

ROBSON RANCH

BAR AND GRILL

APPETIZERS

RANCH CHILI

CUP \$6 BOWL \$8

Topped with cheese blend served with chopped onions and cornbread

SOUP OF THE DAY

CUP \$5 BOWL \$7

Ask your server about our chef's daily special

RANCH FRIES

\$16

French fries, pork belly burnt ends, smoked cheddar cheese sauce, crispy fried onions, drizzled with a bourbon sauce and topped with chives

BAKED CRAB DIP

\$12

Creamy blue crab dip topped with chives and served with grilled sourdough bread

SHRIMP COCKTAIL ^{GF}

\$12

6 shrimp served with cocktail sauce and lemon wedges

JUMBO PRETZEL

\$10

Served with mustard and cheese sauce

QUESADILLA

ADD CHICKEN \$5, ADD SHRIMP \$7 \$10

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

CHICKEN PESTO FLATBREAD

\$16

Basil pesto, Mozzarella, chicken breast, roasted red peppers, banana peppers, pine nuts and arugula topped with creamy pesto drizzle and shaved parmesan

CRAB FRITTERS

\$18

Maryland style crispy fried crab fritters served with a Remoulade sauce

WINGS

5 WINGS \$11

10 WINGS \$18

Sauces: Frank's Red Hot, Carolina BBQ, Thai sweet chili, Korean

Dry Rub: salt & vinegar, lemon pepper, maple bourbon

Served with celery and carrots, choice of ranch or bleu cheese dressing

SALADS

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

CHINESE CHICKEN SALAD

\$16

Napa cabbage, romaine, carrots, red bell peppers, snap peas, scallions, mandarin oranges, shredded chicken, topped with toasted almonds, crispy wonton strips, and sesame ginger dressing

COBB SALAD ^{GF}

\$13

Romaine, tomatoes, cucumbers, applewood bacon, avocado, hard boiled egg, gorgonzola crumbles, and ranch dressing

TACO SALAD

\$16

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

RANCH SALAD ^{GF} ^V

\$14

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

WAGYU BURGERS

All burgers served with a choice of side

Gluten friendly bun \$3, Beyond beef \$3, Add additional toppings: mushrooms, jalapeño \$0.50 each Avocado, Bacon \$2 each

CLASSIC BURGER

\$16

8oz Wagyu beef patty, choice of cheese, lettuce, tomato, onion, and pickles, served on a brioche bun

RANCH BURGER

\$19

8oz Wagyu beef patty, smoked cheddar, bourbon bacon jam, buttermilk fried onions, baby arugula, with a smokey mesquite mayo, served on a brioche bun

WEST COAST SMASH BURGER

4OZ \$13 8OZ \$16

4oz single or 8oz double Wagyu beef smash burger, American cheese, grilled onions, lettuce, tomato, dill pickles, and Thousand island dressing, served on a brioche bun

PIZZA

Alfredo sauce, marinara sauce, garlic oil

Individual 7" \$8
Regular 14" \$15
Cauliflower crust 10" \$15

Toppings

SAUSAGE

PEPPERONI

BACON

ONION

HAM

BELL PEPPERS

PINEAPPLE

BLACK OLIVES

JALAPEÑOS

MUSHROOM

TOMATOES

SALAMI

ARTICHOKE HEARTS

GROUND BEEF

CHICKEN

SPINACH

SANDWICHES

All sandwiches come with a choice of one side. Gluten friendly bread available upon request \$3

SOUTHWEST CHEESESTEAK DIP \$18
Shaved steak, *sautéed* peppers and onions, hatch chili queso sauce, crispy fried cowboy candy, with southwest au jus served on a hoagie roll

CUBANO \$17
Slow roasted Mojo pork, shaved ham, Swiss cheese, pickles, Cuban mustard, served on a pressed Cuban roll

REUBEN \$16
Corned beef, Swiss cheese, sauerkraut and Thousand Island dressing served on grilled rye bread

