



LUNCH & DINNER MENU

STARTERS

Nachos Grande \$10.50

Nachos with choice of seasoned beef or chicken with pico de gallo, sour cream, beans, guacamole, jalapeño, and salsa

Sweet Heat Shrimp \$10.50

Crispy shrimp tossed in a sweet & spicy aioli

Garlic Cheese Curds \$9.00

Dry Rub Wings | 6 for \$9.00 or 12 for \$14.00

No sauce wings with a bit of heat. Served with ranch or blue cheese dressing

Waygu Meatballs \$9.00

Meatballs with marinara and pecorino

Queso \$7.00

White queso with fresh pico de gallo served with tortilla chips and salsa

Crispy Brussels Sprouts \$8.50

Tossed in a lemon vinaigrette and parmesan

SOUP

Soup of the Day | Cup \$4.00 | Bowl \$6.00

Ranch House Chili with Beans | Cup \$5.00 | Bowl \$7.00

SALADS

(Salad Dressings: Ranch, chipotle ranch, honey mustard, Thousand Island, blue cheese, balsamic vinaigrette, Italian, Caesar, sun dried tomato vinaigrette)

Crispy Chicken Salad \$11.50

Mixed greens topped with breaded chicken tenders, bacon, tomatoes, red onions, hard-boiled egg & Jack and cheddar cheeses. Served with your choice of dressing

Chef Salad \$11.50

Mixed greens topped with ham, turkey, fresh bacon, hard-boiled egg, tomatoes, red onions, and Jack & cheddar cheeses. Served with your choice of dressing

Cobb Salad \$11.50

Mixed greens topped with chicken, tomatoes, avocado, blue cheese crumbles, bacon, hard-boiled egg, and red onions. Served with your choice of dressing

Smoked Salmon Salad \$13.00

Mixed greens, smoked salmon, onions, red peppers, croutons, and feta cheese tossed in sun dried vinaigrette

House or Caesar Side Salad \$4.00

BURGERS

1/2 pound burgers chargrilled to order. Served on a toasted brioche bun with lettuce, tomato, onion, and pickle slices. (Add egg or avocado slices to any burger for \$1) Can substitute beef with chicken or veggie patty.

Burger \$11.00 | Cheeseburger \$11.50

Ranch Burger \$14.00

with pulled pork, bacon, pepperjack cheese, and honey chipotle

Bacon and Cheddar \$12.50

Mushroom Swiss \$12.50

SANDWICHES

(Served with your choice of side)

Pulled Pork \$11.50

House smoked pulled pork on a brioche bun topped with slaw and a honey chipotle bbq

Meatloaf \$11.50

Beef and sausage meatloaf seared and served on Texas toast with mayo and pickle

Philly-Style Sandwich \$13.50

French roll topped with shaved beef, onions, peppers, and melted cheese (add mushroom for \$1)

French Dip \$13.50

Prime rib, Swiss cheese, served on a French roll and accompanied with au jus

Buffalo Ranch Chicken Sandwich \$11.00

Breaded chicken breast tossed in a mild buffalo ranch sauce with cheddar cheese, lettuce, tomato, and pickle slices

Club \$11.00

Turkey, ham, bacon, lettuce, tomato, and mayo on your choice of toasted bread

BLT \$10.50

Bacon, lettuce, tomato, and mayo on toasted bread

Turkey Avocado Sandwich \$11.00

Turkey, avocado, Swiss cheese, bacon, lettuce, tomato, and mayo on your choice of bread

Reuben Sandwich \$15.00

House made corned beef, kraut, Thousand Island dressing, and Swiss cheese served on toasted pumpernickel bread

WRAPS & TACOS

(Served with your choice of side)

Ranch Wrap \$9.50

Grilled chicken, bacon, shredded cheese, tomato, lettuce, and ranch dressing

Chipotle Wrap \$11.00

Grilled chicken with guacamole, pico de gallo, shredded cheese, bacon, lettuce, and chipotle ranch dressing

