



RANCHERS CLUB
OF NEW MEXICO

Appetizers

Crab Cake Jumbo Lump crab meat, smoked paprika aioli	\$12.5
Jumbo Prawn Cocktail Poached New England style, gated horseradish sauce	\$10
Portobello Fries Roasted garlic-Gorgonzola dipping sauce	\$7
Ahi Tuna Fresh mango, avocado, soy and wasabi oil	\$10

Soups

Lobster Bisque Chive oil, brandy poached lobster meat	\$7
Baked Onion Soup With a splash of sherry	\$6

Salads

Gorgonzola Steak Salad Seasonal greens, wood-grilled sirloin, herb-roasted tomato, French green beans, mushroom, kalamata olives, Gorgonzola cheese, roasted shallot vinaigrette	\$14
add wood-grilled chicken breast - \$13 add wood-grilled jumbo prawns - \$15 add wood-grilled salmon filet - \$15	
Caesar Salad Garlic studded croutons	\$9
The Wedge Chilled Iceberg wedge, hot-house tomato, apple-smoked bacon, bleu cheese dressing	\$7
Chilled Tomato Salad Red and yellow beefsteak tomato Maui onion Maui blue	\$8

cheese, balsamic vinaigrette

Rancher's Chopped Salad \$11
Chopped Romaine, scallions, cucumber, sweet peppers, crisp pancetta bacon, boiled egg, smoked jalapeno-buttermilk dressing

Chilled Shrimp Cobb \$14
New England poached prawns, bacon, tomato, black olive, avocado, boiled egg, bleu cheese, choice of dressing

Pasta

Seafood Ravioli \$18
Open-faced with lobster, shrimp, scallops, crawfish, tomato and fresh pasta in a sherried lobster broth

Pasta Du Jour \$13
Your captain will describe today's culinary creation

Wood Grilled Burgers

Served with leaf lettuce, tomato, onion and choice of Parmesan fries, pasta salad or fresh fruit

Black Angus \$10
Wagyu (Domestic Kobe) \$14
American Bison \$12
Portobello Mushroom \$9

Enhancements

Baby Swiss, Maytag bleu, white cheddar, Boursin cheese, sauteed mushroom, caramelized Maui onion, fresh jalapeno, Hatch green chile, applewood smoked bacon, roasted sweet peppers, sliced prosciutto

Sandwiches

Served with choice of Parmesan fries, pasta salad or fresh fruit

Crab Cake Sandwich \$15
Jumbo lump crab cake, seasonal microgreens, tomato, marinated slaw, lime mayonnaise on a fresh baked brioche bun

The Rancher's Club \$11
Grilled breast of chicken, smoked turkey, lettuce, tomato, bacon and avocado on toasted sourdough bread

The Caprese \$8

Beefsteak tomato, fresh mozzarella and fresh basil on a crusty baguette

Bell Ranch Steak Sandwich \$16
Named after the 400,000 acre New Mexican ranch depicted in the club's Caplin photos. Six ounce filet mignon served open-faced with sauteed mushrooms and caramelized onion on grilled baguette slices

Entrees

Filet Mignon \$25
Eight ounces center-cut, Yukon gold mash, asparagus, wild mushroom compound butter

Rib Eye \$20
Ten ounces, wood-grilled. Steak fries and sauteed French green beans

Seared Ahi Tuna \$15
Asian vegetables, soba noodles, Thai sweet chili sauce

Wild Alaskan Salmon \$16
Fingerling potatoes, braised fennel, herbed tomato and lemon- infused olive oil

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.