



APPETIZERS

CRAB CAKES	24
THREE SPICY JUMBO LUMP CRAB CAKES SERVED WITH REMOULADE & FRESH PICO DE GALLO	
CHARCUTERIE BOARD	20
CHEF'S SELECTION OF CHEESE, CURED MEATS, FRUITS, NUTS & PICKLED VEGETABLES	
SHRIMP COCKTAIL	14
FRESH JUMBO SHRIMP WITH SPICY COCKTAIL SAUCE	
CALAMARI	14
LIGHTLY BREADED & FRIED CALAMARI SERVED WITH CHIPOTLE MANGO AIOLI	

SOUP

CUP | BOWL

SOUP OF THE DAY	5 7
COWBOY CHILI	5 7

SALADS

RC COBB	12
ROMAINE LETTUCE, BACON, AVOCADO, EGG, BLUE CHEESE, ROASTED CORN, SPICY PECANS & BUTTERMILK RANCH DRESSING	
SANTA FE COBB SALAD	12
ROMAINE LETTUCE, ROASTED CORN, BLACK BEANS, QUESO FRESCO, DICED TOMATO, DICED AVOCADO, CHILI LIME PEPTAS & CILANTRO LIME RANCH DRESSING	
CLASSIC CAESAR	10
ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS & CAESAR DRESSING	
HOUSE SALAD	8
MIXED GREENS, CROUTONS, SHREDDED CARROT, CUCUMBERS, TOMATO WEDGES	

PRIME STEAKS

COMES YOUR CHOICE OF ONE HOUSE SIDE & ONE SAUCE

PORTER HOUSE	26 oz.	58
RIB EYE	16 oz.	50
FILET MIGNON	8 oz.	47
STRIP LOIN	12 oz.	43

PRIME STEAK HOUSE SIDES

MASHED RED SKIN POTATOES	
SAUTÉED SPINACH	
BAKED POTATO SERVED WITH BUTTER	
HAND CUT FRENCH FRIES	
ASPARAGUS	
BROCOLINI	
LEMON SAFFRON CHIVE RICE	
SAUTÉED MUSHROOMS	
LOADED BAKED POTATO	+3
MAC & CHEESE	+3

SAUCES

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

ELK TENDERLOIN	50
TWO 3 OZ. ELK MEDALLIONS WITH BRANDIED MUSHROOMS & MASHED RED SKIN POTATOES	
T-BONE LAMB CHOPS	46
TWO GRILLED T-BONE LAMB CHOPS WITH MASHED RED SKIN POTATOES, ASPARAGUS & RED WINE REDUCTION	
TOURNEDOS AU POIVRE 8 oz.	44
TWO 4 OZ. PRIME TENDERLOIN MEDALLIONS WITH MASHED RED SKIN POTATOES & AU POIVRE SAUCE	
SWEET CHILI GLAZED SALMON	32
GRILLED SWEET CHILI GLAZED SALMON WITH LEMON SAFFRON CHIVE RICE	
SHRIMP & SCALLOP LINGUINE	32
SCAMPI STYLE RED SHRIMP & SCALLOPS WITH LINGUINE	
CHOP STEAK	26
10 OZ. PRIME GROUND TENDERLOIN CHOP STEAK WITH MASHED RED SKIN POTATOES & GREEN PEPPERCORN MUSHROOM DEMI GLACE	
CHILI RUBBED MAHI-MAHI	26
SAUTÉED CHILI RUBBED MAHI-MAHI WITH CHILI BUTTER SAUCE, SPICY SPINACH ORZO, & FRESH PICO DE GALLO	
SAUTEED CHICKEN CHARDONNAY	24
LIGHTLY BREADED 6 OZ. CHICKEN BREAST WITH CHARDONNAY MUSHROOM CREAM SAUCE, MASHED RED SKIN POTATOES, & ASPARAGUS	

ADD ONS AND SIDES

ADD GRILLED CHICKEN BREAST	7		
ADD GRILLED VEGAS STEAK®	10		
ADD GRILLED SHRIMP (5)	10		
OSCAR STYLE	12		
ADD SCALLOP (3)	16		
MASHED RED SKIN POTATOES	3	SAUTÉED SPINACH	4
BAKED POTATO SERVED WITH BUTTER	3	ASPARAGUS	4
HAND CUT FRENCH FRIES	3	BROCOLINI	4
LEMON SAFFRON CHIVE RICE	4	MAC & CHEESE	5
SAUTÉED MUSHROOMS	4	LOADED BAKED POTATO	5

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
FOODBORNE ILLNESS.**