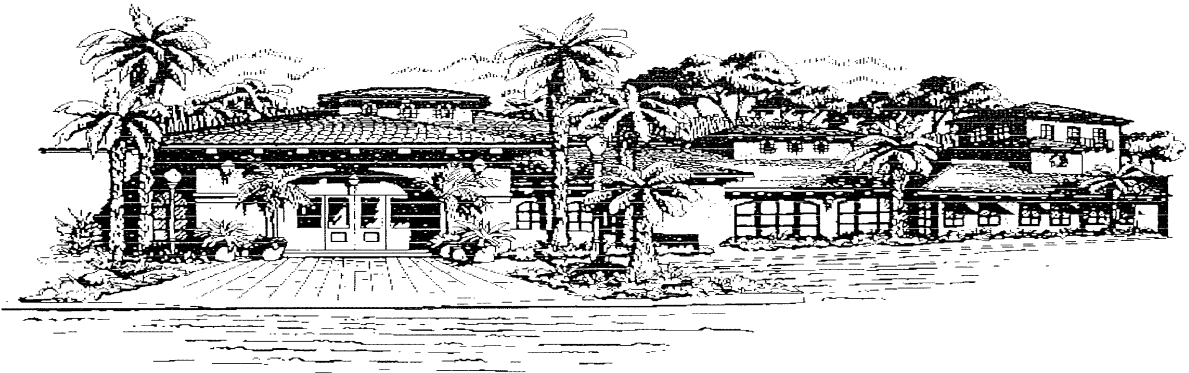


HARRIS[®] RANCH

RESTAURANT

Celebrating Over 35 Years of Hospitality



Fresh From Our Farm

BREAKFAST MENU 2017

As Harris Ranch is famous for its BEEF, we hand-select only the highest quality USDA choice beef, fed natural, wholesome grains for superior flavor and tenderness.

From our backyard we are featuring:

ALMONDS, BROCCOLI, PISTACHIOS, SWEET POTATOES,
GARLIC, RED, YELLOW, AND WHITE ONIONS,
NAVEL ORANGES, LISBON LEMONS, SQUASH

From the River Ranch, which is east of Fresno on the Kings River, we are featuring:

OLIVES

In addition, we have an abundance of
ROSEMARY, THYME, CHIVES, CILANTRO, DILL,
MARJORAM, SAGE, & OREGANO
from our HERB GARDEN.

Each day at HARRIS RANCH begins in our BAKERY.

Only the finest & freshest ingredients go into our
BREADS and DESSERTS.

Choose from a selection of our
PIES, CAKES, PASTRIES, & COOKIES.

ALL OUR BAKED GOODS and HARRIS RANCH BEEF
are available in the COUNTRY STORE to take with you, or you can order on-line at

www.harrisranch.com



HARRIS RANCH FRESH

ORANGE JUICE... 3.25

Freshly squeezed every morning, our orange juice is sweet, pulpy and packed with powerful vitamin C!

COFFEE

★ 100% ARABICA... 3.25

Fresh ground trattoria blend coffee beans - Unlimited refills!

THE RACETRACKER... 3.25

Combination coffee & hot chocolate topped with whipped cream

ESPRESSO... 3.75

Made from high-quality Arabica beans

CAFÉ MOCHA... 4.25

Shot of espresso with steamed chocolate milk & chocolate shavings

CAPPUCCINO... 4.25

Equal parts steamed milk and espresso with a head of foamed milk

CAFÉ LATTE... 4.25

Shot of espresso topped with steamed milk

ICED COFFEE FEATURES

ICED COFFEE... 3.25

A blend of Kona coffee over coffee ice cubes

DAILY DOUBLE... 4.25

A blend of Kona coffee & creamy French vanilla over coffee ice cubes

MUDDY TRACK MOCHA... 4.25

Smooth blend of Kona coffee & rich mocha over coffee ice cubes

TRIFECTA FREEZE... 5.95

Chocolate almond clusters blended with vanilla bean ice cream & espresso topped with whipped cream

BEVERAGES

BOTTLED WATER

Sparkling

Saratoga Natural Spring Water, sparkling, 12oz...3.95

Saratoga Natural Spring Water, sparkling, 28oz...6.95

Still

Saratoga Natural Spring Water, 12oz...3.95

Saratoga Natural Spring Water, 28oz...6.95

WHOLE MILK, AND NON-FAT... 3.25

ALMOND MILK... 3.25

House-made with Harris Woolf almonds

ASSORTED JUICES

*Tomato, Apple, Grapefruit,
Cranberry & Fruit Punch... 3.25*

ORANGE CARROT SMOOTHIE

with oats, bananas, yogurt & pineapple ... 3.95

★ PEPSI, DIET PEPSI, DR. PEPPER,
SIERRA MIST & ROOT BEER... 3.25

Unlimited refills!

