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\* CURB SIDE PICKUP AVAILABLE IN FRONT OF THE ATHERTON HOTEL \* PICKUP IN PERSON

FREE DELIVERY!

\*GF = Gluten Free

**APPETIZERS**

- CHARCUTERIE BOARD** (MAKE IT GLUTEN FREE WITH NO CROSTINIS) 22  
CHEF'S SELECTION OF CHEESE, CURED MEATS, FRUITS, NUTS, PICKLED VEGETABLES, & CROSTINIS
- CRAB CAKES** 18  
TWO 4OZ SPICY JUMBO LUMP CRAB CAKES SERVED WITH REMOULADE & FRESH PICO DE GALLO
- CALAMARI** \*GF 16  
LIGHTLY BREADED IN CORN STARCH & FRIED, SERVED WITH CHIPOTLE MANGO AIOL
- CHIPS & SALSA** \*GF 12  
CANTINA STYLE CORN TORTILLA CHIPS AND SALSA ROJO ADD QUESO 7

**SOUPS**

**CUP | BOWL**

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

**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 PEPTAS, & 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 CROUTONS) 10  
ROMAINE LETTUCE, CROUTONS, SHREDDED CARROTS, CUCUMBERS, & TOMATO WEDGES

**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

ADD GRILLED CHICKEN \*GF | 8    ADD GRILLED SHRIMP \*GF | 12    ADD GRILLED VEGAS STEAK \*GF | 12

**ENTRÉES**

- RIBEYE W/ BRANDIED MUSHROOMS** \*GF 26  
10 OZ. RIBEYE TOPPED WITH CREAMY BRANDIED MUSHROOMS
- TERIYAKI SKEWERS W/ CUCUMBER RELISH** 23  
TWO 4 OZ. PRIME BEEF TENDERLOIN SKEWERS GLAZED AND MARINATED WITH ORANGE TERIYAKI SAUCE, & DRIZZLED WITH TRUFFLE OIL, SERVED ON A BED OF CUCUMBER RELISH
- TENDERLOIN & VEGETABLE KABOBS** 23  
TWO 4 OZ. PRIME TENDERLOIN STEAK KABOBS MARINATED IN SOY SAUCE, SERVED WITH SEASONAL GRILLED VEGETABLES KABOBS
- STEAK FRITES** \*GF 22  
8 OZ. PRIME STRIP STEAK SERVED WITH FRENCH FRIES & CHOICE OF GARLIC BUTTER OR CHIMICHURRI
- VEGAS STEAK CHIMICHURRI & SAUTÉED VEGETABLES** \*GF 19  
8 OZ. VEGAS STEAK W/ CHIMICHURRI, SERVED WITH SAUTÉED MUSHROOMS, ASPARAGUS & BROCCOLINI
- CHICKEN FRIED STEAK** 17  
TENDER CUBED STEAK BREADED AND FRIED, SERVED WITH MASHED POTATOES AND TOPPED WITH CREAMY WHITE GRAVY

**BURGERS / SANDWICHES**

Includes your choice of one side  
(MAKE IT GLUTEN FREE WITHOUT THE BUN)

- 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

**STEAKS & 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

**BURGER & SANDWICH SIDE | ADDITIONAL SIDES**

- 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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Lunch Menu Available Monday—Friday 11am to 1:30pm

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