

\*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
- 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** 18  
TWO 4OZ SPICY JUMBO LUMP CRAB CAKES SERVED WITH REMOULADE & FRESH PICO DE GALLO
- CALAMARI** \*GF 15  
LIGHTLY BREADED IN CORN STARCH & FRIED, SERVED WITH CHIPOTILE MANGO AIOLI
- CHIPS & SALSA** \*GF 10  
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 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

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

**ENTRÉES**

- GRILLED RIBEYE** \*GF 26  
10 OZ. PRIME RIBEYE SERVED WITH CHOICE OF SIDE
- TENDERLOIN & VEGETABLE KABOBS** 22  
TWO 4 OZ. PRIME TENDERLOIN STEAK KABOBS MARINATED IN SOY SAUCE, SERVED WITH SEASONAL GRILLED VEGETABLES KABOBS
- TENDERLOIN STEAK FINGERS** 22  
HAND BREADED PRIME TENDERLOIN STRIPS SERVED WITH BROWN GRAVY AND FRENCH FRIES
- STEAK FRITES** \*GF 21  
8 OZ. PRIME STRIP STEAK SERVED WITH FRENCH FRIES
- AHI POKE BOWL** (MAKE IT GLUTEN FREE WITHOUT THE SOY SAUCE) 21  
FRESH DICED AHI TUNA WITH CUCUMBERS & AVOCADO WITH A SOY RED PEPPER SESAME VINAIGRETTE
- SEAFOOD COCKTAIL BOWL** 19  
DICED JUMBO SHRIMP & LUMP CRAB WITH AVOCADO, PEPPERS, ONIONS, & GREEN OLIVES IN A SOUTHWEST COCKTAIL SAUCE, SERVED WITH WONTON CRISPS
- 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** 14  
6OZ. MARINATED GRILLED CHICKEN BREAST, BACON, LETTUCE, TOMATO, PICKLE, & RED ONION
- STATE ROOM SMASH BURGER** 14  
1/3 POUND HOUSE GROUND PRIME STEAK SMASH BURGER WITH AMERICAN CHEESE, MUSTARD, GRILLED ONION, & PICKLE
- CLASSIC AMERICAN CHEESEBURGER** 14  
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 |
| BRANDIED MUSHROOMS            | -   5 |
| SIDE HOUSE SALAD              | 2   6 |
| SIDE CAESAR SALAD             | 3   7 |
| MAC & CHEESE                  | 4   8 |
| LOADED BAKED POTATO *GF       | 4   8 |
| LOADED MASHED POTATOES *GF    | 4   8 |

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.