

# **LUNCH MENU**

## **STARTERS**

#### Ranch House Nachos \$13.00

Nachos with choice of seasoned beef or chicken with pico de gallo, sour cream, beans, guacamole, jalapeño, and salsa

#### **Sweet Heat Shrimp \$14.00**

Crispy shrimp tossed in a sweet & spicy aioli

## Crispy Wings \$14.00

Crispy wings tossed in BBQ or buffalo sauce. Served with ranch or blue cheese dressing

#### All American Sliders \$11.00

3 beef sliders with American cheese and pickle slices

#### Pot Sticker Dumplings \$12.00

Pork and vegetable served with a spicy dumpling sauce

#### Queso \$7.00

White queso with fresh pico de gallo served with tortilla chips and salsa

#### **Crispy Brussels Sprouts \$9.00**

Tossed in a lemon vinaigrette and Parmesan

# SOUP

## Chef Soup of the Day

Cup \$6.00 | Bowl \$8.00

Chili \$10.00 (+\$2 loaded)

## **SALADS**

(Dressings: ranch, chipotle ranch, honey mustard, Thousand Island, blue cheese, balsamic vinaigrette, Italian, Caesar)

#### Blackened Chicken Cobb Salad \$15.00

Mixed greens and spinach, blackened chicken, bacon, avocado, tomato, hard-boiled egg, red onions, blue cheese, and served with your choice of dressing

## Crispy Chicken Salad \$14.00

Mixed greens and spinach topped with breaded chicken tenders, bacon, tomatoes, red onions, hard-boiled egg, jack and cheddar cheeses, and served with your choice of dressing

#### Chicken Caesar Salad \$14.00

Romaine, grilled chicken, shaved parmesan, croutons, and Caesar dressing

#### Chef Salad \$14.00

Mixed greens, bacon, ham, turkey, egg, onion, tomato, mixed cheese, and served with your choice of dressing

House or Caesar Side Salad \$5.00

## Chicken Velouté \$10.00

One grilled chicken breast with a buttery shallot-white wine sauce and choice of one vegetable

## **SANDWICHES, WRAPS & MORE**

(Served with your choice of side, excluding mac & cheese)

#### Club \$13.00

Turkey, ham, bacon, lettuce, tomato, and mayo on your choice of toasted bread

#### Turkey Avocado \$13.00

Turkey, avocado, Swiss cheese, bacon, lettuce, tomato, and mayo on your choice of bread

#### Patty Melt \$14.00

Burger patty, Dr. Pepper caramelized onions, Swiss cheese, Thousand Island dressing on sourdough bread

#### French Dip \$14.00

Prime rib and Swiss cheese served on a French roll and accompanied with au jus

#### **Buffalo Ranch Chicken \$14.00**

Breaded chicken breast tossed in a mild buffalo ranch sauce with cheddar cheese, lettuce, tomato, and pickle slices

#### Reuben Sandwich \$13.00

Sliced corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing, served on marble rye bread

#### Hot Ham & Cheese Sandwich \$14.00

Applewood smoked ham and American cheese served on Texas toast

#### Ranch Wrap \$11.00

Grilled chicken, bacon, shredded cheese, tomato, lettuce, and ranch dressing

#### Chipotle Wrap \$13.00

Grilled chicken with guacamole, pico de gallo, shredded cheese, bacon, lettuce, and chipotle ranch dressing

#### **Sweet Heat Tacos \$13.00**

Two sweet heat shrimp tacos made with flour tortillas, fried shrimp, shredded lettuce, pico de gallo, and feta cheese

#### Crispy Chicken Mac & Cheese \$14.00

Pipette pasta, made-to-order cheese sauce, bacon gratin and breaded chicken tenders

#### **BURGERS**

1/2 pound burgers chargrilled to order. Served on a toasted brioche bun with lettuce, tomato, onion, and pickle slices. (Add egg or avocado slices to any burger for \$1). Can substitute beef with chicken or veggie patty.

#### Burger \$12.00 | Cheeseburger \$13.00

Mushroom Swiss \$14.00

# BBQ Cheeseburger \$14.00

Cheddar cheese, bbq sauce, & fried onion ring

#### Bacon Jam Burger \$15.00

Bacon jam, cheddar, lettuce, tomato, onion, and pickle served on a brioche bun

#### SIDES \$5

French fries Broccoli Vegetable medley White rice Green beans

Coleslaw

Sweet potato fries +\$1.00
Fried okra +\$1.00
Onion rings +\$1.00
Crispy Brussels sprouts +\$1.50
Fresh fruit +\$1.00



# DINNER MENU

(SERVED AFTER 4:00PM)



