



Lunch Menu

APPETIZERS

ARTICHOKE DIP	8
Spinach and artichoke cheese dip served with toast points	
CHIPS & DIPS	7
Cantina style tortilla chips served with homemade salsa roja, guacamole and salsa verde	
CALAMARI	9
Lightly breaded and fried calamari served with spicy chipotle aioli	
QUESO	8
Our famous green chile pepper and chipotle queso with fresh cooked tortilla chips	

SOUP (YOUR SERVER WILL ANNOUNCE THE SOUP SPECIAL) CUP BOWL	4 6
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SALADS

TACO SALAD	10
Chopped romaine, Santa Fe rice w/ chilies, corn, black beans, shredded pepper jack, fresh salsa verde and avocado in a house made flour tortilla bowl. Choice of grilled Vegas Steak [®] , chicken, shrimp or vegetarian	
FALL COBB	10
Crisp romaine, smoked bacon, avocado, egg, gorgonzola, roasted sweet corn, spicy pecans and homemade buttermilk dressing	
VEGAS STEAK [®] SALAD	10
Mixed greens, large croutons, tomatoes, cucumbers and bleu cheese tossed in champagne dressing and topped with sliced Vegas Steak [®]	
CLASSIC CAESAR	8.5
Crisp romaine, parmesan cheese, rustic croutons, and house made Caesar dressing	
SMOKED CHICKEN SALAD	9.5
Crisp Bibb lettuce, homemade smoked chicken salad with raisins, apples, celery, toasted almonds, avocado and grapes served with a smoky orange marmalade nutmeg dressing	

FRESH PASTAS (INCLUDES CUP OF SOUP OR HOUSE SALAD | WHOLE WHEAT PASTA AVAILABLE)

ADD GRILLED CHICKEN BREAST | 4 ADD GRILLED SHRIMP | 5 SUB CAESAR SALAD | 5

FETTUCCHINE ALFREDO	11.5
Homemade fettuccine with aged parmesan tossed in a house made creamy alfredo sauce	
MAC 'N' CHEESE	12
Homemade pasta served with a three cheese sauce and a side of seared pork belly	

SANDWICHES (YOUR CHOICE OF CUP OF SOUP OR HAND-CUT HOUSEMADE FRIES)

SUB SWEET POTATO FRIES | 2 SUB HOUSE SALAD | 3 SUB CAESAR SALAD | 5

CLASSIC AMERICAN BURGER	10
8oz. premium house ground beef, served on a brioche bun with American cheese, lettuce, tomato and red onion	
PUNCH BURGER	10
3 mini burgers sliders served with caramelized onions, grain mustard and bread & butter pickles	
RC BURGER	12
8oz. Premium house ground beef, topped with Havarti cheese, avocado, bacon, lettuce, tomato and green chili mayo served on a toasted brioche bun	

CRAB CAKE	10
3 lump blue crab sliders with remoulade sauce and shredded romaine	
BASIL CHICKEN WRAP half or full	8.5 10.5
Herbed grilled chicken with basil aioli, tomato, provolone, spinach, roasted red bell pepper and red onion on a sundried tomato flour tortilla	
FRENCH DIP	10
Sliced prime rib served on toasted French baguette, caramelized onions, provolone cheese and au jus	
BLACKENED MAHI-MAHI	11
Blackened mahi-mahi sandwich served with chile lime tartar sauce, shredded romaine and sliced tomato on our brioche bun	
PULLED PORK	11
House smoked pulled pork sandwich topped with bacon, cheddar cheese and onion ring on our brioche bun	
SHRIMP PO'BOY	11
Crispy breaded shrimp with sriracha mayo, romaine and home-made pickles on a sourdough hoagie	
ENTRÉES	
ORANGE GINGER BEEF	13
Sliced tenderloin of beef sautéed with fresh broccoli, julienne carrot, ginger, garlic in a zesty orange sauce. Topped with crispy Chow mien noodles, served on a bed of Boston Bibb lettuce.	
STRIPED BASS BLACKENED OR GRILLED	12
Fillet of striped bass served on a bed of smoky corn puree, topped with roasted red pepper coulis and andouille sausage	
CHICKEN FRIED STEAK	12
Tender cubed steak breaded and fried served with the vegetable of the day, whipped potatoes and cream gravy	
SANTA FE CHICKEN BREAST	11
Grilled chicken breast served on a bed of southern cilantro rice, topped with green chile queso and tortilla strips	
VEGAS STEAK®	11
OSU's own signature cut Vegas Steak® served with the vegetable of the day and whipped potatoes	
RIBEYE	23
Ten ounce premium ribeye with the vegetable of the day and whipped potatoes	
DESSERTS (YOUR SERVER WILL ANNOUNCE THE DESSERT SPECIALS)	
BEVERAGES	
RC BOTTOMLESS CUPS Fountain Drinks	3
ICED TEA Southern Sweet and Un-Sweet	3
COFFEE Oklahoma Local Henderson Regular or Decaf	3
HOT TEA	3
ARNOLD PALMER	3

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.
18% gratuity will be added to parties of eight or more. Gluten free menu upon request.