

APPETIZERS

Ask your server about our limited breakfast selections, available every day from

11 AM to 1 PM

R Save \$1 by joining The Ranch Bar & Grill loyalty & rewards program & enjoy loyalty pricing on all future visits.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

We surcharge 3% on Credit Cards to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge on debit cards.

Parties of 8 or more will have a 20% gratuity added to the final bill.

Signature Ranch Dish

SHRIMP COCKTAIL

Served w/ a vegetable ceviche, flash fried tortilla chips & house-made cocktail sauce

\$18 **\$17** **R**

CHICKEN QUESADILLA

Grilled chicken, cheddar & jack cheese, house-made guacamole, fresh pico de gallo & creamy sour cream

\$18 **\$17** **R**

WISCONSIN CHEESE CURDS

White cheddar Wisconsin cheese curds fried golden brown. Served w/ marinara sauce

\$16 **\$15** **R**

LOADED POTATO SKINS

Fried russet potatoes, sharp cheddar & jack cheese blend, bacon bits & green onions. Served w/ sour cream & house-made ranch

\$15 **\$14** **R**

FRIED PICKLES

Battered/deep fried dill pickle slices, served w/ NYC style street cart white sauce

\$14 **\$13** **R**

RANCH WING MADNESS

What's your passion: Frank's RedHot, BBQ, lemon pepper, mango habanero, Parmesan garlic, teriyaki or Thai chili

\$18 **\$17** **R**

TRUFFLE POMME FRITES

Seasoned French fries smothered w/ white truffle Alfredo sauce & Parmesan Reggiano

\$16 **\$15** **R**

BRUSCHETTA CROSTINIS

Toasted crostinis, mozzarella, fresh basil, fresh garlic, creamy mascarpone, roma tomatoes, EVOO & caramelized balsamic vinegar

\$16 **\$15** **R**

GIANT BAKED PRETZEL

Oven baked Bavarian pretzel, served w/ nacho cheese sauce & apricot horseradish

\$15 **\$14** **R**

SONORAN CHIPS & GUAC

Tortilla chips, freshly made house guacamole. Add Salsa for Additional \$2

\$14 **\$13** **R**

SOUP AND SALADS

TACO SALAD

Crispy tortilla bowl, ranch style beans, fresh greens, cheddar & jack cheese, diced white onion, diced tomatoes, seasoned ground beef, sour cream, green onions, guacamole & salsa molcajete.

Served w/ our house southwest ranch

\$20 **\$19** **R**

APPLE FETA SALAD

Chopped romaine blend topped w/ dried cranberries, walnuts, feta cheese & granny smith apples.

Served w/ a creamy apple vinaigrette

\$18 **\$17** **R**

WEDGE SALAD

Crisp iceberg lettuce, shaved red onions, blue cheese crumbles, hard-boiled egg, bacon bits, roma tomatoes & croutons

\$16 **\$15** **R**

SOUTHWEST QUINOA SALAD

Grilled or fried chicken, fresh romaine blend, tortilla strips, organic tri-colored quinoa, tomatoes, black beans, shredded cheddar & jack cheese.

Served w/ our house southwest ranch dressing

\$18 **\$17** **R**

THE CLASSIC COBB

Chopped romaine & crisp iceberg, deli style sliced ham & turkey, tomatoes, bacon bits, bleu cheese crumbles, hard-boiled egg & creamy avocado.

Served w/ your choice of dressing

\$18 **\$17** **R**

CAESAR SALAD

Fresh cut romaine blend tossed w/ Caesar dressing & topped w/ garlic croutons & Parmesan

\$14 **\$13** **R**

SOUP OF THE DAY
Chef's choice! Please ask your server

\$10 **\$9** **R**

MAKE IT A BOWL OR SHELL

Bread Bowl \$5

Taco Shell \$3

SALAD ADD-ONS

Chicken Breast \$8

Salmon \$9

Grilled Shrimp \$9

PASTAS & PIZZAS

Pasta dishes come w/ your choice of soup or a side salad

CAJUN ANDOUILLE PASTA

Blackened chicken, smoked Andouille sausage, roma tomatoes, fire roasted peppers & cajun cream sauce. Accompanied by garlic crostinis

\$28 \$27

CARNIVORE

Cup 'N' Char pepperoni, bacon, ham, smoked Andouille & Italian sausage w/ mozzarella cheese

\$20 \$19

CHICKEN FLORENTINE

Grilled chicken, spinach, garlic white sauce, red pepper flakes & mozzarella

\$20 \$19

VEGGIE LOVERS

(On cauliflower crust)

Fresh spinach, bell peppers, mushrooms, onions, roma tomatoes, black olives & mozzarella cheese

\$19 \$18

MARGHERITA

Buffalo mozzarella cheese, roma tomatoes, pomodoro sauce & fresh basil

\$19 \$18

GRILLED CHICKEN FETTUCCINE

Grilled chicken breast served over fettuccine noodles w/ your choice of Alfredo sauce or Roma tomato ragu. Accompanied by garlic crostinis

\$28 \$27

SHRIMP SCAMPI PIE

Sautéed shrimp, mozzarella cheese, fresh garlic & creamy white sauce

\$22 \$21

SUPREME

Cup 'N' Char pepperoni, sausage, onions, cremini mushrooms, bell peppers & black olives

