

V=VEGETARIAN  
 GF=GLUTEN FREE  
 MP=MARKET PRICE



## APPETIZERS

- V (MAKE IT VEGETARIAN WITH NO MEAT)  
 GF (MAKE IT GLUTEN FREE WITH NO CROSTINIS)
- CHARCUTERIE BOARD** 24  
 CHEF'S SELECTION OF CHEESE, CURED MEATS, FRUITS, NUTS, PICKLED VEGETABLES,  
 AND CROSTINIS
- CRAB CAKES** 20  
 TWO 4 OZ. SPICY JUMBO LUMP CRAB CAKES COATED IN BREAD CRUMBS, SERVED WITH  
 REMOULADE & FRESH PICO DE GALLO  
 ADD ADDITIONAL CRAB CAKE 10
- CALAMARI** GF 15  
 LIGHTLY BREADED IN CORN STARCH & FRIED, SERVED WITH CHIPOTLE MANGO AIOLI
- CHIPS & SALSA** V,GF 10  
 CANTINA STYLE CORN TORTILLA CHIPS AND SALSA ROJA  
 ADD QUESO 6

## SOUPS

- |                        | <u>CUP   BOWL</u> |
|------------------------|-------------------|
| <b>SOUP OF THE DAY</b> | 5   7             |
| <b>COWBOY CHILI</b>    | 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** V, GF 14  
 ROMAINE LETTUCE, BACON, SLICED AVOCADO, EGG, BLUE CHEESE, ROASTED CORN,  
 SPICY PECANS, & BUTTERMILK RANCH DRESSING
- SANTA FE COBB SALAD** V, GF 14  
 ROMAINE LETTUCE, ROASTED CORN, BLACK BEANS, QUESO FRESCO, DICED TOMATO,  
 SLICED AVOCADO, CHILI LIME PEPITAS, & CILANTRO LIME RANCH DRESSING
- CLASSIC CAESAR** V, GF (MAKE IT GLUTEN FREE WITH NO CROUTONS) 12  
 ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS, & CAESAR DRESSING
- HOUSE SALAD** V, GF (MAKE IT GLUTEN FREE WITH NO SAUCE NO CROUTONS) 10  
 ROMAINE LETTUCE, CROUTONS, SHREDDED CARROTS, CUCUMBERS, & TOMATO WEDGES

## PASTAS

- FETTUCCINE ALFREDO** V, GF 14  
 BED OF FETTUCCINE PASTA, TOSSED IN A HOUSE MADE PECARINO ALFREDO SAUCE
- MAC & CHEESE** V, GF 14  
 ZITI PASTA MIXED WITH A CREAMY SMOKED GOUDA AND CHEDDAR CHEESE SAUCE

### SALAD & PASTA ADDITIONS

- |                                       |                                |
|---------------------------------------|--------------------------------|
| ADD 6 OZ. GRILLED CHICKEN BREAST GF 7 | ADD CRAB CAKE (1) 10           |
| ADD GRILLED SHRIMP (5) GF 10          | ADD 6 OZ. GRILLED SALMON GF 12 |
| ADD 6 OZ. GRILLED STEAK GF 10         | ADD 6 OZ. MAHI MAHI GF 14      |

:   
 DUE TO SUPPLY CHAIN LABOR AND DELIVERY SHORTAGES, SELECT ITEMS MAY BE UNAVAILABLE THROUGH OUR FOOD VENDORS.  
 DUE TO MARKET PRICE FLUCTUATIONS, SELECT ITEM PRICING MAY CHANGE FROM DAY TO DAY.

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.



