



*GF = Gluten Free

APPETIZERS

CRAB CAKES	24
THREE 4OZ SPICY JUMBO LUMP CRAB CAKES SERVED WITH REMOULADE & FRESH PICO DE GALLO	
CHARCUTERIE BOARD <u>MAKE IT GLUTEN FREE WITH NO CROSTINIS</u>	20
CHEF'S SELECTION OF CHEESE, CURED MEATS, FRUITS, NUTS, PICKLED VEGETABLES, AND CROSTINIS	
SHRIMP COCKTAIL *GF	14
FRESH JUMBO SHRIMP WITH SPICY COCKTAIL SAUCE	
CALAMARI *GF	14
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	12
ROMAINE LETTUCE, BACON, AVOCADO, EGG, BLUE CHEESE, ROASTED CORN, SPICY PECANS, & BUTTERMILK RANCH DRESSING	
SANTA FE COBB SALAD *GF	12
ROMAINE LETTUCE, ROASTED CORN, BLACK BEANS, QUESO FRESCO, DICED TOMATO, DICED AVOCADO, CHILI LIME PEPITAS, & CILANTRO LIME RANCH DRESSING	
CLASSIC CAESAR <u>(MAKE IT GLUTEN FREE WITH NO CROUTONS)</u>	10
ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS, & CAESAR DRESSING	
HOUSE SALAD <u>(MAKE IT GLUTEN FREE WITH NO SAUCE NO CROUTONS)</u>	8
ROMAINE LETTUCE, CROUTONS, SHREDDED CARROTS, CUCUMBERS, & TOMATO WEDGES	

PRIME STEAKS

YOUR CHOICE OF ONE SIDE & ONE SAUCE

PORTER HOUSE *GF	26 OZ.	58
RIBEYE *GF	16 OZ.	50
FILET MIGNON *GF	8 OZ.	47
STRIP LOIN *GF	12 OZ.	43

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

SAUCES

- GARLIC HERB BUTTER *GF
- CHIMICHURRI *GF
- GREEN PEPPERCORN MUSHROOM DEMI GLACE

PRIME STEAK SIDES | ADDITIONAL SIDES

SAUTÉED ASPARAGUS *GF	-	3
SAUTÉED BROCCOLINI *GF	-	3
HAND CUT FRENCH FRIES *GF	-	3
RED SKIN MASHED POTATOES *GF	-	3
LEMON SAFFRON RICE	-	3
BAKED POTATO *GF	-	3
SWEET POTATO WAFFLE FRIES *GF	-	3
MAC & CHEESE	-	5
SIDE HOUSE SALAD	-	5
SIDE CAESAR SALAD	-	6
LOADED BAKED POTATO *GF	-	6
LOADED MASHED POTATOES *GF	-	6

ADDITIONS

ADD GRILLED CHICKEN BREAST *GF	7
ADD GRILLED VEGAS STEAK® *GF	10
ADD GRILLED SHRIMP (5) *GF	10
OSCAR STYLE *GF	12
ADD SCALLOP (3) *GF	16

ENTRÉES

ELK TENDERLOIN <u>(MAKE IT GLUTEN FREE WITH NO SAUCE)</u>	50
TWO 3 OZ. ELK MEDALLIONS WITH BRANDIED MUSHROOMS & MASHED RED SKIN POTATOES	
T-BONE LAMB CHOPS <u>(MAKE IT GLUTEN FREE WITH NO SAUCE)</u>	46
TWO 5OZ. GRILLED T-BONE LAMB CHOPS WITH MASHED RED SKIN POTATOES, ASPARAGUS & RED WINE REDUCTION	
TOURNEDOS AU POIVRE <u>(MAKE IT GLUTEN FREE WITH NO SAUCE)</u>	44
TWO PRIME 4OZ. TENDERLOIN MEDALLIONS WITH MASHED RED SKIN POTATOES & AU POIVRE SAUCE	
SWEET CHILI GLAZED SALMON <u>(MAKE IT GLUTEN FREE WITH NO RICE AND ADDING SAUTÉED ASPARAGUS)</u>	32
8OZ. GRILLED SWEET CHILI GLAZED SALMON WITH LEMON SAFFRON CHIVE RICE	
SHRIMP & SCALLOP LINGUINE <u>(MAKE IT GLUTEN FREE WITH NO LINGUINE AND ADDING SAUTÉED BROCCOLINI)</u>	32
SCAMPI STYLE RED SHRIMP & SCALLOPS WITH LINGUINE	
CHOP STEAK <u>(MAKE IT GLUTEN FREE WITH NO SAUCE)</u>	26
10OZ. PRIME GROUND TENDERLOIN CHOP STEAK WITH MASHED RED SKIN POTATOES AND TOPPED WITH FRIED ONIONS & GREEN PEPPERCORN MUSHROOM DEMI GLACE	
CHILI RUBBED MAHI-MAHI <u>(MAKE IT GLUTEN FREE WITH NO ORZO AND ADDING SAUTÉED SPINACH)</u>	26
8OZ. SAUTÉED CHILI RUBBED MAHI-MAHI WITH CHILI BUTTER SAUCE, SPICY SPINACH ORZO, & FRESH PICO DE GALLO	
SAUTÉED CHICKEN CHARDONNAY <u>(MAKE IT GLUTEN FREE WITH NO SAUCE AND ADDING GRILLED CHICKEN)</u>	24
LIGHTLY BREADED 6 OZ. CHICKEN BREAST WITH CHARDONNAY MUSHROOM CREAM SAUCE, MASHED RED SKIN POTATOES, & ASPARAGUS	

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.