

*GF = Gluten Free



OKLAHOMA STATE UNIVERSITY

APPETIZERS

- CHARCUTERIE BOARD** (MAKE IT GLUTEN FREE WITH NO CROSTINIS) 20
CHEF'S SELECTION OF CHEESE, CURED MEATS, FRUITS, NUTS, PICKLED VEGETABLES, & CROSTINIS
- SHRIMP AND CRAB STUFFED MUSHROOMS** 18
SAVORY STUFFED MUSHROOMS MIXED WITH CREAM CHEESE, BREAD CRUMBS, DICED GRILLED JUMBO SHRIMP, & JUMBO LUMP CRAB MEAT
- CRAB CAKES** 16
TWO 4OZ SPICY JUMBO LUMP CRAB CAKES SERVED WITH REMOULADE, & FRESH PICO DE GALLO
- CALAMARI** *GF 14
LIGHTLY BREADED IN CORN STARCH & FRIED, SERVED WITH CHIPOTLE MANGO AIOLI
- CHIPS & SALSA** *GF 10
CANTINA STYLE CORN TORTILLA CHIPS AND SALSA ROJO ADD QUESO 6

SOUPS

CUP | BOWL

- SOUP OF THE DAY** 5 | 7
- COWBOY CHILI** 5 | 7

DID YOU KNOW?
SEASONAL HERBS AND VEGETABLES SERVED ON THIS MENU ARE HARVESTED FROM THE PRICE FAMILY GARDEN, LOCATED OFF THE PATIO AREAS OF THE RANCHERS CLUB AND THE STATE ROOM

SALADS

- RC COBB** *GF 12
ROMAINE LETTUCE, BACON, AVOCADO, EGG, BLUE CHEESE, ROASTED CORN, SPICY PECANS, & BUTTERMILK RANCH DRESSING
- SANTA FE COBB SALAD** *GF 12
ROMAINE LETTUCE, ROASTED CORN, BLACK BEANS, QUESO FRESCO, DICED TOMATO, DICED AVOCADO, CHILI LIME PEPITAS, & CILANTRO LIME RANCH DRESSING
- CLASSIC CAESAR** (MAKE IT GLUTEN FREE WITH NO CROUTONS) 10
ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS, & CAESAR DRESSING
- HOUSE SALAD** (MAKE IT GLUTEN FREE WITH NO CROUTONS) 8
ROMAINE LETTUCE, CROUTONS, SHREDDED CARROTS, CUCUMBERS, & TOMATO WEDGES

ADD GRILLED CHICKEN *GF | 7 ADD GRILLED SHRIMP *GF | 10 ADD GRILLED VEGAS STEAK *GF | 10

ENTRÉES

- RIBEYE W/ BRANDIED MUSHROOMS** *GF 24
10 OZ. RIBEYE TOPPED WITH CREAMY BRANDIED MUSHROOMS
- TERIYAKI SKEWERS W/ CUCUMBER RELISH** 21
TWO 4 OZ. PRIME BEEF TENDERLOIN SKEWERS, MARINATED IN AND GLAZED WITH ORANGE TERIYAKI SAUCE, & DRIZZLED WITH TRUFFLE OIL, SERVED ON A BED OF CUCUMBER RELISH
- TENDERLOIN & VEGETABLE KABOBS** 21
TWO 4 OZ. PRIME TENDERLOIN STEAK KABOBS MARINATED IN SOY SAUCE, SERVED WITH SEASONAL GRILLED VEGETABLES KABOBS
- STEAK FRITES** *GF 20
8 OZ. PRIME STRIP STEAK SERVED WITH FRENCH FRIES, & CHOICE OF GARLIC BUTTER OR CHIMICHURRI
- AHI POKE BOWL** (MAKE IT GLUTEN FREE WITHOUT THE SOY SAUCE) 20
FRESH DICED AHI TUNA WITH CUCUMBERS & AVOCADO WITH A SOY RED PEPPER SESAME VINAIGRETTE
- SEAFOOD COCKTAIL BOWL** 18
DICED JUMBO SHRIMP & LUMP CRAB WITH AVOCADO, PEPPERS, & GREEN OLIVES IN A SOUTHWEST COCKTAIL SAUCE, SERVED WITH WONTON CRISPS
- VEGAS STEAK CHIMICHURRI & SAUTÉED VEGETABLES** *GF 17
8 OZ. VEGAS STEAK W/ CHIMICHURRI, SERVED WITH SAUTÉED MUSHROOMS, ASPARAGUS, & BROCCOLINI

BURGERS / SANDWICHES

INCLUDES YOUR CHOICE OF ONE SIDE
(MAKE IT GLUTEN FREE WITHOUT THE BUN)

- GRILLED CHICKEN CLUB SANDWICH** 13
6OZ. MARINATED GRILLED CHICKEN BREAST, BACON, LETTUCE, TOMATO, PICKLE, & RED ONION
- STATEROOM SMASH BURGER** 13
1/3 POUND HOUSE GROUND PRIME STEAK SMASH BURGER WITH AMERICAN CHEESE, MUSTARD, GRILLED ONION, & PICKLE
- CLASSIC AMERICAN CHEESEBURGER** 13
1/3 POUND HOUSE GROUND PRIME STEAK BURGER, WITH AMERICAN CHEESE, LETTUCE, TOMATO, PICKLE, & RED ONION

BURGER & SANDWICH SIDE	ADDITIONAL SIDES
HAND CUT FRENCH FRIES *GF	- 4
SWEET POTATO WAFFLE FRIES *GF	- 4
GRILLED VEGETABLES *GF	- 4
SAUTEED VEGETABLES *GF	- 4
SIDE HOUSE SALAD	- 5
SIDE CAESAR SALAD	- 6

STEAKS & BURGERS ARE PREPARED TO THE FOLLOWING TEMPERATURES:

RARE — RED COOL CENTER
MEDIUM RARE — RED WARM CENTER
MEDIUM — PINK WARM CENTER
MEDIUM WELL — SLIGHTLY PINK CENTER
WELL — COOKED THROUGHOUT