

GOOD AFTERNOON

SOUPS

RANCH HOUSE SOUP, SALAD & POTATO BAR
 kosher salt seasoned baked potatoes, organic greens and plenty of fixings
 house made chili and soup **\$9.95**

	CUP	BOWL
FIRE-ROASTED CHICKEN & VEGETABLE SOUP house made cornmeal and sage dumplings	\$4.50	\$4.95
KETTLE SOUP OF THE DAY ask your server about our daily creation	\$4.50	\$4.95
 JOHN COLTER WESTERN STYLE CHILI a cup of hearty chili served with cheddar cheese and crackers	\$4.50	\$7.95

ENTRÉE SALADS

includes fresh baked bread and sweet butter

 PAINTBRUSH CANYON CHOPPED SALAD BBQ chicken, tomatoes, roasted corn, anaheim chile, pepper jack cheese, avocado, tortilla croutons and creamy cilantro-serrano ranch dressing \$10.95	SHERRY VINEGAR-GLAZED WILD SALMON & HEART OF ROMAINE SALAD \$11.95 cedar plank-smoked salmon, organic romaine spears, queso fresco, pico de gallo and smoked chile caesar dressing
TACO SALAD seasoned ground beef and pinto beans, fresh tomatoes, grated cheese, guacamole, sour cream and salsa vinaigrette in a crisp tortilla shell with grilled breast of chicken \$11.50	GREEK SALAD \$10.50 organic romaine tossed with cucumbers, tomatoes, green onions, artichoke hearts, garbanzo beans, kalamata olives and feta cheese, herb-lemon vinaigrette and grilled garlic bread
CLASSIC CAESAR SALAD organic romaine, grated parmesan cheese and housemade caesar dressing with grilled breast of chicken \$9.75 with wild spot prawns \$11.95	BURNT CITRUS-TERIYAKI GLAZED FLANK STEAK SALAD \$12.95 Buffalo flank steak with cabbage salad topped with Mandarin oranges, a burnt citrus glaze, candied cashews and a sweet ginger-soy vinaigrette

PARTIES OF 8 OR MORE WILL AUTOMATICALLY BE CHARGED 18% GRATUITY



Appetite for Life - Sustainable Cuisine

We are committed to providing sustainable ingredients in all of our menu offerings.



BURGERS

served with kettle fried potato wedges

CIRCLE H BURGER \$10.95
all natural 1/2 pound hamburger,
cheddar cheese and hickory
smoked chipotle BBQ sauce

**HALF MOON RANCH
BUFFALO BURGER** \$10.25
1/3 pound lean all natural burger,
bleu cheese, smoked bacon, shaved
lettuce, onion and tomato

**GRILLED VEGETABLE
"BURGER"** \$8.75

grilled squash, roasted sweet
pepper, portabella on whole wheat
bun with basil pesto and choice of
cheddar or swiss cheese

SQUARE G RANCH BURGER \$8.95
all natural black angus 1/3 pound
hamburger or cheeseburger, choice
of cheddar or swiss cheese, shaved
lettuce, onion and tomato

MORAN BUFFALO BURGER

1/3 pound naturally lean buffalo burger, choice of cheddar or swiss cheese
\$9.25

OTHER SANDWICHES

served with your choice of french fries, potato salad, white corn-black bean salad or fruit salad

COLTER BAY COWBOY STEAK SANDWICH \$13.95
southwest seasoned New York strip steak on toasted baguette, cilantro mayonnaise,
shredded lettuce, tomato and frizzled onions

SMOKED BRISKET & RED PEPPER SLAW \$8.95
on grilled potato bread with honey-mustard dressing and swiss cheese

GRILLED BREAST OF CHICKEN \$9.25
avocado, pepper jack cheese and chipotle mayonnaise on an onion Kaiser roll



ITALIAN MEAT & CHEESE SUB \$9.95
deli-sliced all natural turkey, black forest ham, genoa salami, shredded lettuce, banana
peppers, dijon mustard and herb vinaigrette on house baked parmesan french bread

BLACKENED CATFISH PO' BOY \$9.25
creole green onion mayonnaise, shredded lettuce, tomato, pickle on a French roll

BIVOUAC PEAK SMOKED TURKEY SANDWICH \$8.75
toasted house baked croissant, sun-dried tomato-pesto spread, guacamole, tomato and
swiss cheese

SIDE ORDERS

French Fries \$2.40
Potato Salad \$2.40
Ranch House's Roasted Corn & Black Bean Salad \$2.40
Fresh Fruit Salad \$2.40

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk for foodborne illness, especially if you have certain medical conditions.
Please notify your server of any food allergies or dietary restrictions.*



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DESSERTS

ASSORTED PIES	\$5.15
À LA MODE	\$5.85
NY CHEESECAKE	\$5.85
ASSORTED CAKES	\$5.50
RANCH HOUSE MUD PIE	\$6.25
 HOUSE MADE ICE CREAM OR SHERBERT	\$2.75 single scoop double scoop \$5.00
ICE CREAM SUNDAE	\$5.50

House made ice cream, chocolate sauce, chopped nuts, whipped cream, maraschino cherry

BEVERAGES

 ORGANIC REGULAR & DECAFFEINATED COFFEE	\$2.20
HOT CHOCOLATE & HOT TAZO TEA	\$2.20
MILK	\$2.25
ICED TEA	\$2.20
SOFT DRINKS	\$2.20
LEMONADE	\$2.20

BOTTLED BEERS

 MOOSE DROOL, GRAND TETON AU NATURALE BLONDE ALE	\$4.50
BUD LIGHT, COORS LIGHT	\$4.00
HEINEKEN, BECKS N.A.	\$4.50
 SNAKE RIVER BREWING PALE ALE & LAGER	\$4.50
FAT TIRE, ODELLS IPA, STELLA ARTOIS	\$4.50

WINE BY THE GLASS

KENDALL JACKSON, VINTNER'S RESERVE, CHARDONNAY,	\$7.50
BERINGER WHITE ZINFANDEL	\$5.75
KENDALL JACKSON, SAUVIGNON BLANC	\$7.50
PENFOLDS, CABERNET/MERLOT	\$7.00/\$28
RED DIAMOND, MERLOT	\$7/\$28
RAVENSWOOD, OLD VINE ZINFANDEL	\$8.75

FULL SERVICE BAR AVAILABLE

TOPSHELF HUCKLEBERRY MARGARITA	\$8.50
fresh huckleberries blended with our classic margarita mix tops off your Ranch House Restaurant experience	
RANCH HAND LEMONADE	\$6.75
Jack Daniels, triple sec and lemonade with a splash of 7-Up	
MOUNTAIN MOJITO	\$7.00
muddled mint, limes and rum with a splash of Midori finished with soda water	



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