

Appetizers

Crab Cake Jumbo lump crab meat, smoked paprika aioli	\$13
Jumbo Prawn Cocktail Poached New England style, grated horseradish sauce	\$11
Portobello Fries Roasted garlic-Gorgonzola dipping sauce	\$7
Oysters Rockefeller Baked Hillman Island Oysters, fresh spinach, shallots, pancetta bacon, hollandaise sauce	\$12
Tart Apple and Pancetta Anolini Roasted scallops & Saffron Broth	\$11
Baked Brie Cheese Torte Served warm with port-marinated strawberries and balsamic syrup	\$11
Ahi Tuna Duo of seared and tartar tuna, watermelon relish, tobiko, wasabi oil	\$7

Soups

Lobster Bisque Chive oil, brandy poached lobster meat	\$8
Baked Onion Soup With a splash of sherry	\$6

Salads

Caesar Salad Prepared tableside in the classical fashion. For two or more persons	\$9 - per person
Rancher's Chopped Salad Chopped Romaine, scallions, cucumber, sweet peppers, crisp pancetta bacon, boiled egg, smoked jalapeno-buttermilk dressing	\$11
Market Salad Fresh seasonal greens, crisp vegetables tossed with Rancher's Club house dressing	\$7
The Wedge Chilled Iceberg wedge, hot-house tomato, apple-smoked bacon, bleu cheese dressing	\$8

Chilled Tomato Salad	\$8
Red and yellow beefsteak tomato, Maui onion, Maytag bleu cheese, balsamic vinaigrette	

Wood-Grilled Steaks

Filet Mignon 10oz.	\$32
Wagyu Domestic Kobe Filet 8oz.	\$75
Bison Tenderloin 8oz.	\$36
Dry-Aged Ribeye 12oz.	\$36
Cowboy Cut Bone-In Ribeye 26oz.	\$44
Bison Ribeye 12oz.	\$33
Dry Aged New York 14 oz.	\$48
Wagyu Domestic Kobe New York 12 oz.	\$78
Porterhouse For Two 32oz. Carved tableside	\$68

Chops

Kurobuta Double-Cut Pork Chop 14 oz. Chimayo chile - apple confit	\$28
Colorado Pan-Seared Lamb Chops Golden raisins - balsamic glaze	\$33
Wapiti Elk Chops Two 5 oz. chops grilled over aromatic hard woods	\$37

Braised

Veal Osso Bucco Roasted tomato and veal stock reduction	\$29
Beef Short Ribs Caramelized shallot jus	\$19

Fish and Shellfish

Catch of the Day Your captain will describe today's fresh fish selections	\$Market
Pan-Seared Prawns	\$23

Shaved garlic, plugra butter, caper berries	
Alaskan Wild Salmon	\$27
New Mexican organic honey and sherry glaze	
King Crab Legs - One Pound	\$44
Cold Water Lobster Tail 16oz.	\$Market

An 18% gratuity will be added to parties of 6 or more for your convenience.
If you believe this amount should be increased or decreased, please notify your captain.

Side Dishes

Baked Idaho Potato	\$5
Hand Cut Steak Fries	\$5
Spinach, Bacon and Feta Stuffed Mushrooms	\$6
Potatoes Au Gratin	\$5
Steamed Broccoli with Butter	\$3
Asparagus with Hollandaise	\$5
Creamed Spinach	\$4

Additions

Add the following to any entree

Crab Cake	\$12
Pan-Seared Prawns (4)	\$9
Broiled Lobster Tail - Eight Ounce	\$25
Fried Oysters (Four Each)	\$8
Grilled Hatch Green Chiles (2)	\$2
Maytag Bleu Cheese	\$3
Grilled Portobello Mushroom	\$4

Sauces

Rancher's Club Steak Sauce
Wild Mushroom
Chimchurri
Hollandaise

Bernaise
Peppercorn
Red Chile Demi Glace
Raspberry Chipotle

Banquet Facilities and Private
Dining Rooms Available