

\*GF = Gluten Free



**APPETIZERS**

- CHARCUTERIE BOARD** (MAKE IT GLUTEN FREE WITH NO CROSTINIS) 20  
CHEF'S SELECTION OF CHEESE, CURED MEATS, FRUITS, NUTS, PICKLED VEGETABLES, AND CROSTINIS
- SHRIMP AND CRAB STUFFED MUSHROOMS** 18  
SAVORY STUFFED MUSHROOMS MIXED WITH CREAM CHEESE, BREAD CRUMBS, DICED GRILLED JUMBO SHRIMP, & JUMBO LUMP CRAB MEAT
- CRAB CAKES** 16  
TWO 4OZ SPICY JUMBO LUMP CRAB CAKES SERVED WITH REMOULADE & FRESH PICO DE GALLO
- CALAMARI** \*GF 14  
LIGHTLY BREADED IN CORN STARCH & FRIED, SERVED WITH CHIPOTLE MANGO AIOLI
- CHIPS & SALSA** \*GF  
CANTINA STYLE CORN TORTILLA CHIPS AND SALSA ROJO ADD QUESO 6

**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 PEPTITAS & CILANTRO LIME RANCH DRESSING
- CLASSIC CAESAR** (MAKE IT GLUTEN FREE WITH NO CROUTONS) 10  
ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS & CAESAR DRESSING
- HOUSE SALAD** (MAKE IT GLUTEN FREE WITH NO CROUTONS) 8  
ROMAINE LETTUCE, CROUTONS, SHREDDED CARROTS, CUCUMBERS, TOMATO WEDGES

ADD GRILLED CHICKEN \*GF | 7    ADD GRILLED SHRIMP \*GF | 10    ADD GRILLED STEAK \*GF | 10

**ENTRÉES**

- RIBEYE W/ BRANDIED MUSHROOMS** \*GF 24  
10 OZ. RIBEYE TOPPED WITH CREAMY BRANDIED MUSHROOMS
- TERIYAKI SKEWERS W/ CUCUMBER RELISH** \*GF 21  
TWO 4 OZ. PRIME BEEF TENDERLOIN SKEWERS GLAZED WITH ORANGE TERIYAKI SAUCE AND DRIZZLED WITH TRUFFLE OIL, SERVED ON A BED OF CUCUMBER RELISH
- TENDERLOIN & VEGETABLE KABOBS** \*GF 21  
TWO 4 OZ. PRIME TENDERLOIN STEAK KABOBS SERVED WITH SEASONAL GRILLED VEGETABLES KABOBS
- STEAK FRITES** \*GF 20  
8 OZ. PRIME STRIP STEAK SERVED WITH FRENCH FRIES & CHOICE OF (GARLIC BUTTER OR CHIMICHURRI)
- AHI POKE BOWL** \*GF 20  
FRESH DICED AHI TUNA WITH CUCUMBERS & AVOCADO WITH A SOY RED PEPPER SESAME VINAIGRETTE
- SEAFOOD COCKTAIL BOWL** (MAKE IT GLUTEN FREE BY SUBBING CORN TORTILLA CHIPS) 18  
JUMBO SHRIMP & LUMP CRAB WITH AVOCADO, PEPPERS, & GREEN OLIVES IN A SOUTHWEST COCKTAIL SAUCE, SERVED WITH WONTON CRISPS
- VEGAS STEAK CHIMICHURRI & SAUTÉED VEGETABLES** \*GF 17  
8 OZ. VEGAS STEAK W/ CHIMICHURRI, SERVED WITH SAUTÉED MUSHROOMS, ASPARAGUS & BROCCOLINI
- CHICKEN FRIED STEAK** 15  
TENDER CUBED STEAK BREADED AND FRIED SERVED WITH WHIPPED POTATOES AND TOPPED WITH CREAMY WHITE GRAVY
- BURGERS / SANDWICHES** *(Includes your choice of one side)*
- GRILLED CHICKEN CLUB SANDWICH** (MAKE IT GLUTEN FREE WITH NO BUN) 13  
6OZ. MARINATED GRILLED CHICKEN BREAST, BACON, LETTUCE, TOMATO, PICKLE & RED ONION
- STATEROOM SMASH BURGER** (MAKE IT GLUTEN FREE WITH NO BUN) 13  
1/3 POUND HOUSE GROUND PRIME STEAK SMASH BURGER WITH AMERICAN CHEESE, MUSTARD, ONION & PICKLE
- CLASSIC AMERICAN CHEESEBURGER** (MAKE IT GLUTEN FREE WITH NO BUN) 13  
1/3 POUND HOUSE GROUND PRIME STEAK BURGER, WITH AMERICAN CHEESE, LETTUCE, TOMATO, PICKLE & RED ONION

<b>BURGER &amp; SANDWICH SIDE   ADDITIONAL SIDES</b>	
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

**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

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.