ROBSON RANCH

Bar and Grill

STARTERS

SOUP OF THE DAY CUP \$5 BOWL \$7

RANCH CHILI CUP \$5.50 BOWL \$7.50

Topped with a cheese blend and served with chopped onions and cornbread

SHRIMP COCKTAIL # \$12 6 Shrimp served with cocktail sauce and lemons

MUSHROOM CAPS 6 \$12 Baked with Italian sausage,

spinach, sundried tomatoes and Parmigiano Reggiano.

QUESADILLA \$10 Add Chicken \$5, Add Shrimp \$7

Pico de Gallo, cheese blend, and green chilies, served with salsa, sour cream and guacamole

WINGS 5 WINGS \$10 10 WINGS \$17

Sauce: Franks Red Hot, Carolina BBQ, Thai sweet chili Dry Rub: salt & vinegar served with celery and carrots, choice of ranch or bleu cheese

JUMBO PRETZEL \$10

Served with mustard and cheese

CHORIZO DIP # \$12

Chorizo cooked with onion, tomato and cilantro in a cream cheese sauce, served with tortilla chips

DEVILED EGG DIP (1) \$9

Topped with bacon and served with house made chips

SALADS

Add Chicken \$5, Shrimp \$7, Salmon \$7

COBB SALAD (1) \$12

Romaine, tomatoes, cucumbers, Applewood bacon, avocado, hardboiled egg, Gorgonzola crumbles, ranch dressing

TACO SALAD \$15

Taco shell filled with iceberg lettuce, seasoned beef, tornatoes, black beans, grilled corn, green onions and cheese blend, salsa and ancho ranch dressing

WEST COAST SALAD # \$12

Mesclun greens, mushrooms, dried cranberries, toasted pecans, Applewood bacon, hard-boiled egg, Gorgonzola crumbles, balsamic dressing.

GREENS COURSE SALAD (9) (9) \$12

Baby spinach, kale, arugula, garden peas, green onions, cucumbers, avocado, yogurt lemon and herb dressing

MARRAKESH SALAD ① ② \$12

Romaine, bulgur wheat, feta cheese, cucumbers, pistachios, red onions and chickpeas, southwest mole dressing

SUMMER SALAD (1) (2) \$12

Spinach, strawberries, apples, candied pecans, cucumbers, mandarin oranges, feta cheese, citrus poppy seed dressing

SANDWICHES

All sandwiches come with a choice of one side

PHILLY CHEESE STEAK \$16

Thin shaved sirloin steak, cooked with mixed peppers and onions in a toasted hoagie roll with cheese sauce

MONTEREY CHICKEN SANDWICH \$16

Marinated chicken breast with Monterey cheese, bacon, and green chilies with garlic mayonnaise on a Kaiser roll

RANCH CHICKEN WRAP \$15

Fried chicken, with tomatoes, cheese blend, lettuce and ranch dressing

REUBEN \$15

Corned beef, Swiss cheese, sauerkraut and Thousand Island dressing on grilled rye bread

DELI SANDWICH

All sandwiches served a choice of one side Gluten friendly bread available \$3

B.L.T. \$14

Applewood smoked bacon, lettuce tomato and mayonnaise on toasted white bread

Robson Club \$16

Turkey, ham, lettuce, tomato, bacon and mayonnaise on toasted sourdough

Tuna Wrap \$14

Tuna salad, lettuce and tomatoes wrapped in a tortilla

MUST HAVE **Menus**

BURGERS

All Burgers are served with choice of one side. Turkey patty available. Gluten Friendly Bun \$3 Beyond Beef Patty \$3

Classic Burger \$15

6oz Beef patty, lettuce, tomato, onion on a brioche

Patty Melt \$16

6oz Beef patty, sautéed onions, mustard and Swiss cheese on grilled rye

Add American, Swiss, cheddar, pepper jack or Monterey cheese for \$.50

Add additional toppings: Mushrooms, jalapenos \$.50 each Avocado, bacon \$2 each

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alart your server if you have special distary requirements.

CHEF STEPHEN'S SPECIALS

Available after 4pm

Served with choice of two sides

BABY BACK RIBS ## Half \$22 Full \$30

Rack of house smoked ribs, topped with a root beer BBQ sauce

NEW YORK SIRLOIN @ \$34

10oz Grilled Steak served with a mushroom and mustard red wine sauce

CHICKEN CORDON BLEU \$22

Chicken breast filled with smoked gouda cheese and ham, coated in panko and flash fried

PARMESAN CRUSTED CATFISH \$20

Served with a Mississippi comeback sauce

PIZZA

Marinara Sauce INDIVIDUAL 7" \$8 REGULAR 14" \$15 CAULIFLOWER (GF) 10" \$15

Choose your toppings: First two toppings are free, \$.50 each additional topping

Sausage Pepperoni

Bacon Diced Ham

Chicken Bell Peppers Onion Black Olives Jalapenos Tomatoes Mushrooms

Pineapple

RANCH FAVORITES

LINGUINE & CLAMS \$18

Cooked in a white wine, lemon, garlic and parsley broth, finished with butter, served with garlic toast Gluten friendly pasta available \$3

MEDITERRANEAN PASTA () PETITE \$13 FULL \$17

Artichoke, sundried tomato, Kalamata olives, and red onions, cooked in olive oil, tossed with garlic on angel hair pasta, topped with feta cheese Gluten friendly pasta available \$3

FISH AND CHIPS \$16

Hand dipped cod in Boo Boo beer batter, served with fries, coleslaw and lemon wedge

CHICKEN AND SHRIMP \$14

Breaded chicken strips and shrimp, served with French fries, cocktail sauce and ranch dressing

CASTROVILLE FLATBREAD # \$14

Topped with sundried tomato pesto, spinach, tomatoes, artichokes and Fontina cheese

HONEY SHRIMP \$21

Hand dipped in Boo Boo beer batter, fried and tossed in a hot honey sauce, Asian coleslaw

QUINOA BOWL 0 \$14

Quinoa, bell peppers, corn, black beans and avocado Add Chicken \$5 Shrimp \$7 Salmon \$7

SMALL PLATES

Served with choice of two sides

PETITE TOP SIRLOIN # \$16

5oz Sirloin Steak grilled, served with a mushroom and mustard sauce

VEAL LIVER \$15

Pan seared, served with sautéed onions, Applewood bacon and a veal demi glaze Add extra piece \$5

SALMON FILET # 40Z \$17 80Z \$24

topped with miso glaze

TUNA STEAK @ \$27

6oz tuna steak, seared, brushed with a teriyaki glaze, served with wasabi, ginger and an Asian style slaw

SIDES

For an extra side there is an additional cost.

FRENCH FRIES

TATER TOTS

HOUSE MADE CHIPS

COLESLAW

FRESH FRUIT

VEGETABLE OF THE DAY

WILD RICE PILAF

CAULIFLOWER RICE

MASHED POTATOES AV

menus

SWEET POTATO FRIES \$2 SUPPLEMENT ONION RINGS \$2 SUPPLEMENT

HOUSE SALAD \$1 SUPPLEMENT

CAESAR SIDE SALAD \$2

CUP OF SOUP OF THE DAY \$2

CUP OF CHILI \$2

ASPARAGUS \$3

BAKED POTATO (AVAILABLE AFTER 4PM)

SWEET POTATO (AVAILABLE AFTER 4PM)

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