



Robson Ranch Grill

APPETIZERS

Soup of the Day

Cup \$5 Bowl \$7
Clam Chowder (Fridays)

Robson Chili

Topped with Colby Jack cheese,
side of onions,
served with corn bread
Cup \$5.50 Bowl \$7.50

Bavarian Pretzel Sticks

Served with Dijon and nacho
cheese sauce \$8

Quesadilla

Pico de Gallo, cheese, salsa,
sour cream and guacamole \$10
Add Chicken \$5 Shrimp \$7

Fried Zucchini & Mozzarella

Served with an herb aioli
and spicy marinara \$8

Wings

Choice of buffalo, BBQ, Thai
sweet chili or naked, celery and
carrots, choice of ranch or
bleu cheese dressing \$8 (6) \$15 (12)

Tri Sliders

3 Beef sliders with grilled onions
and cheddar cheese
on slider buns \$13

Shrimp Cocktail (GF)

6 Shrimp served with cocktail sauce
and lemons \$10

Parmesan Truffle Fries (GF)

French fries tossed in truffle oil
and parmesan \$8

Happy Hour

2pm to 4pm

Special Appetizer Menu

Drink Specials

SMALL PLATES

Petite Mediterranean Pasta (VG)

Artichokes, sundried tomatoes, Kalamata olives, red
onions, chopped and marinated in olive oil and garlic.
Tossed in angel hair pasta topped with feta cheese \$13
Add Chicken \$5 Shrimp \$7

Petite Liver and Onions

Topped with grilled onions, bacon and demi side of
mashed potatoes and vegetables \$15
Add an extra piece \$4

Petite Country Fried Steak

Mashed potatoes, vegetables and a sausage gravy \$13
Add an extra piece \$4

Petite Salmon (GF)

Topped with a 3 pepper cream sauce side
forbidden rice, vegetables \$15

Petite Flat Iron Steak (GF)

Grilled 5oz flat iron steak topped with a red chimichurri
side of mashed potatoes and vegetables \$15

Comfort Food and Pasta

Meatloaf

Tomato glaze, mashed potatoes, vegetables,
rich brown gravy \$15

Pot Roast

Slow cooked pot roast, mashed potatoes, gravy
and vegetables \$18

Fish & Chips

Fresh Boo Boo Beer battered cod, lemon, tartar sauce,
French fries and coleslaw \$16

Chicken & Shrimp

Chicken tenders, bread shrimp, French fries, cocktail
and ranch \$14

Blue Cheese Steak Pasta

Grilled flank steak, tomatoes, spinach, mushrooms,
red onions and penne pasta
tossed in a bacon- blue cheese sauce \$21

Tuscan Shrimp Pasta

Shrimp, spinach, sundried tomatoes, onions, cream,
parmesan and garlic tossed in a fettuccini pasta \$23

Spaghetti Bolognese

Traditional beef and pork Bolognese ragu
over spaghetti noodles topped
with shredded parmesan cheese \$15

Green Chili Mac N' Cheese

Topped with an herb and cheese crust \$12

PIZZA

Build Your Own Pizza

Marinara sauce, Choose your toppings: First two toppings are free: 50¢ each
additional topping: Sausage, pepperoni, bacon, diced ham, chicken, onions, black olives,
pickled jalapenos, tomatoes, mushrooms, pineapple, bell peppers 14" \$15, 7" \$8,
Cauliflower Crust (GF) 10" \$15

Healthy Options

Gnocchi Pesto Primavera

Spinach, gnocchi, red onions, tomatoes, red and green bell peppers, green onion, black olives, mushroom, olive oil and garlic \$17 **(VEG)**

Vegetarian Sandwich

Alfalfa sprouts, roasted red bell peppers, avocado, spinach, tomatoes and a Cacik yogurt sauce on multigrain organic bread served with choice of side \$12 **(VEG)**

Butternut Squash Ravioli

In a sage and walnut brown butter sauce \$17 **(VEG)**

Salads

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

Cobb (GF)

Romaine, tomatoes, bleu cheese crumbles, bacon, cucumbers, hard-boiled egg, avocado and ranch dressing \$12

Beet and Peach (GF)

Mixed greens, grilled peaches, beets, carrots, red onion, almonds and goat cheese, orange poppy seed dressing \$12

Taco Salad

Lettuce, black beans, ground beef, flame grilled corn, tomatoes, Colby Jack cheese, green onions in a flour tortilla shell, salsa and sour cream \$14

Italian Salad (GF)

Salami, Cappicola, provolone, pepperoncini's, Kalamata olives, cherry tomatoes, red onions, cucumbers and roasted red peppers over mixed greens, Italian dressing \$14

Caesar

Romaine, parmesan cheese and croutons tossed in Caesar dressing \$11

Wedge Salad (GF)

Iceberg wedge, bacon, tomatoes, green onions, bleu cheese crumbles \$12

Sandwiches

Sandwiches

All sandwiches are served with a choice of French fries, coleslaw, fruit or house made chips

Cup of soup or side salad \$1

Sweet potato fries, onion rings or cup of chili \$2

Gluten Friendly Bread or Bun \$3

Build your Own Burger

6oz Beef or turkey patty, lettuce, tomato, onion and pickle chips on a brioche bun, \$14

Add 50¢ each American, Swiss, Pepper jack, cheddar, provolone, mushrooms, grilled onions, jalapenos

bacon, avocado \$1.50 each

Beyond Burger Available \$3

French Dip

Slow roasted beef sliced thin, hoagie roll, provolone, Au-Jus \$16

Hot Dog

All beef frank, side of red onions, relish, sauerkraut \$7 Add chili and cheese \$2

Reuben

Corned beef, Swiss cheese, sauerkraut, Thousand Island dressing, rye bread \$14

Turkey BTL Wrap

Turkey, bacon, lettuce, tomatoes and sundried tomato cream cheese spread on a garlic tortilla \$14

Half Sandwich

Choice of turkey, ham or chicken salad, choice of bread \$12

Gluten Friendly Bread or Bun \$3

Ancho Roasted Chicken Sandwich

Avocado, cheddar cheese, bacon, onions, roasted red bell peppers and a chipotle aioli on a sesame bun \$14

Chef's Corner (Available Tuesday-Saturday starting at 4pm)

All Entrées Include Soup or House Salad

Bacon wrapped Pork Tenderloin (GF)

Medallions topped with a maple chipotle BBQ sauce, forbidden rice, vegetables \$20

Butter Basted Beef Tenderloin (GF)

Slow cooked 6oz, garlic and thyme, baked potato, vegetables \$26

Parmesan Crusted Catfish

Forbidden rice, vegetables, remoulade sauce \$19

Salmon (GF)

Forbidden rice, vegetables, three pepper cream sauce \$26

Chicken Chardonnay

Onions, artichokes, grapes, butter wine sauce, mashed potatoes, vegetables \$20

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*