



SANDWICHES & BURGERS

“All Served with a Choice of Seasoned Fries, Sweet Potato Fries, Onion Rings or a Cup of Seasonal Fruit”

The BLT	\$14	El Diablo Sandwich	\$16
<i>Bacon, lettuce, tomato, poblano, swiss & cheddar cheeses, toasted white or wheat bread</i>		<i>Fried or grilled chicken, spicy Buffalo Sauce, Ghost Pepper or Pepper Jack Cheese on a Toasted brioche bun</i>	
Ranchero Club	\$18	Chicken or Tuna Salad Sandwich	\$16
<i>Ham, Turkey, Roast beef, poblano, swiss & cheddar cheese, toasted white or wheat bread</i>		<i>Served on a croissant, toasted white, or wheat bread</i>	
Rancho Viejo Burger	\$17	Triple Decker	\$15
<i>Lettuce, tomato, onion, cheddar, swiss or american cheese</i>		<i>Turkey, bacon, lettuce, tomato, on toasted white, or wheat bread</i>	

Additional Toppings:

Caramelized Onions, Avocado, Jalapenos, Mushrooms, Cheddar, American or Swiss \$1
Bacon \$2 Extra Patty \$8

MEXICAN

“All Served with Mexican Rice and your Choice of One: Charro Beans, Refried Beans, Sauted Vegetables, or a Side Mixed Green Salad with Choice of Dressing”

Enchiladas Suizas (3) GF	\$16	Seafood Enchiladas (3)	\$19
<i>Filled with chicken, topped with Monterrey cheese, & salsa verde</i>		<i>Gulf Shrimp and Crab, Topped with a Creamy Poblano Creamy Sauce</i>	
Tex- Mex Enchiladas (3)	\$16	Chile Relleno	\$17
<i>Choice of ground beef or cheese, topped with a chili sauce and Fiesta cheese blend</i>		<i>Poblano Pepper Filled with Queso Fresco, topped with a Ranchero Sauce, Choice of 3 Corn or 2 Flour Tortillas</i>	
Enchiladas Mexicanas (3) GF	\$16	Sizzling Fajitas- Beef or Chicken GF	\$24
<i>Choice of Chicken, Ground Beef, or Queso Fresco, Topped with Guajillo Pepper Sauce</i>		<i>Beef, chicken, or combo, served with grilled, onions, bell peppers and choice of 3 corn, or 2 Flour Tortillas, Add Grilled Shrimp (4) \$8</i>	

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CHEF'S SUGGESTIONS

Chipotle Pasta

Grilled chicken \$17, Gulf Shrimp (6) \$20, Salmon (8oz) \$28

Cavatappi pasta, with bell peppers, onions, in a creamy chipotle sauce.

Shrimp Scampi (6)

\$23

Grilled Gulf shrimp, in a buttery garlic lemon sauce, linguine pasta & garlic bread

Chicken Fried Chicken

\$15

Fried chicken breast topped with white country gravy, served with buttery mashed potatoes and sauteed green beans, & Texas toast

Chopped Steak (8oz)

\$14

Bacon-wrapped chopped steak, topped with a mushroom Demi-Glaze, served with buttery mashed potatoes, & sautéed green beans

Tampiqueña GF

\$24

Beef skirt steak, cheese enchiladas (2) guacamole, pico de gallo, Mexican rice, refried or charro beans, grilled onions & serranos, corn (3) or flour tortillas (2)

Chicken Monterrey GF

\$17

Grilled chicken breast topped with Ranchero Sauce, swiss cheese & avocado, served with rice pilaf and mixed vegetables

Grilled Chicken Breast(6oz) GF

\$15

Served with mixed vegetables & Quinoa

Quinoa Bowl GF

\$12

Quinoa, sweet roasted potatoes, edamame, and kale
chicken (6oz) \$20, salmon (8oz) \$27, Gulf Shrimp (6) \$22

'Add a Side Mixed Green or Caesar Salad for \$3

SEAFOOD

Salmon (8oz) GF

\$26

Grilled, Blackened or Seared, served with rice pilaf and sautéed vegetables

Red Snapper (8oz) GF

\$26

Grilled, Blackened or Seared, served with rice pilaf and sautéed vegetables

Gulf Shrimp Skewers (6) GF

\$21

Grilled, Blackened or Seared, served with rice pilaf and sautéed vegetables
Fried \$2 More

Papillote Red Snapper (8oz)

\$35

(Parceled and baked in a creamy seafood sauce, served with rice pilaf and sautéed vegetables

Seafood Platter for Two

\$55

(2) filet of flounder, (6) Gulf shrimp, (4) Gulf oysters, (2) hushpuppies, coleslaw, tartar sauce, cocktail sauce, seasoned fries or sweet potato fries
Prepared: fried, pan seared, or blackened

Tacos de Dorado (4)

\$22

Mahi Mahi on a corn tortilla topped with mango slaw, pico de gallo, served with a cup of charro beans. Prepared: Grilled, fried, or blackened

Tacos Gobernador (4) GF

\$19

Spicy seared Gulf shrimp, topped with Pepper Jack cheese, queso fresco, cilantro, red pickled onions on corn tortillas & cup of charro beans