CHICKEN PESTO WRAP \$15
Choice of crispy or grilled chicken, mozzarella, arugula and romaine blend, roasted red bell peppers, and pepperoncinis, with a basil aioli, wrapped in a flour tortilla

ROBSON CLUB \$16
Turkey, ham, lettuce, tomato, bacon, and mayo served on toasted sourdough

CHICKEN SALAD SANDWICH \$15
Pecans, cranberries, apples, celery, mayo, and lettuce served on a croissant

KOREAN FRIED CHICKEN SANDWICH \$16
Korean fried chicken breast, Yangnyeom hot sauce, Korean slaw, Korean pickles, gochujang mayo, served on a brioche bun

RANCH FAVORITES

CHICKEN AND SHRIMP \$14
Breaded chicken strips and shrimp, served with french fries, cocktail sauce, and ranch dressing

RANCH MEATLOAF \$15
House made 8oz Wagyu beef meatloaf, smoked tomato glaze, mashed potatoes served with brown gravy, and vegetable of the day

POWER BOWL \$16
Watercress, ancient grains, cucumber, tomato, red onion, watermelon radish, Medjool dates, marinated chickpeas, Mediterranean olives, and feta cheese served with a lemon tahini dressing and a choice of falafel or grilled chicken

CAJUN PASTA \$17
Penne pasta, chicken, shrimp, and andouille sausage in a Cajun cream sauce
Gluten friendly pasta available \$3

COUNTRY FRIED STEAK \$15
Crispy steak fritter, mashed potatoes with country gravy, served with a choice of side

STEAK TIPS **GF** \$18
6oz Prime filet mignon steak tips, with *sautéed* garlic mushrooms and onions, tossed in butter, topped with scallions, and a horseradish aioli

FETTUCINE ALFREDO \$18
Fettucine pasta, house made alfredo sauce, topped with shaved parmesan cheese, choice of chicken, shrimp, or peas and asparagus,
Gluten friendly pasta available \$3

MAPLE GLAZED SALMON 4OZ \$17 8OZ \$24
Baked maple glazed salmon, crusted with toasted pecans served with a choice of side

HONEY GOCHUJANG SHRIMP \$19
Honey Korean sauce, kimchi fried rice, Korean slaw, scallions, and sesame seeds

ARTISANAL GRILLED CHEESE WITH TOMATO SOUP \$12
Aged cheddar, aged gouda, confit shallot aioli on artisan sourdough bread served with fire roasted creamy tomato soup

CHEF MICHAEL'S SPECIALS

Available after 4pm, served with a choice of two sides

SOUTHERN CATFISH \$20
Southern fried catfish, hush puppies, served with a remoulade sauce, and lemon wedge
Baked available upon request

FILET MIGNON \$35
8oz center cut Prime filet mignon with a cognac sauce au poivre

BABY BACK RIBS HALF \$22 FULL \$30
Rack of house smoked ribs, glazed with a smoked cherry bourbon BBQ sauce

ALMOND CRUSTED SOLE MEUNIERE \$24
8oz almond crusted dover sole filet, crispy fried capers, with a herb and brown butter lemon sauce

SIDES

For an extra side there is an additional cost

FRENCH FRIES

TATER TOTS

HOUSE MADE CHIPS

VEGETABLE OF THE DAY

COLESLAW

FRESH FRUIT

WILD RICE PILAF

RANCH BEANS

MASHED POTATOES

CILANTRO LIME CAULIFLOWER RICE

BAKED POTATO
(Available after 4pm)

BAKED SWEET POTATO
(Available after 4pm)

HOUSE SALAD

SWEET POTATO FRIES

ONION RINGS

CAESAR SIDE SALAD

CUP OF SOUP OF THE DAY

CUP OF CHILI

GRILLED ASPARAGUS

\$1

\$2

\$2

\$2

\$2

\$2

\$2

\$3

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Alert your server if you have any dietary requirements.