\$20 \$19

HOT HONEY CUP N' CHAR

Cup 'N' char pepperoni, feta cheese, mozzarella, & hot honey

\$19 \$18

HAWAIIAN

Smoked ham, fresh pineapple & mozzarella cheese

\$19 \$18

Sub cauliflower crust on any pizza for an additional \$2

BURGERS, WRAPS, & SANDWICHES

Sandwiches come w/ your choice of seasoned French fries or tater tots

Sub sweet potato fries, onion rings, or side salad for an additional \$2

WESTERN BACON CHEESEBURGER

½ pound smash patties, smoky BBQ sauce, cheddar cheese, crisp bacon & fried onion rings

\$20 \$19

CAJUN CHICKEN SANDWICH

Cajun spiced grilled chicken, chipotle mayo, house-made guacamole, crisp bacon & pepper jack cheese

\$20 \$19

THE CLASSIC CLUB

Deli style ham & turkey, bacon, lettuce, tomato, mayo, American & Swiss cheese on toasted Texas toast

\$20 \$19

SOUTHWEST QUINOA WRAP

Grilled or fried chicken, chopped romaine, organic tri color quinoa, tortilla strips, black beans, tomatoes, cheddar & jack cheeses, southwest ranch, wrapped in a grilled tortilla

\$20 \$19

KETO BACON CHEESEBURGER

½ pound smashed patties, American cheese, bacon, lettuce, tomato, dill pickle & 1000 island. Wrapped in 14-inch mozzarella TORTILLA made fresh to order!!!

\$21 \$20

BUFFALO CHICKEN WRAP

Grilled or fried chicken, crisp romaine, celery, diced tomatoes, bleu cheese crumbles & buffalo hot sauce

\$19 \$18

ARIZONA CHEESESTEAK

Shaved beef, sautéed peppers & onions, mushrooms, jalapeños, Swiss cheese & chipotle mayo, served on a toasted hoagie roll

\$20 \$19

HATCH GREEN CHILE BURGER

New Mexico roasted hatch green chilis, smashed burger patties, grilled onions & pepper jack cheese served w/ chipotle mayo

\$20 \$19

BBQ CHEDDAR TURKEY BURGER

Charbroiled turkey burger, cheddar cheese, smoky bbq sauce, crisp bacon, sautéed peppers & onions

\$19 \$18

KU'ULA KAI AHI BURGER

Fresh seared ahi tuna steak, sesame oil & rice wine cucumber slaw. Served w/ red pepper vinaigrette

\$20 \$19

CHEF SPECIALTIES

Served w/ a choice of fresh made soup or side salad

THE RANCH FAJITA

Grilled seasoned chicken, sautéed peppers & onions.
Served w/ ranch style beans, Spanish rice, pico de gallo, sour cream, & guacamole. Choice of corn or flour tortillas. Sub Shrimp or Steak - \$6
Complimented well w/ Catena Malbec \$8

\$28 **\$27** 🍷

FIREBALL BBQ CHICKEN

Smoky fireball bbq glazed grilled chicken, caramelized balsamic brussels sprouts & garlic mashed potatoes
Complimented well w/ Conundrum Red Blend \$9

\$26 **\$25** 🍷

TERIYAKI HONEY BOWL

Grilled chicken, coconut white rice, glazed pineapple, mandarin oranges, broccolini, sesame seeds & green onions. Served w/ teriyaki honey sauce
Complimented well w/ Kim Crawford Sauvignon Blanc \$12

\$26 **\$25** 🍷

BAKED BEEF LASAGNA

Hearty beef & cheese lasagna, house-made tomato ragu. Accompanied by garlic crostinis
Complimented well w/ Meiomi Pinot Noir \$14

\$25 **\$24** 🍷

SEAFOOD

Served w/ a choice of fresh made soup or side salad

THAI CHILI SALMON

Fresh cut filet, glazed w/ Thai chili sauce, served on bed of coconut white rice & sautéed broccolini
Garnished w/ pickled onions
Complimented well w/ Folonari Pinot Grigio \$8

\$34 **\$33** 🍷

FISH N CHIPS

Tempura battered cod filets, seasoned French fries, coleslaw & tartar sauce
Complimented well w/ Chateau Ste. Michelle Riesling \$9

\$26 **\$25** 🍷

SIGNATURE SALMON

Apricot-horseradish glazed salmon, coconut white rice & caramelized brussels sprouts. Topped w/ pineapple salsa
Complimented well w/ Conundrum White Blend \$9

\$34 **\$33** 🍷

AHI TUNA POKE

Marinated ahi tuna, edamame, radishes, creamy avocado, mandarin oranges, pineapple, coconut white rice, furikake, sriracha mayo, green onions & sesame seeds.
Add Tempura Shrimp - \$6
Complimented well w/ Kendall Jackson Chardonnay \$11

\$27 **\$26** 🍷

STEAKS

Served w/ a choice of fresh made soup or side salad

FILET MIGNON

Served w/ garlic spinach & mashed potatoes.
Topped w/ herb butter & fried onion straws
Complimented well w/ Josh Cabernet Sauvignon \$11

\$40 **\$39** 🍷

BLACKENED RIBEYE

Topped w/ pistachio salsa butter & served w/ roasted red potatoes & asparagus
Complimented well w/ St. Francis Merlot \$12

\$41 **\$40** 🍷

PRIME RIB (FRIDAYS FROM 4PM-8PM)

Served w/ a choice of fresh made soup or side salad

10oz QUEEN **\$36** **\$35** 🍷

14oz KING **\$42** **\$41** 🍷
Served w/ natural au jus, creamy mashed potatoes, asparagus & creamy horseradish

SIDES - \$6

MASHED POTATOES

SAUTÉED ASPARAGUS

CARAMELIZED BRUSSELS SPROUTS

SAUTÉED BROCCOLINI

BAKED POTATO (AFTER 4PM)

WHITE CHEDDAR MAC & CHEESE