# **INTRODUCTIONS**

Lump Crab Cakes	17
5 lump crab cakes / herbed bread crumbs / spicy tartar sauce	
Classic Potstickers	12
7 pork dumplings / house-made dumpling sauce	
Sweet Heat Shrimp	12
breaded & fried / house-made sweet heat sauce / green onions	
Crispy Wings	14
buffalo or bbq sauce / celery & carrots / ranch or blue cheese	
Fiesta Nachos	13
beef or chicken / beans / queso / guacamole / sour cream / salsa	
Queso Blanco	7
white queso / tortilla chips / salsa / pico de gallo	
Oklahoma BBQ Baked Potato	12
pulled pork/bacon/shredded cheese/green onion/sour cream/butter	
<u>SALADS &amp; SOUPS</u>	
Blackened Cobb Salad	15
mixed greens / egg / bacon / avocado / tomatoes / red onion / blue cheese	
Crispy Chicken Salad	14
mixed greens / spinach / egg / tomatoes / bacon / red onions / jack & chedd	lar
Artisan Salad	14
chicken/mixed greens/spinach/egg/candied pecans/bacon	
Wedge Salad	12
iceberg lettuce / bacon / blue cheese crumbles / red onion / tomato / choice	
add chicken—6 add 3 shrimp-6	01 41 0001113
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House Salad – 7 / Caesar Salad – 7	
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<u>Dressings</u>	
ranch/blue cheese/1000 island/balsamic/chipotle ranch/honey mu	ıstard
Soup Du Jour – 8 Chili – 10 (loaded +2)	
HANDHELD—served with French fries	
	10
Club Sandwich	12
turkey/ham/lettuce/tomato/mayo/toasted white or wheat bread	
French Dip	14
sliced prime rib/swiss cheese/toasted roll/au jus	
Crispy Chicken Sandwich	12
classic or buffalo-ranch / cheddar cheese / lettuce / tomato / pickle	
BBQ Pulled Pork Sandwich	15
shredded pork/maple coleslaw/brioche bun	
Classic Burger*	13
lettuce / tomato / pickle / onion / choice of cheese / brioche bun	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% service charge will be added to all parties of 8 or more.

sweet & sticky glaze / coleslaw / thai chili dressing / brioche bun

15

Thai Chili Burger\*



# **ENTREES**

Shrimp Scampi	20
6 large shrimp / tomatoes / spinach / lemon-garlic sauce / shaved parmesan SOMMELIER RECCOMENDS—LA CREMA CHARDONNAY (½ bottle)	
Pan-Seared Atlantic Salmon	25
sweet & spicy basil glaze / fried rice / spinach / tomato SOMMELIER RECCOMENDS—CHATEAU ST. MICHELLE RIESLING	
Blackened Chicken Alfredo	17
blackened chicken / linguine / alfredo / broccoli / tomatoes	
Chicken Fried	17
steak or chicken / mashed potatoes / seasonal vegetables / cream gravy SOMMELIER RECCOMENDS—LA MARCA PROSECCO	
Chicken Dinner	18
grilled or blackened / mashed potato / brussels sprouts	
Marinated Pork Medallions	22
jasmine rice / seasonal vegetables / sweet & spicy pineapple glaze SOMMELIER RECCOMENDS—LE CIGAR VOLONT RED BLEND	
Tex-Mex Shepherd's Pie	16
ground beef/black beans/corn/salsa/mashed potato/sour cream SOMMELIER RECCOMENDS—YUENGLING AMBER LAGER	
Chicken Parmesan	22
herbed panko crust/marinara/mozzarella/linguini	

# FROM THE GRILL

8oz Filet Mignon\* 14oz Ribeye Steak\* Bon 38 45

eak\* Bone-In Pork Chop\*
25

all steaks topped with chef's garlic-herb butter

add bearnaise -3 add blue cheese -3 add 3 grilled shrimp -6

served with mashed potato or fries & brussels sprouts

SOMMELIER RECCOMENDS-GRGICH HILLS CABERNET SAUVIGNON (1/2 bottle)

# **ACCOMPANIMENTS - 6**

french fries / sweet potato fries / brussels sprouts / mixed vegetables rice / mashed potatoes / fruit / broccoli / fried okra / coleslaw / onion rings roasted red potatoes / tri-colored carrots

baked potato-6 butter/green onion/cheese +.50/sour cream+.50/bacon+1

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# **LEGACY MENU**

The Rocking "R" Ranch House & Forest Ridge facilities are built on the site of the Robson Ranch, founded in 1928 by L.S. Robson, grandfather of Joe Robson, the visionary behind the Forest Ridge development. Steeped in Southern hospitality, our Legacy Menu pays homage to the recipes and love of good food of generations of Robsons.

Seared Duck Breast*	30
medium rare   tri-colored carrots   roasted red potatoes   blueberry compote	
SOMMELIER RECCOMENDS-M. BREDIF CAB FRANC	
Beef Stroganoff	24
braised tenderloin / mushroom / sour cream / veal demiglace	
SOMMELIER RECCOMENDS—REX HILL PINOT NOIR (1/4 bottle)	
Chicken & Dumplings	17
tender braised chicken / dumplings / rich chicken gravy	
Ranch-Hand Meatloaf	26
ground beef & pork / mashed potatoes / green beans / brown gravy	
SOMMELIER RECCOMENDS—INTRINSIC CABERNET SAUVIGNON	
AFTER DINNER	d
Pumpkin Pie	8
Sticky Toffee Pudding	9
ala $mode + 1.50$	

# Saturday Night Prime Rib

Served every Saturday from 5 pm until it sells out. Get it while it lasts!

mashed potatoes / mixed vegetables / au jus 8 oz - 30 / 14oz - 40

# Sunday Night Fried Chicken

Served every Sunday from 5 pm until it sells out. Get it while it lasts!

Dinner Plate-21

Family Meal for Four-80

breast & quarter leg mashed potato, mix veg & cream gravy roll 4 breasts & 4 quarter legs mashed potato, mix veg & cream gravy for 4 4 rolls & 4 chocolate brownies

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