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*** CURB SIDE PICKUP AVAILABLE INFRONT OF THE ATHERTON HOTEL** *** PICKUP IN PERSON**

FREE DELIVERY!

*GF = Gluten Free

APPETIZERS

- CRAB CAKES** 26
THREE 4OZ SPICY JUMBO LUMP CRAB CAKES SERVED WITH REMOULADE & FRESH PICO DE GALLO
- CHARCUTERIE BOARD** MAKE IT GLUTEN FREE WITH NO CROSTINIS 22
CHEF'S SELECTION OF CHEESE, CURED MEATS, FRUITS, NUTS, PICKLED VEGETABLES, AND CROSTINIS
- CALAMARI** *GF 16
LIGHTLY BREADED IN CORN STARCH & FRIED, SERVED WITH CHIPOTLE MANGO AIOLI

SOUPS

CUP | BOWL

- SOUP OF THE DAY** 5 | 7
- COWBOY CHILI** 5 | 7

DID YOU KNOW?

SEASONAL HERBS AND VEGETABLES SERVED ON THIS MENU ARE HARVESTED FROM THE PRICE FAMILY GARDEN, LOCATED OFF THE PATIO AREAS OF THE RANCHERS CLUB AND THE STATE ROOM

SALADS

- RC COBB** *GF 14
ROMAINE LETTUCE, BACON, AVOCADO, EGG, BLUE CHEESE, ROASTED CORN, SPICY PECANS, & BUTTERMILK RANCH DRESSING
- SANTA FE COBB SALAD** *GF 14
ROMAINE LETTUCE, ROASTED CORN, BLACK BEANS, QUESO FRESCO, DICED TOMATO, DICED AVOCADO, CHILI LIME PEPITAS, & CILANTRO LIME RANCH DRESSING
- CLASSIC CAESAR** (MAKE IT GLUTEN FREE WITH NO CROUTONS) 12
ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS, & CAESAR DRESSING
- HOUSE SALAD** (MAKE IT GLUTEN FREE WITH NO SAUCE NO CROUTONS) 10
ROMAINE LETTUCE, CROUTONS, SHREDDED CARROTS, CUCUMBERS, & TOMATO WEDGES

PRIME STEAKS

YOUR CHOICE OF ONE SIDE & ONE SAUCE

- RIBEYE** *GF 16 OZ. 51
- FILET MIGNON** *GF 8 OZ. 49
- STRIP LOIN** *GF 12 OZ. 45

STEAK & BURGER SIDES | ADDITIONAL SIDES

- SAUTÉED ASPARAGUS *GF - | 5
- SAUTÉED BROCCOLINI *GF - | 5
- HAND CUT FRENCH FRIES *GF - | 5
- RED SKIN MASHED POTATOES *GF - | 5
- LEMON SAFFRON RICE - | 5
- BAKED POTATO *GF - | 5
- SWEET POTATO WAFFLE FRIES *GF - | 5
- MAC & CHEESE - | 6
- SIDE HOUSE SALAD - | 6
- SIDE CAESAR SALAD - | 7
- LOADED BAKED POTATO *GF - | 7
- LOADED MASHED POTATOES *GF | 7

ADDITIONS

- ADD GRILLED CHICKEN BREAST *GF 8
- ADD GRILLED VEGAS STEAK® *GF 12
- ADD GRILLED SHRIMP (5) *GF 12
- OSCAR STYLE *GF 14
- ADD SCALLOP (3) *GF 18

ENTRÉES

- TOURNEDOS AU POIVRE** (MAKE IT GLUTEN FREE WITH NO SAUCE) 44
TWO PRIME 4OZ. TENDERLOIN MEDALLIONS WITH MASHED RED SKIN POTATOES & AU POIVRE SAUCE
- SWEET CHILI GLAZED SALMON** (MAKE IT GLUTEN FREE WITH NO RICE AND ADDING SAUTÉED ASPARAGUS) 34
8OZ. GRILLED SWEET CHILI GLAZED SALMON WITH LEMON SAFFRON CHIVE RICE
- SHRIMP & SCALLOP LINGUINE** (MAKE IT GLUTEN FREE WITH NO LINGUINE AND ADDING SAUTÉED BROCCOLINI) 34
SCAMPI STYLE RED SHRIMP & SCALLOPS WITH LINGUINE
- CHOP STEAK** (MAKE IT GLUTEN FREE WITH NO SAUCE) 28
10OZ. PRIME GROUND TENDERLOIN CHOP STEAK WITH MASHED RED SKIN POTATOES AND TOPPED WITH FRIED ONIONS & GREEN PEPPERCORN MUSHROOM DEMI GLACE

BURGERS / SANDWICHES (MAKE IT GLUTEN FREE WITHOUT THE BUN)

INCLUDES YOUR CHOICE OF ONE SIDE

- GRILLED CHICKEN CLUB SANDWICH** 15
6OZ. MARINATED GRILLED CHICKEN BREAST, BACON, LETTUCE, TOMATO, PICKLE, & RED ONION
- STATEROOM SMASH BURGER** 15
1/3 POUND HOUSE GROUND PRIME STEAK SMASH BURGER WITH AMERICAN CHEESE, MUSTARD, GRILLED ONION, & PICKLE
- CLASSIC AMERICAN CHEESEBURGER** 15
1/3 POUND HOUSE GROUND PRIME STEAK BURGER, WITH AMERICAN CHEESE, LETTUCE, TOMATO, PICKLE, & RED ONION

Dinner Menu Available Tuesday—Saturday 4:30pm to 8pm

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