked Potato (GF)

Smoked brisket or pulled pork, house-made BBQ sauce, bacon, Cheddar & Jack cheese, sour cream, green onions - \$7

Salads

Spinach Strawberry Salad (GF, V)

Baby spinach, fresh strawberries, Feta cheese, candied pecans, balsamic vinaigrette

Full - \$14, Half - \$10

Wedge Salad (GF,D)-

Iceberg, bacon, tomato, bleu cheese crumbles, hard-boiled egg, pickled red onion, bleu cheese dressing

Full - \$12, Half - \$8

Caesar Salad -

Romaine, shaved Parmesan, croutons & anchovies

Full - \$11, Half - \$7

House Salad (GF,D)-

Romaine, carrots, cherry tomatoes, cucumber, pickled onions

Full - \$11, Half - \$7

Dressing Choices:

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

▪Add grilled chicken breast, grilled shrimp, or 4oz grilled salmon* - \$7

Side House Salad - \$4

Side Caesar Salad - \$4

Soup

Roasted Tomato Soup with Basil (GF)

House-Made Chili (GF,D)

Soup du Jour

Cup – \$3 Bowl – \$4

Ranch House Healthy Choices

Vegetable Rice Bowl (V,GF) - Wild rice pilaf, roasted seasonal vegetables, balsamic glaze - \$8

Primavera Pasta (V)- Penne pasta, roasted seasonal vegetables, house-made marinara, shaved parmesan cheese - \$10

▪Vegan cheese available - \$1

▪Gluten Friendly Pasta available - \$1

Zucchini Margherita "Pasta" (V,GF, D)

Zucchini noodles, cherry tomatoes, fresh basil, garlic, olive oil-white wine sauce- \$18

Add Protein to any Ranch House Healthy Choice above!

▪Add tofu - \$3

▪Add grilled chicken breast, grilled shrimp, or 4oz grilled salmon* - \$7

Small Plates (GF) - Choice of grilled shrimp, 4oz salmon filet or grilled chicken, seasonal vegetables, basil pesto and balsamic glaze - \$13

Veggie Sandwich (V) - Avocado, fresh spinach, roasted red bell pepper, sliced tomato, cucumber, mayo, toasted whole wheat bread - \$13

▪Add bacon (2) - \$2.50

GF = Gluten Friendly, V = Vegetarian, D = Diabetic Friendly
Diabetic friendly indicates no added sugars and low Carbohydrate content

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

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Sandwiches

All sandwiches (excluding Sandwich & Soup Combos) are served with a choice of:

Fries, Sweet Potato fries, or Coleslaw.

Substitute Onion Rings \$1

Substitute side House Salad or side Caesar \$2

Gluten Friendly Bun or Bread available - \$1

Build your own Burger* – Lettuce, tomato, onion, brioche bun, and a pickle spear

Choice of: 1/2 lb Beef Patty, Grilled Chicken Breast, Crispy Chicken or Turkey Patty

Choice of: Cheddar, White Cheddar, American, Swiss, Provolone - \$14

▪Add bacon (2) - \$2.50

BBQ Brisket Sandwich - House-smoked beef brisket, house-made BBQ sauce, brioche bun - \$14

Reuben - Marbled rye, corned beef, Swiss cheese, sauerkraut & thousand island - \$13

French Dip Sandwich - Sliced roasted beef, grilled mushrooms & onions, Swiss cheese, toasted hoagie roll, side of au jus- \$14

Grilled Hot Dog - All beef frank, brioche bun, green onions, aged cheddar cheese sauce - \$8

▪Add side of chili - \$2

Sandwich & Soup Combo

Choice of Tomato Soup or Soup du Jour

Grilled Cheese (V)- Buttered sourdough, American & Swiss cheeses - \$10

▪Add bacon (2)- \$2.50

BLT Sandwich - Buttered whole wheat bread, mayo, bacon, lettuce, sliced tomato - \$12

Entrees

Chef's Cut Steak* - Served with seasonal vegetable, baked potato - \$ Market Price

Ask your server for details!

Beef Tenderloin Steak* - 8oz Tenderloin, demi-glaze, mashed potatoes, seasonal vegetables - \$29

6oz Petite Tenderloin Steak* - \$25

▪Add grilled shrimp - \$7

Seared Salmon* (GF) – 8oz salmon filet, wild rice pilaf, sautéed Brussel sprouts, finished with herb compound butter - \$27

Country Fried Steak– Breaded chuck steak, mashed potatoes, roasted seasonal vegetables, pepper gravy - \$17

Mediterranean Pasta– Penne pasta, pesto cream sauce, artichoke hearts, black olives, cherry tomatoes, feta cheese crumbles, toasted pine nuts - \$14

▪Add tofu - \$3

▪Add grilled chicken breast, grilled shrimp, or 4oz grilled salmon* - \$7

Fish and Chips – Beer battered cod, French fries, lemon tarter sauce, coleslaw - \$14

Beverages

Soft Drinks - \$2.50

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

Iced Tea - \$2.50 **Coffee** - \$2.50

Pizza

BYO - 3 cheese mix, tomato sauce, (choose 3 toppings) extra cheese, bacon, onion, roasted chicken, pepperoni, mushrooms, sausage, peppers, black olives – \$14

Buffalo Chicken Pizza - Cheddar & Jack cheese mix, buffalo sauce, roasted chicken, bacon, red onion, ranch dressing drizzle - \$15

Mercato Pizza - 3 cheese mix, tomato sauce, Italian sausage, chicken, pesto, diced tomatoes, lemon dressed arugula - \$15

Veggie Lover's Pizza (V) - 3 cheese mix, tomato sauce, mushrooms, onions, roasted bell peppers, black olives, pesto garnish - \$15

Margarita Pizza (V) - Olive oil, fresh mozzarella, fresh basil, roasted tomatoes, balsamic glaze- \$13

Gluten Friendly Crust available - \$1 Vegan cheese available - \$1

Ala Carte Baskets - \$4 Each

Fries

Sweet Potato Fries

Onion Rings

Ala Carte Sides - \$3.50 Each

Coleslaw

Mashed Potatoes

Seasonal Vegetables

Baked Potato

▪Loaded Baked Potato - add \$1

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