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STARTERS

Fried Calamari	\$14	Escargots (6)	\$12
<i>With Remoulade sauce</i>		<i>Served with toast points</i>	
Gulf Crab Cakes (3)	\$20	Lump Crab Dip	\$19
<i>With Remoulade sauce</i>		<i>Served with pita points</i>	
Fresh Snapper Ceviche(8oz)GF	\$16	Bacon Wrapped Scallops (5) GF	\$20
<i>Served with tortilla chips</i>		<i>Drizzled with a sweet soy glaze</i>	
Smoked Salmon Crostini	\$20	Classic Gulf Shrimp Cocktail GF	\$19
<i>Cream Cheese, Capers & Red Onions</i>		<i>(Served with cocktail sauce & lemon</i>	
Cheese Nachos GF	\$10	Rancho Shrimp Cocktail (8oz) GF	\$16
<i>Served with Jalapeños</i>		<i>Mexican style, served with tortilla chips</i>	
Chips & Dip Duo GF	\$12	Anitas GF	\$20
<i>Salsa & guacamole, add queso (6oz) \$3</i>		<i>Beef, Chicken, Gulf Shrimp or combo</i>	
Traditional Wings (6) GF	\$14	<i>Topped with cheese, refried beans, guacamole, and a side of Jalapeños</i>	
<i>Choice of Buffalo, BBQ, or lemon pepper sauce and served with Ranch or Bleu cheese dressing</i>		Hummus	\$15
		<i>Served with pita points</i>	

SOUPS & SALADS

Caldo de pollo Cup \$6	Bowl \$10	Pear Salad GF	\$16
Traditional lentil Cup \$6	Bowl \$10	<i>Spring mix tossed in a citrus olive oil dressing topped with feta cheese, Bosc pear and sliced almonds</i>	
Soup of the Day Cup \$6	Bowl \$10	Spinach Salad GF	\$17
Soup & Salad	\$9	<i>Fresh spinach, strawberries, pecans, balsamic vinaigrette and feta cheese</i>	
<i>Cup of soup and side Caesar salad</i>		Rancho Salad GF	\$16
Cobb Salad GF	\$17	<i>Grapes, pecans, Bleu cheese on mixed greens, with Ranch, Bleu cheese, balsamic vinaigrette, or raspberry dressing</i>	
<i>Grilled chicken, bacon, tomato, avocado, hard boiled egg, Bleu cheese, red potato. with Shrimp (5) \$20, or salmon (8oz) \$25</i>		Stuffed Avocado GF	
Caesar Salad Half \$5	Full \$10	<i>Served with cottage cheese</i>	
<i>Romaine lettuce, Caesar dressing, croutons and shaved parmesan cheese</i>		Chicken salad \$18	Shrimp rioja \$21
<i>Add to any Salad Gulf shrimp (4) \$8, salmon (8oz) \$15, or chicken (6oz) \$6</i>		Tuna salad \$16	Snapper Ceviche \$25

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STEAKS

SOURCE & VERIFIED
NATIVE AMERICAN BEEF

<p>Filet Mignon (6oz) GF \$39</p> <p><i>Served with choice of two sides</i></p> <p>Ribeye Steak (12oz) GF \$45</p> <p><i>Served with choice of two sides</i></p> <p>New York Strip (10oz) GF \$36</p> <p><i>Served with choice of two sides</i></p> <p><i>“Proudly Serving Native American Prime Beef”</i></p>	<p>Ribeye Tacos (4) GF \$28</p> <p><i>Served with Chimichurri sauce & charro Beans, Additional Taco \$7</i></p> <p>Steak Medallions (6oz) GF \$40</p> <p><i>Sautéed with shallots, mushroom and Cognac sauce, served with grilled asparagus & buttery mashed potatoes</i></p>
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Add Gulf shrimp (4) \$8
Side Garden or Caesar Salad for \$3

KIDS MENU

12 years and Under

<p>Chicken Strips (2) \$9</p> <p><i>(Choice of BBQ, Buffalo or Ranch dipping sauce)</i></p> <p>Cheese Quesadilla (1) \$9</p> <p><i>(Flour tortilla filled with cheese and cut in pieces, served with sour cream and salsa)</i></p>	<p>Kids Burger (6oz) \$9</p> <p><i>(All beef patty, served with lettuce, and tomato Add: Cheese \$1 Add Bacon \$2)</i></p> <p>Personal Pepperoni Pizza \$10</p> <p><i>9" personal pepperoni pizza</i></p>
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“All Served with a Choice of Fries or Cup of Fruit”

SIDES

<p><i>Grilled Asparagus GF \$5</i></p> <p><i>Sautéed Mushrooms GF \$5</i></p> <p><i>Sauteed Broccoli GF \$5</i></p> <p><i>Sautéed Seasonal Vegetables GF \$5</i></p> <p><i>Scalloped Potatoes \$5</i></p> <p><i>Rice Pilaf \$4</i></p> <p><i>Mexican Rice \$4</i></p> <p><i>Guacamole (6oz) GF \$5</i></p>	<p><i>Onion Rings \$5</i></p> <p><i>French Fries \$4</i></p> <p><i>Sweet Potato Fries \$5</i></p> <p><i>Buttery Mashed Potatoes \$5</i></p> <p><i>Loaded Baked Potato \$7</i></p> <p><i>Charro Beans GF \$4</i></p> <p><i>Refried Beans GF \$3</i></p> <p><i>(3) Corn Tortilla (1) Flour Tortilla \$1</i></p>
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BEVERAGES

<p>Fountain Drinks \$3.50</p> <p>Premium Mineral Water \$4</p>	<p>Premium Bottled Water \$4</p> <p>Iced Tea or Coffee \$3.25</p>
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