Sweet Heat Tacos \$11.50

Two sweet heat shrimp tacos with shredded lettuce, pico de gallo, and feta cheese

DINNERS

Chicken Tenders \$11.00

Hand-battered chicken tenders served with fries & choice of dipping sauce

Meatloaf \$16.00

House-made beef & sausage meatloaf seared with a house ketchup, served with two sides

Chicken Fried Steak or Chicken \$16.00

Hand-battered chicken or steak served with cream gravy, and two sides

The Chicken Plate \$14.00

Two grilled or blackened chicken breasts with rice and broccoli

Blackened Chicken Alfredo \$15.00

Blackened chicken, linguine, alfredo, broccoli, and tomatoes

Chicken Parmesan \$15.00

Panko crusted fried chicken topped with marinara and Provolone cheese. Served with linguine pasta and house made garlic bread

Beef Stroganoff \$17.00 (after 4pm)

House-made pappardelle noodles with a beef & mushroom stew topped with sour cream

Grilled Salmon \$17.00

Served with choice of side and soup or salad

Pork Chop \$22.00 (after 4pm)

Served with apple Normandy sauce and choice of side and soup or salad

RANCH HOUSE BEEF

(Served with choice of side and soup or salad)

6 oz. Filet \$27.00 | 9 oz. Filet \$35.00

14 oz. Ribeye \$30.00

FRIED CHICKEN

(Served Sunday only from 3 pm - until sold out)

Side substitutions are allowed. White meat only for \$4 upcharge.

Dinner Plate \$15.00

Comes with 2 pieces fried chicken, mashed potatoes with gravy, green beans, and biscuit

Family Meal for 4 \$45.00

Comes with 8 pieces fried chicken, mashed potatoes with gravy, green beans, and biscuits

SIDES \$3

French fries

House made chips

Mashed potatoes

Broccoli

Vegetable medley

White rice

Green beans

Cole Slaw

Sweet potato fries +\$1.00

Fried okra +\$1.00

Onion rings +\$1.00

Crispy Brussels sprouts +\$1.50

Baked potato (**after 4 pm**) +\$1.00

Fresh fruit +\$1.00

DESSERTS \$6

Bread Pudding | Brownie Sundae | Cheesecake | Crumble | Sticky Toffee Pudding

ALCOHOLIC DRINKS

(price includes tax on liquor and beer)

- Club Special \$10
- American Mule \$10
- Peach Old Fashioned \$11
- Whisky Vanilla Cream \$10
- Rockin' Pamatini \$10
- Mini Latte \$10

DRAFT BEERS

- Marshall Brewery \$5
- Atlas IPA
- Seasonal Offering - Currently Kolsh
- Boulevard Tank \$7
- Blue Moon \$5
- Michelob Ultra \$4
- Bud Light \$4
- Rotating Tap
- (ask server for details)*

WINE LIST

(WW = Wine Wednesday Price)

Sparkling

La Bella Prosecco \$8 glass

White

- Chateau St Michelle Riesling \$34btl / \$17ww / \$8 glass
- Tommasi Pinot Grigio \$36btl / \$18ww / \$9 glass
- Van Duzer Pinot Gris \$40btl / \$20ww / \$10 glass
- Babich Sauvignon Blanc \$44btl / \$22ww / \$11 glass
- Kendall Jackson Chardonnay \$40btl / \$20ww / \$10 glass

Red

- Mumbo Jumbo Pinot Noir \$44btl / \$22ww / \$11 glass
- Finca de Origen Malbec \$40btl / \$20ww / \$10 glass
- Katherine Goldschmidt Cabernet Sauvignon \$48btl / \$24ww / \$14 glass
- Louis Martini Cabernet Sauvignon \$40btl / \$20ww / \$10 glass
- 19 Crimes Cali Red \$40btl / \$20ww / \$10 glass

House Wines

- Raywood Vineyards
- \$28btl / \$14ww / \$7 glass
- Moscato, White Zinfandel, Chardonnay, Cabernet Sauvignon, Merlot