



The Ranch House Kitchen takes a home-style approach with our menu items. Our dinner item specialties reflect our seasonal approach to availability and freshness.

Our brewery tap selections are all brewed In-House, and reflect the small batch method of brewing beer. Our Seasonal taps reflect our brewer's flair & style!

Hours of Operation

Lunch

Tuesday - Saturday 11am-3pm
Sunday & Monday Closed

Dinner

Wednesday-Saturday 3pm-8pm

The virus that causes COVID-19 can be spread to others by infected persons who have no symptoms. Strict adherence to the CDC Health and Safety Guidelines are required. Please consult the CDC guidance regarding those most at risk to determine if participation in this activity is appropriate for you. Information can be found at: <https://www.cdc.gov/coronavirus/2019-ncov/need-extra-precautions/older-adults.html>

Appetizers

Chicken Tenders With Fries

Served with honey mustard - \$8

Crispy Chicken Wings (GF)

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

Six wings - \$8, twelve wings - \$14

Quesadilla

With green chiles, house-made salsa and Hatch green chile sauce - \$8

*Add grilled shrimp or roasted chicken \$2

Pretzel

One Bavarian pretzel with aged cheddar cheese sauce & brown mustard - \$5

Spicy Calamari

Sweet chili sauce, lemon wedges - \$11

Shrimp Cocktail (GF)

Classic cocktail sauce, lemon wedge - \$8

Street Tacos (GF)

Two corn tortillas, braised chicken, Hatch green chile sauce, Cotija cheese, diced red onion, fresh cilantro - \$7

Soup

Roasted Tomato Soup with Basil (GF)

House-Made Chili (GF)

Soup du Jour

Cup - \$3 Bowl - \$4

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. GF = Gluten Friendly, V = Vegetarian

Salads

Autumn Salad (GF) - Spinach, fresh pears, red cabbage, sliced onion, toasted pepitas, feta cheese, maple balsamic vinaigrette

Full - \$12, Half - \$8

Chef's Salad (GF) - Julienned ham & turkey, boiled egg, bacon, cherry tomatoes, cucumber, shredded cheddar & Jack cheese, avocado, romaine lettuce, Ranch dressing

Full - \$13, Half - \$9

Wedge Salad (GF) - Iceberg, bacon, tomato, bleu cheese crumbles, hard-boiled egg, pickled red onion & bleu cheese dressing

Full - \$9, Half - \$6

Caesar Salad - Romaine, Parmesan shaves, croutons & anchovies - \$10

House Salad (GF) - Romaine, cherry tomatoes, carrots, cucumber, pickled onions - \$7

Choice of dressing: Ranch, Bleu Cheese, Balsamic Vinaigrette, Caesar, 1000 Island, House Vinaigrette

*Add grilled shrimp - \$6

*Add grilled chicken breast - \$6

*Add 4oz grilled salmon - \$7

Side House Salad - \$4

Side Caesar Salad - \$4

Sandwiches

All sandwiches (excluding the grilled cheese) are served with a choice of: fries, sweet potato fries, or coleslaw. Substitute Onion rings \$1
Substitute side house salad or side Caesar \$2

Reuben - Marbled rye, corned beef, Swiss cheese, sauerkraut & thousand island - \$12

BLT - Lettuce, sliced tomato, bacon, mayo, wheat bread - \$10

Club Sandwich - Sliced turkey & ham, mayo, lettuce, tomato, bacon, cheddar, on toasted sourdough - \$13

Avocado Toast, Basic (V) - Artisan toast, avocado, pickled onions, micro greens - \$10
Loaded - topped with green chilies, roasted sweet potatoes, toasted pepitas, sweet corn coulis - \$13

French Dip Sandwich - Sliced roasted beef, grilled mushrooms & onions, Swiss cheese, toasted hoagie roll, side of au jus - \$13

Crispy Chicken Sandwich - Breaded chicken breast, white cheddar cheese, lettuce, tomato, brioche bun, choice of BBQ or Buffalo sauce - \$13

Grilled Cheese - Sourdough, cheddar, Swiss, cup of tomato soup - \$10

Gluten friendly bread available.



Off the Grill

All sandwiches are served with a choice of:
fries, sweet potato fries, or coleslaw.

Substitute Onion rings \$1

Substitute side house salad or side Caesar \$2

***Ranch House Burger** - 1/2 pound beef patty, lettuce, tomato, onion, brioche bun, choice of: cheddar, white cheddar, Swiss, provolone - \$13

*Add bacon - \$1

*Turkey Patty or Black Bean Patty available

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

*Add side of chili - \$2

Gluten friendly bread or bun available.

Pizza

Classic - Tomato sauce, 3 cheese mix, and pepperoni – \$11

BYO - 3 cheese mix, tomato sauce, (choose 3 toppings) extra cheese, bacon, onion, roasted chicken, pepperoni, mushrooms, sausage, peppers, black olives – \$13

Mercato Pizza - Italian sausage, chicken, pesto, diced tomatoes, 3 cheese mix, & lemon dressed arugula - \$14

Autumn Harvest Pizza - fresh mozzarella, Italian sausage, mushroom, roasted butternut squash, sage & thyme - \$14

Margarita Pizza - Olive oil, fresh mozzarella, roasted tomatoes, balsamic glaze- \$12

Gluten Friendly Crust available.

Entrees

***Top Sirloin Steak** - 8oz base ball cut top sirloin, mushroom demi glace, roasted asparagus, baked potato - \$22

***Beef Tenderloin Steak** - 8oz Tenderloin, demi-glaze, mashed potatoes, seasonal vegetables - \$27
6oz Petit Tenderloin Steak - \$24

***Seared Salmon (GF)** – 8oz salmon filet, wild rice pilaf, sautéed Brussel sprouts, finished with herb compound butter - \$25

Chicken a la Vodka - Grilled chicken breast, vodka rose sauce, creamy Italian risotto, asparagus - \$15

Alfredo - Fettuccine noodles, Alfredo sauce, tomato, spinach, parmesan - \$9

*Add grilled shrimp - \$6

*Add grilled chicken breast - \$6

*Add 4oz grilled salmon - \$7

Fish and Chips – Beer battered cod, French fries, lemon tarter sauce, coleslaw - \$10

*All entrees served with dinner roll.

Beverages

Soft Drinks - \$2.50

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

Iced Tea - \$2.50

Coffee - \$2.50

Healthy Choices

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

*Add tofu - \$3

*Add grilled shrimp - \$6,

*Add grilled chicken breast - \$6,

*Add 4oz grilled salmon - \$7

Primavera Pasta (V)- Fettuccini pasta, roasted seasonal vegetables, house-made marinara, shaved parmesan cheese - \$8

*Add tofu - \$3

*Add grilled shrimp - \$6,

*Add grilled chicken breast - \$6,

*Add 4oz grilled salmon - \$7

Ravioli - spinach & cheese raviolis, roasted butternut squash, braised kale, house-made marinara sauce, shaved parmesan cheese - \$16

Small Plates (GF) - Choice of grilled shrimp, 4oz salmon filet or grilled chicken, seasonal vegetables, basil pesto and balsamic glaze - \$12

Ala Carte Baskets - \$4 Each

Fries

Sweet Potato Fries

Onion Rings

Ala Carte Sides - \$3.50 Each

Coleslaw

Mashed Potatoes

Seasonal Vegetables

Baked Potato