

APPETIZERS

GARLIC CHILE LIME SHRIMP \$14.95

Grilled marinated spicy Shrimp, Remoulade, Mango Slaw and Tortilla Hay Stack

CAJUN FILET TAIL \$14.95

Pan-seared Filet Tail with Cajun seasoning, spicy Tomatillo Salsa and fresh squeezed Lime Juice, tossed with Cilantro

FRIED GREEN BEANS \$11.95

Dipped in Tempura batter, served with Chipotle Remoulade sauce

SEARED SEA SCALLOPS \$15.95

With Citrus and Arugula

FRIED CALAMARI \$12.95

Lightly breaded, tossed with Hot Garlic-Sage Vinaigrette, sliced Almonds and Lemons

OYSTER ROCKEFELLER \$14.95

Fresh Oysters baked with Spinach, Artichokes, Butter, Parmesan Cheese, Pancetta Bacon and Hollandaise sauce

CRAB CAKES \$15.95

Chipotle Remoulade, Frisee and grilled Lemon

STEAMER CLAMS & MUSSELS \$14.95

Garlic, White Wine, crushed Red Pepper, Sweet Butter and grilled Almond Bread

SAUTÉED SWEETBREADS \$13.95

Fall Mushrooms, Cheese Spoon Bread and Marsala Wine sauce

SHRIMP COCKTAIL \$14.95

Four poached Prawns served with a spicy Bloody Mary-Horseradish sauce

ESCARGOT MAITRE-D \$14.95

*Served in the Shell with Garlic Butter.
Accompanied by Herb Bread Sticks and Baby Mixed Greens*

SOUP

CLEAR BEEF & MUSHROOM \$4.95

With Chives

BROCCOLI & ROASTED POBLANO CHILE SOUP \$4.95

Garnished with Chili-Lime Almonds

APPLE VEGETABLE SOUP \$4.95

Poached Pears and Pistachios

SALADS

WESTERN WEDGE CAESAR \$5.95

*Blue Corn Tostada, Appaloosa Bean spread
& Queso Fresco*

WARM SPINACH SALAD \$ 5.95

Sautéed Sweetbreads and Bacon Dressing

STEAKHOUSE SALAD \$5.95

*Wedge of Iceberg, sliced Roma Tomatoes, Red Onions, Black Olives and
Bleu Cheese with choice of Dressing*

HARRIS RANCH RESTAURANT RESERVE BEEF

Harris Ranch Beef is famous for quality and flavor throughout California and the West. We hand-select only the highest quality USDA choice beef, grain-fed and minimally processed, free of artificial ingredients and preservatives for exceptional flavor and tenderness.

*All Beef Entrees come with Farm Fresh Vegetables and choice of Potato Selection:
Baked Potato, Twice Baked Potato, Potato-Onion Tart, Freshly Baked Yam,
Scalloped Potatoes, or Garlic Mashed Potatoes*



DRY-AGED PRIME RIB OF BEEF

*Seasoned with Garlic and fresh Rosemary, slow-roasted and sliced to order.
Served with creamy Horseradish and Au Jus.*

12 oz. Cowboy Cut \$33.95

16 oz. Jack's Cut \$36.95

20 oz. Bone-In \$39.95

PRIME NEW YORK STEAK

Dry-Aged USDA Prime New York Steak, Char Broiled with outstanding flavor

14 oz. \$39.95

FILET TENDERLOIN

Most tender of all Steaks

8 oz. \$36.95

12oz. \$39.95

BONE-IN RIBEYE

*This Bone-in Ribeye has fantastic marbling which makes it tender,
Flavorful and juicy*

20 oz. \$37.95

24 oz. \$39.95

TOP SIRLOIN

Baseball cut Top Sirloin is lean and full of flavor

12 oz. \$34.95

SHORT LOIN

*Hearty Bone-in premium Short Loin Steaks are a combination of the tenderness
of the Filet and full flavor from the New York*

28 oz. Porterhouse \$45.95

SAUCES \$2.50

*Brandy Peppercorn, Red Chile Whiskey Sauce, Jack Daniel's Wild Mushroom,
Herb Butter and Bleu Cheese, Homemade Barbeque Sauce
& Classic Béarnaise*

OTHER SIDES

Baked Yam \$2.00

Black Bean Ragout \$2.00

Broccoli Rabe \$3.00

HR Mac & Cheese \$3.50

Sautéed Green Leaf Spinach & Crispy Bacon \$3.50

Sautéed Mushrooms & Fried Garlic Chips \$3.50

Grilled Chile-Lime Shrimp \$10.95

CHEF'S RECOMMENDATIONS

Features are accompanied with choice of Soup of the Day, Caesar or Steakhouse Salad with choice of dressing, fresh Garlic Almond & Olive Bread with whipped Butter

SURF 'N' TURF \$59.95

6 oz. Filet & Lobster Tail with fresh vegetables and Steakhouse Rice Pilaf

FILET MEDALLIONS & CRAB CAKE OSCAR \$45.95

*Grilled Artichoke Hearts and Hollandaise Sauce.
Served with Lyonnaise Potatoes and Broccoli Rabe*

CHIPOTLE MUSTARD RUBBED 16OZ PRIME RIB \$39.95

*Topped with sautéed Onions, Gorgonzola Cheese,
Served with Corn Cakes and Black Bean Ragout*

WINE FLIGHTS

INTERESTING WHITES \$13

*Chateau St. Jean, Fume Blanc, 2009
Michael-David Vineyards, "7 Heavenly Chards", 2007
Trefethen, Dry Riesling, 2007*

ZINS \$14

*Sextant Zinfandel, 2008
Seghisio Zinfandel, 2007
Michael-David Vineyards Zinfandel, 2007*

BLENDS \$14

*Ridge, "Three Valleys", Sonoma County, 2007
Artesa, "Tempranillo", 2004
Luna, "Sangiovese", 2007*

SPECIALTIES

FILET & CHILE RELLENO \$33.95

Served with Black Beans, Lime Sour Cream and Pico De Gallo

SPICE RUBBED LAMB LOIN \$33.95

*Served with Garlic Butter and Parmesan Cheese Gnocchi, Broccoli Rabe
& Espresso-Cognac Reduction*

CLASSIC STEAK DIANE \$37.95

*Two 4 oz. Harris Ranch Restaurant Reserve Filet Mignons, sautéed and served
With Garlic Mashed Potatoes and Farm Fresh Vegetables
Finished with Diane Sauce and sautéed Mushrooms*

COFFEE— SAGE CRUSTED 20 OZ. BONE-IN RIBEYE \$38.95

*Served with Black Bean Ragout, grilled Balsamic Onions
& topped with Brandy Peppercorn Sauce*

POMEGRANATE GLAZED SALMON \$31.95

Pan Seared Pacific Salmon served with Corn Cakes and grilled marinated Artichoke Hearts

BEEF WELLINGTON \$34.95

*6 oz. Filet, Portobello Mushroom, and Gorgonzola Cheese,
roasted in Puff Pastry and served with Garlic Mashed Potatoes, Green Beans,
Baby Carrots and Brandy Peppercorn Sauce*

CALIFORNIA CIOPPINO \$30.95

*Rich Tomato and Fennel Broth with poached Arctic Cod, Sea Scallops,
Manila Clams, Mussels and Dungeness Crab Claws*

PAN ROASTED ROSEMARY CHICKEN \$29.95

*Airline Chicken breast seared Crisp and served over Au-Gratin Potatoes with Haircots Verts
& a rich Rosemary scented Chicken Pan Jus*