



APPETIZERS

SHRIMP COCKTAIL	12
FRESH JUMBO SHRIMP WITH SPICY COCKTAIL SAUCE	
GRILLED BEEF SKEWERS W/ TRUFFLE CUCUMBER RELISH	12
BEEF TENDERLOIN SKEWERED & GLAZED WITH ORANGE TERIYAKI SAUCE SERVED WITH TRUFFLE CUCUMBER RELISH	
CALAMARI	10
LIGHTLY BREADED & FRIED CALAMARI SERVED WITH SPICY CHIPOTLE MANGO AIOLI	
QUESO CON CARNE	9
CHILI & QUESO SERVED WITH CANTINA STYLE TORTILLA CHIPS	
CHIPS & SALSA	7
CANTINA STYLE TORTILLA CHIPS & SALSA ROJO (ADD QUESO 4 ADD GUACAMOLE 4)	

SOUP

		CUP BOWL
SOUP OF THE DAY		5 7
COWBOY CHILI		5 7
LOADED BAKED POTATO		4 6

SALADS

(MAKE ANY SALAD A WRAP FOR \$1.00)

SMOKED SALMON SPINACH SALAD	12
BABY SPINACH, SMOKED SALMON, CUCUMBER, TOMATO, RED ONION, QUESO FRESCO, & GREEN GODDESS DRESSING	
VEGAS STEAK® SALAD	11
MIXED GREENS, CROUTONS, TOMATOES, CUCUMBERS & BLUE CHEESE TOSSED IN CHAMPAGNE VINAGERETTE & TOPPED WITH SLICED VEGAS STEAK®	
RC COBB	10
ROMAINE LETTUCE, BACON, AVOCADO, EGG, BLUE CHEESE, ROASTED CORN, SPICY PECANS & BUTTERMILK RANCH DRESSING	
SANTA FE COBB SALAD	9
ROMAINE LETTUCE, ROASTED CORN, BLACK BEANS, QUESO FRESCO, DICED TOMATO, DICED AVOCADO, CHILI LIME PEPITAS & CILANTRO LIME RANCH DRESSING	
CLASSIC CAESAR	8
ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS & CAESAR DRESSING	
HOUSE SALAD	6
MIXED GREENS, CROUTONS, SHREDDED CARROT & TOMATO WEDGES	

SANDWICHES

(YOUR CHOICE OF ONE SIDE)

BLACKENED MAHI-MAHI	15
BLACKENED MAHI-MAHI SANDWICH WITH CHILE LIME TARTAR SAUCE, SHREDDED ROMAINE & TOMATO	
RC PHILLY	14
CHOPPED TENDERLOIN STEAK TIPS, GRILLED PEPPERS, ONIONS, MUSHROOMS, & SMOKED GOUDA CHEESE SAUCE	
GRILLED SHRIMP PO'BOY	13
GRILLED RED SHRIMP & CHILI LIME TARTAR SAUCE, SHREDDED ROMAINE, ROMA TOMATO & QUESO FRESCO	
RC BURGER	12
3RD POUND HOUSE GROUND STEAK BURGER WITH SMOKED GOUDA CHEESE, AVOCADO, BACON, LETTUCE, TOMATO & CHIVE AIOLI	
GRILLED CHICKEN CLUB	11
MARINATED GRILLED CHICKEN BREAST, BACON, LETTUCE, TOMATO, PICKLE & RED ONION	
CLASSIC AMERICAN CHEESE BURGER	10
3RD POUND HOUSE GROUND STEAK BURGER, WITH AMERICAN CHEESE, LETTUCE, TOMATO, PICKLE & RED ONION	
STATEROOM SMASH BURGER	10
3RD POUND HOUSE GROUND STEAK SMASH BURGER WITH AMERICAN CHEESE, MUSTARD, ONION & PICKLE	



ENTRÉES

AHI POKE BOWL	16
FRESH DICED AHI TUNA WITH CUCUMBERS & AVOCADO WITH A SOY RED PEPPER SESAME VINAIGRETTE	
ORANGE GINGER BEEF	15
TENDERLOIN BEEF TIPS SAUTÉED WITH FRESH BROCCOLI, JULIENNE CARROT, GINGER & GARLIC IN A ZESTY ORANGE SAUCE TOPPED WITH CRISPY CHOW MIEN NOODLES	
SEAFOOD COCKTAIL	15
JUMBO SHRIMP & LUMP CRAB WITH AVOCADO, PEPPERS, GREEN OLIVES IN A SOUTHWEST COCKTAIL SAUCE SERVED WITH WONTON CRISPS	
MAHI-MAHI BLACKENED OR GRILLED	14
FILET OF MAHI-MAHI WITH LEMON SAFFRON RICE, ROASTED CORN & FRESH PICO DE GALLO	
SMOKED GOUDA & BACON MAC 'N' CHEESE	13
ZITI PASTA IN A SMOKED GOUDA & CHEDDAR CHEESE SAUCE WITH BACON	
FETTUCCHINE ALFREDO	12
FETTUCCHINE TOSSED IN CREAMY ALFREDO SAUCE	
SANTA FE GRILLED CHICKEN BREAST	11
MARINATED GRILLED CHICKEN BREAST WITH LEMON SAFFRON RICE & FRESH PICO DE GALLO	

STEAKS

(CHOICE OF ONE SIDE)

PRIME RIBEYE	25
12 OZ. PRIME RIBEYE	
MARINATED SIRLOIN	18
9 OZ. MARINATED COULOTOTTE CUT SIRLOIN	
CHOP STEAK	13
PRIME GROUND TENDERLOIN CHOP STEAK WITH MUSHROOM DEMI GLACE	
CHICKEN FRIED STEAK	13
TENDER CUBED STEAK BREADED & FRIED SERVED WITH CREAM GRAVY	
VEGAS STEAK®	13
OSU'S OWN SIGNATURE CUT 8 OZ. VEGAS STEAK®	

SIDES

RED SKIN MASHED POTATOES	3	SWEET POTATO WAFFLE FRIES	4
BAKED POTATO SERVED WITH BUTTER	3	ONION RINGS	4
HAND CUT FRENCH FRIES	3	LEMON SAFFRON RICE	4
SIDE SALAD	4	VEGETABLE OF THE DAY	4

ADD ON'S & PREMIUM SIDES

ADD GRILLED CHICKEN BREAST	5	LOADED BAKED POTATO	5
ADD GRILLED SHRIMP	6	SIDE CAESAR SALAD	5
ADD GRILLED VEGAS STEAK®	7	MAC & CHEESE	5

BEVERAGES

RC BOTTOMLESS CUPS FOUNTAIN DRINKS	3
ICED TEA SOUTHERN SWEET & UN-SWEET	3
COFFEE OKLAHOMA LOCAL HENDERSON REGULAR OR DECAF	3
HOT TEA	3
ARNOLD PALMER	3

Seasonal herbs and vegetables served on this menu are harvested from the Price Family Garden located across the Mom's Memorial in the North Patio of the Ranchers Club.
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. Gluten free menu upon request.