

Appetizers

Sweet Corn and Oxtail Tamale

Served with sarsaparilla barbeque sauce,
Granny Smith apple salad & tomato salsa
\$11.95

Tomato Bruschetta

Fresh Roma tomatoes and red onion, tossed in
basil vinaigrette, topped with tri-tip, gorgonzola
cheese and toasted almonds
\$12.95

Cowboy Chimichangas

Ground Beef, cheddar cheese, black beans, roasted
corn, Spanish rice and pico de gallo. Rolled in an
egg roll wrapper and deep fried. Served with
avocado cream.
\$12.95

Flat Bread

Asparagus and house-made beef jerky, topped with
mozzarella and herb olive oil on crisp flat bread.
\$10.95

Garlic Chile Lime Shrimp

Grilled marinated spicy shrimp, remoulade, mango
slaw and tortilla hay stack
\$15.95

Fried Calamari

Lightly breaded, tossed with hot garlic-sage
vinaigrette, sliced almonds and lemons
\$12.95

Fried Green Beans

Dipped in tempura batter, served with chipotle
remoulade sauce.
\$10.95

Fried Oysters Rockefeller

Topped with fresh sautéed spinach, apple cider
and chorizo hollandaise sauce
\$14.95

Cajun Filet Tail

Pan-seared filet tail with Cajun seasoning, spicy
tomatillo salsa and fresh squeezed lime juice.
Tossed with cilantro.
\$13.95

Soups

Oxtail Chili

Tender oxtail beef, pinto beans and
cowboy coffee cracker
\$5.95

Sweet Corn Chowder

With roasted corn, avocado and lobster meat
\$5.95

Baked Onion Soup

Topped with horsefeather horseradish white
cheddar gratinee
\$5.95

Soup Flight

Sampling of all three
\$6.95

Salads

Steak House Salad

Wedge of iceberg, sliced roma tomatoes, red onions and
bleu cheese with choice of dressing.
\$6.95

Western Wedge Caesar

Blue corn tostada, Appaloosa bean spread
& queso fresco
\$6.95

Westside Farmer

Iceberg and Romaine lettuce tossed with oranges, red onions, almonds, avocado, asparagus, tomato and
bacon. Served with soft poached egg, brioche croutons and roasted garlic-sage vinaigrette
\$6.95

Specialties

Jerky Rubbed Prime New York

Prime New York Steak, Dry-Aged then grilled
with beef jerky rub and brandy peppercorn sauce,
served with chipotle macaroni & cheese
\$41.95

Double-Cut Pork Chop

Brined smoked pork chop stuffed with Andouille
sausage, pan-roasted, topped with Bleu cheese,
served with fingerling potato salad, rye sauerkraut
and house-made white peach chutney
\$38.95

Pan-Roasted Halibut

Served with chipotle mashed potatoes, sautéed
spinach and rich mole sauce
\$30.95

Almond Crusted Lamb Loin

Almond, mint crusted lamb with scalloped
potatoes Au-Gratin, asparagus, baby carrots &
mint-demi glaze
\$32.95

Chicken Piccata

Pan-seared chicken breast stuffed with artichoke,
sun-dried tomato and goat cheese. Topped with
lemon caper butter sauce and served with garlic
mashed potatoes & asparagus
\$28.95

Cowboy Bone-In Ribeye

Pinto bean casserole and fried tobacco onions
\$37.95

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.

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.

10oz Regular Cut \$26.95

12oz Cowboy Cut \$28.95

Prime New York Steak

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

10oz \$28.95

14oz \$32.95

Bone-In Westside Cut \$30.95

Filet Tenderloin

Most tender of all Steaks

6oz \$27.95

8oz \$30.95

12oz \$34.95

"Tomahawk" Bone-In \$37.95

Bone-In Ribeye

This bone-in ribeye has fantastic marbling which makes it tender, flavorful and very juicy

16oz \$28.95

20oz \$30.95

Top Sirloin

Baseball cut top sirloin is lean and full of flavor

8oz \$25.95

12oz \$28.95

Short Loin

Hearty bone-in premium short loin steaks are a combination of the tenderness of the Filet & full flavor from the New York

20oz T-Bone \$33.95

28oz Porterhouse \$38.95

Sauces

Brandy Peppercorn

Jack Daniel's Wild Mushroom

House-Made Steak Sauce

Herb Butter and Bleu Cheese

Sarsaparilla Barbeque Sauce

Classic Bearnaise

\$2.50

Potato for One

Baked Potato

\$4

Scalloped Potatoes Au-Gratin

\$4

Fresh Baked Yams

\$4

Garlic Mashed Potatoes

\$4

Vegetable for Two

Sautéed Green Leaf Spinach & Crispy Bacon

\$7

Sautéed Green Beans

\$7

Grilled Asparagus & Caramelized Shallots

\$7

Corn on the Cob w/Dill Butter

\$7

Baby Carrots

\$7

Chipotle Mac & Cheese

\$7

Bean Casserole

\$7

Sautéed Mushrooms & Fried Garlic Chips

\$8