



**APPETIZERS**

<b>CHARCUTERIE BOARD</b>	<b>17</b>
CHEF'S SELECTION OF CHEESE, CURED MEATS, FRUITS, NUTS & PICKLED VEGETABLES	
<b>CRAB CAKES</b>	<b>14</b>
THREE SPICY JUMBO LUMP CRAB CAKES SERVED WITH REMOULADE & FRESH PICO DE GALLO	
<b>GRILLED STEAK PIZZA</b>	<b>14</b>
GRILLED FLAT BREAD WITH TENDERLOIN TIPS, BASIL PESTO, FRESH MOZZARELLA, ROMA TOMATO, & RED ONION	
<b>SHRIMP COCKTAIL</b>	<b>12</b>
FRESH JUMBO SHRIMP WITH SPICY COCKTAIL SAUCE	
<b>CALAMARI</b>	<b>11</b>
LIGHTLY BREADED & FRIED CALAMARI SERVED WITH CHIPOTLE MANGO AIOLI	

**SOUP**

**CUP | BOWL**

<b>SOUP OF THE DAY</b>	<b>5   7</b>
<b>COWBOY CHILI</b>	<b>5   7</b>
<b>LOADED BAKED POTATO</b>	<b>4   6</b>

**SALADS**

<b>ROMAINE VEGAS STEAK® WEDGE</b>	<b>12</b>
GRILLED HEART OF ROMAINE LETTUCE, VEGAS STEAK®, BUTTERMILK RANCH DRESSING, TOMATOES, BLUE CHEESE, & CRISPY ONIONS	
<b>RC COBB</b>	<b>10</b>
ROMAINE LETTUCE, BACON, AVOCADO, EGG, BLUE CHEESE, ROASTED CORN, SPICY PECANS & BUTTERMILK RANCH DRESSING	
<b>SANTA FE COBB SALAD</b>	<b>9</b>
ROMAINE LETTUCE, ROASTED CORN, BLACK BEANS, QUESO FRESCO, DICED TOMATO, DICED AVOCADO, CHILI LIME PEPTAS & CILANTRO LIME RANCH DRESSING	
<b>CLASSIC CAESAR</b>	<b>8</b>
ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS & CAESAR DRESSING	
<b>HOUSE SALAD</b>	<b>6</b>
MIXED GREENS, CROUTONS, SHREDDED CARROT, TOMATO WEDGES	

**PRIME STEAKS**

<b>PORTER HOUSE 26 OZ.</b>	<b>56</b>	<b>RIB EYE 16 OZ.</b>	<b>48</b>
<b>FILET MIGNON 8 OZ.</b>	<b>46</b>	<b>TOURNEDOS AU POIVRE</b>	<b>44</b>
<b>STRIP LOIN 12 OZ.</b>	<b>42</b>	<b>PRIME RIB 12 OZ.</b>	<b>40</b>

**ALL STEAK ENTREES COME WITH YOUR CHOICE OF ONE HOUSE SIDE & ONE SAUCE.  
GARLIC HERB BUTTER, CHIMICHURRI OR GREEN PEPPERCORN DEMI GLACE**

**\*STEAKS 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**



## ENTRÉES

<b>ELK TENDERLOIN</b>	<b>48</b>
TWO 3 OZ. ELK MEDALLIONS WITH BRANDIED MUSHROOMS & MASHED RED SKIN POTATOES	
<b>T-BONE LAMB CHOPS</b>	<b>44</b>
TWO GRILLED T-BONE LAMB CHOPS WITH MASHED RED SKIN POTATOES, ASPARAGUS & RED WINE REDUCTION	
<b>PAN SEARED HALIBUT</b>	<b>38</b>
PAN SEARED HALIBUT WITH CREAM SPINACH	
<b>SWEET CHILI GLAZED SALMON</b>	<b>32</b>
GRILLED SWEET CHILI GLAZED SALMON WITH LEMON SAFFRON CHIVE RICE	
<b>SHRIMP &amp; SCALLOP LINGUINE</b>	<b>32</b>
SCAMPI STYLE RED SHRIMP & SCALLOPS WITH LINGUINE	
<b>CHOP STEAK</b>	<b>26</b>
10 OZ. PRIME GROUND TENDERLOIN CHOP STEAK WITH MASHED RED SKIN POTATOES & GREEN PEPPERCORN MUSHROOM DEMI GLACE	
<b>CHILI RUBBED MAHI-MAHI</b>	<b>24</b>
SAUTÉED CHILI RUBBED MAHI-MAHI WITH CHILI BUTTER SAUCE, SPICY SPINACH ORZO, & FRESH PICO DE GALLO	
<b>SAUTEED CHICKEN CHARDONNAY</b>	<b>22</b>
LIGHTLY BREADED 6 OZ. CHICKEN BREAST WITH CHARDONNAY MUSHROOM CREAM SAUCE, MASHED RED SKIN POTATOES, & ASPARAGUS	

## HOUSE SIDES

MASHED RED SKIN POTATOES	3	SAUTÉED SPINACH	4
BAKED POTATO   SERVED WITH BUTTER	3	ASPARAGUS	4
HAND CUT FRENCH FRIES	3	BROCOLINI	4
SIDE SALAD	4	LEMON SAFFRON CHIVE RICE	4
SAUTÉED MUSHROOMS	4	LOADED BAKED POTATO	5
SIDE CAESAR SALAD	5	MAC & CHEESE	5
CREAM SPINACH	6		

### ADD ON'S & STEAK TOPPERS

ADD GRILLED CHICKEN BREAST	5	ADD GRILLED VEGAS STEAK®	7
ADD GRILLED SHRIMP (5)	10	OSCAR STYLE	12
ADD SCALLOP (3)	14	ADD LOBSTER TAIL	45

*SEASONAL HERBS AND VEGETABLES SERVED ON THIS MENU ARE HARVESTED FROM THE PRICE FAMILY GARDEN LOCATED ACROSS THE 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 FOOD-BORNE ILLNESS.**

**18% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT OR MORE. GLUTEN FREE MENU UPON REQUEST.**