## ENTREES

<b>RIBEYE</b> <sup>GF</sup>	<b>29</b>
12 OZ. HAND CUT PRIME RIBEYE SERVED WITH CHOICE OF ONE SIDE	
<b>TENDERLOIN &amp; VEGETABLE KABOB</b>	<b>24</b>
ONE 6 OZ. PRIME TENDERLOIN STEAK KABOB MARINATED IN SOY SAUCE AND ONE VEGETABLE KABOB	
<b>TENDERLOIN STEAK FINGERS</b>	<b>22</b>
THREE 3 OZ. HAND BREADED AND FRIED PRIME TENDERLOIN STRIPS, SERVED WITH BROWN GRAVY AND FRENCH FRIES	
<b>CHICKEN FRIED STEAK</b>	<b>17</b>
HAND CUT PRIME RIBEYE, BREADED AND FRIED, SERVED WITH MASHED POTATOES AND TOPPED WITH CREAMY WHITE GRAVY	
<b>MAHI MAHI TACOS</b>	<b>16</b>
TWO HAND MADE FLOUR TORTILLAS FILLED GRILLED MAHI MAHI (WILD CAUGHT) TOPPED WITH CILANTRO AVOCADO AIOLI, SERVED WITH BLACK BEAN RICE	
<b>SOUTHWEST CHICKEN &amp; RICE</b>	<b>14</b>
MARINATED THEN GRILLED 6 OZ. CHICKEN BREAST, SERVED OVER A BED OF BLACK BEAN RICE AND TOPPED WITH PICO DE GALLO AND QUESO FRESCO, DRIZZLED WITH CILANTRO AVOCADO AIOLI	
<b>AHI POKE BOWL – ASK YOUR SERVER ABOUT AVAILABILITY</b> <u>(MAKE IT GLUTEN FREE WITHOUT THE SOY SAUCE)</u>	<b>MP</b>
FRESH DICED AHI TUNA WITH CUCUMBERS, GREEN ONIONS & AVOCADO WITH A SOY RED PEPPER SESAME VINAIGRETTE	
<b>SEAFOOD COCKTAIL BOWL – ASK YOUR SERVER ABOUT AVAILABILITY</b>	<b>MP</b>
DICED JUMBO SHRIMP & LUMP CRAB WITH AVOCADO, PEPPERS, ONIONS, & GREEN OLIVES ALL MARINATED IN A SOUTHWEST COCKTAIL SAUCE, SERVED WITH WONTON CRISPS	

## BURGERS / SANDWICHES *INCLUDES YOUR CHOICE OF ONE SIDE*

*ALL BURGERS AND SANDWICHES ARE SERVED ON OUR HOUSE MADE EVERYTHING BUNS.*

<b>CLASSIC AMERICAN BURGER</b> <u>(MAKE IT GLUTEN FREE WITHOUT THE BUN)</u>	<b>14</b>
1/3 POUND HOUSE GROUND PRIME STEAK BURGER, WITH AMERICAN CHEESE, LETTUCE, TOMATO, PICKLE, & RED ONION	
<b>STATE ROOM SMASH BURGER</b> <u>(MAKE IT GLUTEN FREE WITHOUT THE BUN)</u>	<b>14</b>
1/3 POUND HOUSE GROUND PRIME STEAK SMASH BURGER WITH AMERICAN CHEESE, MUSTARD, GRILLED ONION, & PICKLE.	
<b>PULLED PORK SANDWICH</b> <u>(MAKE IT GLUTEN FREE WITHOUT THE BUN)</u>	<b>14</b>
HOUSE SMOKED PULLED PORK, SPICY ANDOUILLE SAUSAGE, AND CANDIED BACON, SLICED WHITE ONION, AND PICKLES	
<b>GRILLED CHICKEN CLUB SANDWICH</b> <u>(MAKE IT GLUTEN FREE WITHOUT THE BUN)</u>	<b>14</b>
6 OZ. MARINATED AND GRILLED CHICKEN BREAST, CRISPY BACON, CHEDDAR CHEESE, LETTUCE, TOMATO, PICKLE, & RED ONION. SERVED WITH HATCH GREEN CHILE AIOLI	
<b>SALMON BLT</b> <u>(MAKE IT GLUTEN FREE WITHOUT THE BUN)</u>	<b>14</b>
6 OZ. GRILLED SALMON, CRISPY BACON, LETTUCE, AND SLICED TOMATOES. SERVED WITH HATCH GREEN CHILE AIOLI	

### 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 <sup>V,GF</sup>	-	5
RED SKIN MASHED POTATOES <sup>V,GF</sup>	-	5
RICE PILAF	-	5
BAKED POTATO <sup>V,GF</sup>	-	5
SWEET POTATO WAFFLE FRIES <sup>V,GF</sup>	-	5
SIDE HOUSE SALAD <sup>V,GF</sup> (NO CROTONS)	2	6
SIDE CAESAR SALAD <sup>V,GF</sup> (NO CROTONS)	3	7
MAC & CHEESE <sup>V</sup>	4	8
LOADED BAKED POTATO <sup>V</sup> (NO BACON), <sup>GF</sup>	4	8
LOADED MASHED POTATOES <sup>V</sup> (NO BACON), <sup>GF</sup>	4	8