



OKLAHOMA STATE UNIVERSITY

**APPETIZERS**

<b>CHARCUTERIE BOARD</b>	<b>20</b>
CHEF'S SELECTION OF CHEESES, CURED MEATS, FRUITS, NUTS & PICKLED VEGETABLES	
<b>SHRIMP AND CRAB STUFFED MUSHROOMS</b>	<b>18</b>
SAVORY STUFFED MUSHROOMS WITH GRILLED SHRIMP AND JUMBO LUMP CRAB	
<b>CRAB CAKES</b>	<b>16</b>
TWO SPICY JUMBO LUMP CRAB CAKES SERVED WITH REMOULADE & FRESH PICO DE GALLO	
<b>CALAMARI</b>	<b>14</b>
LIGHTLY BREADED & FRIED CALAMARI SERVED WITH SPICY CHIPOTLE MANGO AIOLI	
<b>CHIPS &amp; SALSA</b>	<b>10</b>
CANTINA STYLE TORTILLA CHIPS & SALSA ROJO	ADD QUESO   <b>6</b>

**SALADS**

<b>RC COBB</b>	<b>12</b>
ROMAINE LETTUCE, BACON, AVOCADO, EGG, BLUE CHEESE, ROASTED CORN, SPICED CANDIED PECANS & BUTTERMILK RANCH DRESSING	
<b>SANTA FE COBB SALAD</b>	<b>12</b>
ROMAINE LETTUCE, ROASTED CORN, BLACK BEANS, QUESO FRESCO, DICED TOMATO, & DICED AVOCADO	
<b>CLASSIC CAESAR</b>	<b>10</b>
ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS & CAESAR DRESSING	
<b>HOUSE SALAD</b>	<b>8</b>
ROMAINE LETTUCE, CROUTONS, SHREDDED CARROTS, CUCUMBERS, & TOMATO WEDGES	
ADD GRILLED CHICKEN   <b>7</b> ADD GRILLED SHRIMP   <b>10</b> ADD GRILLED STEAK   <b>10</b>	

**ENTRÉES**

<b>RIBEYE W/ BRANDIED MUSHROOMS</b>	<b>24</b>
10 OZ. PRIME RIBEYE TOPPED WITH CREAMY BRANDIED MUSHROOMS	
<b>TERIYAKI SKEWERS W/ CUCUMBER RELISH</b>	<b>21</b>
PRIME BEEF TENDERLOIN SKEWERS GLAZED WITH ORANGE TERIYAKI SAUCE AND DRIZZLED WITH TRUFFLE OIL, SERVED ON A BED OF CUCUMBER RELISH	
<b>TENDERLOIN &amp; VEGETABLE KABOBS</b>	<b>21</b>
PRIME TENDERLOIN STEAK KABOBS WITH SEASONAL GRILLED VEGETABLES KABOBS	
<b>STEAK FRITES</b>	<b>20</b>
8 OZ. PRIME STRIP STEAK SERVED WITH FRENCH FRIES & CHOICE OF (GARLIC BUTTER OR CHIMICHURRI)	
<b>AHI POKE BOWL</b>	<b>20</b>
FRESH DICED AHI TUNA WITH CUCUMBERS & AVOCADO WITH A SOY RED PEPPER SESAME VINAIGRETTE	
<b>SEAFOOD COCKTAIL BOWL</b>	<b>18</b>
CHOPPED JUMBO SHRIMP & LUMP CRAB WITH AVOCADO, PEPPERS, & GREEN OLIVES IN A SOUTHWEST COCKTAIL SAUCE, SERVED WITH WONTON CRISPS	
<b>VEGAS STEAK CHIMICHURRI &amp; SAUTÉED VEGETABLES</b>	<b>17</b>
8 OZ. VEGAS STEAK W/ CHIMICHURRI, SERVED WITH SAUTÉED MUSHROOMS, ASPARAGUS & BROCCOLINI	

**BURGERS / SANDWICHES** *(Includes your choice of one side)*

<b>GRILLED CHICKEN CLUB SANDWICH</b>	<b>13</b>
MARINATED GRILLED CHICKEN BREAST, BACON, LETTUCE, TOMATO, PICKLE & RED ONION	
<b>STATEROOM SMASH BURGER</b>	<b>13</b>
3RD POUND HOUSE GROUND PRIME STEAK SMASH BURGER WITH AMERICAN CHEESE, MUSTARD, ONION & PICKLE	
<b>CLASSIC AMERICAN CHEESEBURGER</b>	<b>13</b>
3RD POUND HOUSE GROUND PRIME STEAK BURGER, WITH AMERICAN CHEESE, LETTUCE, TOMATO, PICKLE & RED ONION	

**BURGER / SANDWICH SIDES | ADDITIONAL SIDES**

HAND CUT FRENCH FRIES	-   <b>4</b>
SWEET POTATO WAFFLE FRIES	-   <b>4</b>
SAUTÉED VEGETABLES	-   <b>4</b>
GRILLED VEGETABLE KABOBS	-   <b>4</b>
SIDE HOUSE SALAD	-   <b>5</b>
SIDE CAESAR SALAD	-   <b>6</b>

**STEAKS AND 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

SEASONAL HERBS AND VEGETABLES SERVED ON THIS MENU ARE HARVESTED FROM THE PRICE FAMILY GARDEN LOCATED ACROSS FROM MOM'S MEMORIAL IN THE NORTH PATIO OF THE RANCHERS CLUB.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.