



OKLAHOMA STATE UNIVERSITY

### APPETIZERS

<b>CHARCUTERIE BOARD</b>	19
CHEF'S SELECTION OF CHEESE, CURED MEATS, FRUITS, NUTS & PICKLED VEGETABLES	
<b>SHRIMP AND CRAB STUFFED MUSHROOMS</b>	16
SAVORY STUFFED MUSHROOMS WITH GRILLED SHRIMP AND JUMBO LUMP CRAB	
<b>CRAB CAKES</b>	14
TWO SPICY JUMBO LUMP CRAB CAKES SERVED WITH REMOULADE & FRESH PICO DE GALLO	
<b>CALAMARI</b>	12
LIGHTLY BREADED & FRIED CALAMARI SERVED WITH SPICY CHIPOTLE MANGO AIOLI	
<b>CHIPS &amp; SALSA</b>	10
CANTINA STYLE TORTILLA CHIPS & SALSA ROJO                      ADD QUESO 6	

### SALADS

<b>RC COBB</b>	12
ROMAINE LETTUCE, BACON, AVOCADO, EGG, BLUE CHEESE, ROASTED CORN, SPICED CANDIED PECANS & BUTTERMILK RANCH DRESSING	
<b>SANTA FE COBB SALAD</b>	11
ROMAINE LETTUCE, ROASTED CORN, BLACK BEANS, QUESO FRESCO, DICED TOMATO, & DICED AVOCADO	
<b>CLASSIC CAESAR</b>	10
ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS & CAESAR DRESSING	
<b>HOUSE SALAD</b>	8
MIXED GREENS, CROUTONS, SHREDDED CARROT, CUCUMBERS, TOMATO WEDGES	
ADD GRILLED CHICKEN   7    ADD GRILLED SHRIMP   8    ADD GRILLED STEAK   9	

### ENTRÉES

<b>RIBEYE W/ BRANDIED MUSHROOMS</b>	24
10 OZ. RIBEYE W/ BRANDIED MUSHROOMS	
<b>TENDERLOIN STEAK SKEWERS &amp; FRITES</b>	21
PRIME TENDERLOIN STEAK SKEWERS SERVED W/ FRENCH FRIES & CHOICE OF (GARLIC BUTTER OR CHIMICHURRI)	
<b>AHI POKE BOWL</b>	18
FRESH DICED AHI TUNA WITH CUCUMBERS & AVOCADO WITH A SOY RED PEPPER SESAME VINAIGRETTE	
<b>SEAFOOD COCKTAIL BOWL</b>	15
JUMBO SHRIMP & LUMP CRAB WITH AVOCADO, PEPPERS, & GREEN OLIVES IN A SOUTHWEST COCKTAIL SAUCE, SERVED WITH WONTON CRISPS	
<b>GRILLED BEEF SKEWERS W/ CUCUMBER RELISH</b>	14
BEEF TENDERLOIN SKEWERS GLAZED WITH ORANGE TERIYAKI SAUCE SERVED WITH CUCUMBER RELISH & TRUFFLE OIL	
<b>GRILLED CHICKEN CLUB SANDWICH</b>	13
MARINATED GRILLED CHICKEN BREAST, BACON, LETTUCE, TOMATO, PICKLE & RED ONION	
<b>STATEROOM SMASH BURGER</b>	12
3RD POUND HOUSE GROUND STEAK SMASH BURGER WITH AMERICAN CHEESE, MUSTARD, ONION & PICKLE	
<b>CLASSIC AMERICAN CHEESEBURGER</b>	12
3RD POUND HOUSE GROUND STEAK BURGER, WITH AMERICAN CHEESE, LETTUCE, TOMATO, PICKLE & RED ONION	

\*ALL BURGERS AND SANDWICHES SERVED WITH HAND-CUT FRENCH FRIES OR SWEET POTATO FRIES

SUB HOUSE SALAD | 4

SUB CAESAR | 5

**\*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.