

ROBSON RANCH BAR AND GRILL

-STARTERS-

RANCH CHILI. CUP \$6 BOWL \$8
Topped with cheddar jack cheese 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. \$15
Creamy blue crab dip, topped with chives, and served with grilled sourdough bread

MUSHROOM CAPS. \$12
Baked with Italian sausage, spinach, sundried tomatoes and Parmigiano Reggiano

SHRIMP COCKTAIL GF. \$12
6 shrimp served with cocktail sauce and lemons

JUMBO PRETZEL. \$10
Served with mustard and cheese sauce

QUESADILLA. \$10
Add Chicken \$5, Add shrimp \$7
Pico de Gallo, cheese blend, and green chilies, and served with salsa, sour cream and guacamole

CHRIS'S BBQ FLATBREAD. \$14
Pulled pork, mozzarella, jalapeños, red onion, and topped with green chili drizzle

WINGS. 5 WINGS \$11 10 WINGS \$18
Sauces: Franks Red Hot, Carolina BBQ, Thai sweet chili, Korean sauce
Dry Rub: salt & vinegar, maple bourbon
Served with celery, carrots, and choice of ranch or bleu cheese

- SALADS -

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

COBB SALAD GF
Romaine, tomatoes, cucumbers, applewood bacon, avocado, hard boiled egg, gorgonzola crumbles, and ranch dressing. \$13

TACO SALAD
Taco shell filled with iceberg, seasoned beef, tomatoes, black beans, grilled corn, green onions, cheese blend, served with salsa, and ancho ranch dressing. \$16

RANCH SALAD GF V
Spinach, strawberries, blueberries, apples, candied pecans, cucumbers, mandarin oranges, feta cheese, and citrus poppy seed dressing. . . \$14

- SANDWICHES -

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

CUBANO. \$17
Slow roasted Mojo pork, shaved ham, swiss cheese, pickles and Cuban mustard on a pressed Cuban roll

STEAK SANDWICH. \$17
Shaved steak, onion, mushroom, and bleu cheese sauce served on a hoagie roll

REUBEN. \$16
Corned beef, swiss cheese, sauerkraut and thousand Island dressing served on grilled rye bread

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

CHICKEN PESTO WRAP. \$15
Choice of fried or grilled chicken, fresh mozzarella, arugula, romaine, roasted red bell peppers, pepperoncini, and a basil aioli

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

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

- WAGYU BURGERS -

All burgers are served with a choice of one side. Add American, Swiss, Cheddar, Pepper Jack, Monterey, or Provolone cheese for \$0.50, Gluten friendly bun \$3, Beyond Beef \$3 Add additional toppings: Mushrooms, jalapeños \$.50 each Avocado, Bacon \$2 each

CLASSIC BURGER. \$16
8oz Wagyu beef patty, choice of cheese, lettuce, tomato, onion, pickles, and a brioche bun

RANCH BURGER. \$19
8oz Wagyu beef patty, smoked cheddar, bourbon bacon jam, buttermilk fried onions, baby argula, smokey mesquite mayo and a brioche bun

WEST COAST SMASH BURGER. 4OZ \$13 8OZ \$16
Wagyu beef smash burger, American cheese, grilled onions, lettuce, tomato, dill pickle, thousand island dressing and a brioche bun

- RANCH FAVORITES -

CHICKEN AND SHRIMP. \$14

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

FISH AND CHIPS. \$16

Baked fish available upon request
Hand dipped in beer batter, served with fries, coleslaw, and a lemon wedge

RANCH MEATLOAF. \$15

House made 8oz Wagyu beef meatloaf, smoked tomato glaze, mashed potato served with brown gravy, vegetable of the day

CAJUN PASTA. \$17

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

COUNTRY FRIED STEAK. \$15

Crispy steak fritter, mashed potatoes with country gravy, vegetable of the day

HANGER STEAK ^{GF}. \$16

5oz hanger steak with cowboy butter, and served with a choice of side

FETTUCINE ALFREDO. \$18

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

SALMON. 4OZ \$17 8OZ \$24

Baked salmon, topped with an apricot and mustard glaze, served with a choice of side

HONEY GOCHUJANG SHRIMP. \$19

Honey Korean sauce, kimchi fried rice, Korean slaw, scallions with sesame seeds

POWER BOWL ^V. \$14

Rice, power slaw, sweet potato, brussel sprouts, fire roasted corn, black bean, and tempura cauliflower with a Korean BBQ sauce drizzle

- PIZZA -

*Alfredo sauce, marinara sauce, garlic oil,
Individual 7" \$8, Regular 14" \$15, Cauliflower crust 10" \$15 ^{GF}*

Toppings:

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| Sausage | Pineapple | Tomatoes | Spinach |
| Ham | Black olives | Chicken | Pepperoni |
| Bell Peppers | Jalapeños | Mushroom | Ground beef |
| Broccoli | Salami | Artichoke hearts | Onion |

- CHEF MICHAEL'S SPECIALS -

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

SOUTHERN CATFISH. \$20

Baked available upon request
Southern fried catfish, hush puppies, remoulade sauce, lemon

BABY BACK RIBS ^{GF}. HALF \$22 FULL \$30

Rack of house smoked ribs, glazed with a smoked cherry bourbon BBQ sauce

ORANGE ROUGHY ^{GF}. \$24

Topped with crushed pistachios mango pomegranate salsa

FILET MIGNON ^{GF}. \$45

8oz served with a red wine demi sauce

- SIDES -

For an extra side there is an additional cost

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| French fries | Ranch beans | Sweet potato fries \$2 |
| Tater tots | Mashed potatoes | Onion rings \$2 |
| House made chips | Cilantro lime cauliflower rice | House salad \$1 |
| Vegetable of the day | Baked potato (Available after 4pm) | Caesar side salad \$2 |
| Coleslaw | Baked sweet potato (Available after 4pm) | Cup of soup \$2 |
| Fresh fruit | | Cup of chili \$2 |
| Wild rice pilaf | | Grilled asparagus \$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.