



APPETIZERS

Shrimp Cocktail 15	Spicy Calamari 10	Beef Carpaccio 14
Beef Tournedos 15	1015 Onion Rings 7	Cheese Plate 12
Stuffed Mushrooms 9	Seared Scallops 19	Crab Cakes 15

SOUPS

French Onion	5	Soup of the Day	5/7
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SALADS

Caesar Salad 8	Chop House 8	Tomato & Mozzarella 12
Baby Ice Berg Wedge 8	Spinach Salad 10	Mixed Field Greens 8

USDA PRIME STEAKS

From the very beginning, all Ranch Steaks are the finest custom-aged, hand-cut, **USDA Prime** and are finely seasoned with only kosher salt, black pepper and butter.

Ranch Steakhouse offers a number of toppings to compliment your steak, please ask your server.

7 oz. Filet 33	9 oz Top Sirloin 25	14 oz Strip 39
10 oz Filet 40	14 oz Top Sirloin 30	14 oz Ribeye 42
16 oz Filet 65	22 oz Bone-In Ribeye 50	24 oz Porterhouse 60

Please use the following to determine your steak temperature.

RARE — Seared Cold Center

MR — Cool Red Center

Med — Warm Red Center

MW — Hot Pink Center



Garlic Whiskey Au Poivre 2
Fresh Melted Fromage 5

Toppings and Sauces

Baron's Topping 9/15
Oscar Topping 12



Mushroom Cabernet Sauce 2
Le Belle Farms Foie Gras M.P.

SEAFOOD AND OTHER FAVORITES

Pan Roasted Chicken Breasts 25	Cedar Broiled Salmon roasted vegetables 28
Beef Medallions on potatoes w/ asparagus 26	Spaghetti with Prime Bolognese 27
Duck Breast Sweet Potato and Spinach 26	Rock Lobster Tail choice of sizes M.P.
Ahi Tuna bacon-crab brown butter sauce 36	Surf and Turf choice of sizes M.P.

SIDES

Au Gratin Potatoes 9	Jumbo Baked Potato 7	Baked Sweet Potato 8
Garlic Mash Potatoes 9	Sautéed Mushrooms 9	Ranch Mac & Cheese 8
Glazed Carrots 8	Asparagus 13	Green Beans w/Bacon 10
Spinach & Mushrooms 10	Steak Fries 7	Fresh Creamed Corn 9
Steamed Broccoli 9	Creamed Spinach 9	Sweet Potato Fries 8

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