RED BULL... 4.95

★ POMEGRANATE LEMONADE... 3.25

Unlimited refills!

★ LEMONADE... 3.25

Unlimited refills!

★ ICED TEA... 3.25

Unlimited refills!

★ POMEGRANATE GREEN ICED TEA... 3.25

Unlimited refills!

ASSORTED HOT TEAS... 3.25

ROOT BEER FLOAT... 4.25

Served with old-fashioned ice cream

HOT CHOCOLATE... 3.25

Topped with whipped cream

BOLTHOUSE FARMS

CARROT JUICE... 3.25

When it comes to the ABC's of juicing nothing tops vitamin rich carrots

BERRY BOOST... 3.25

Blackberries, strawberries, boysenberries, raspberries and blueberries blended together for a purpose! A boost of vitamins A, C, E, B6 & B12

STRAWBERRY & BANANA SWIRL... 3.25

Enjoy a classic fruit combination of strawberries & bananas swirled together for a sweet treat

★ Take your refillable beverages to-go for an additional 1.00

HARRIS RANCH STEAK & EGGS

Harris Ranch beef is famous for quality and flavor throughout California and the West. We hand-select only the highest quality USDA choice beef fed natural, wholesome grains for superior flavor and tenderness.

Served with two eggs* any style, biscuits, or toast and your choice of hash brown potatoes, country potatoes, or sliced tomatoes.

Ⓞ COFFEE-SAGE CRUSTED RIBEYE... 34.95
14 oz. ribeye steak rubbed with coffee and sage

Ⓞ NEW YORK STRIPLOIN... 26.95
8 oz. char-broiled Striploin with outstanding flavor

Ⓞ BASEBALL CUT TOP SIRLOIN... 24.95
8 oz. of the most flavorful of all steaks

Ⓞ SLICED TRI-TIP... 22.95
8 oz. flavorful cut of beef with a texture all its own

CHICKEN FRIED STEAK... 21.95
USDA choice New York steak fried in a light batter, topped with country gravy—a Harris Ranch favorite!

HOMEMADE BISCUITS & GRAVY... 10.95

Two buttermilk biscuits, country sausage gravy
With your choice of sausage or fresh fruit

HUEVOS RANCHEROS... 14.50

Two eggs* and a spicy blend of refried beans & rancho sauce on a corn tortilla with jack and cheddar cheese with a flour or corn tortilla on the side

HARRIS RANCH OMELETS

Served with biscuits or toast, your choice of hash brown potatoes, country potatoes, or sliced tomatoes

Ⓞ MEDITERRANEAN VEGETABLE OMELET... 14.95
Three eggs* omelet with artichokes, Kalamata olives, diced tomatoes, wilted spinach and Feta cheese

Ⓞ WESTERN OMELET... 14.95
Fresh three egg* omelet with Ham, Onion, Bell Pepper, & Swiss cheese

Ⓞ MEXICAN OMELET... 14.95
Fresh three egg* omelet with Chorizo, Jalapeno, Black beans & Cotija cheese

Ⓞ MEAT LOVER OMELET... 14.95
Fresh three egg* omelet with Sausage, Bacon, Ham, & choice of cheese

HOT & COLD CEREALS

HOT OATMEAL... 6.95

Served with milk, raisins, and brown sugar

HOUSE-MADE GRANOLA... 8.95

From our bakery, served with milk & seasonal fresh fruit
Add yogurt... 2.95

COLD CEREAL... 4.95

Served with milk. Ask for today's selections from Kashi

RANCH BREAKFAST SPECIALS

Served with two eggs* any style, biscuits or toast and your choice of hash brown potatoes, country potatoes, or sliced tomatoes

Ⓞ RANCH HAND BREAKFAST... 14.50
Two eggs any style with bacon or sausage

Ⓞ HAM & EGGS... 14.50
Bone-in ham steak accompanied by two eggs any style

Ⓞ CORNED BEEF HASH & EGGS... 14.50
Our special corned beef, potatoes & two eggs any style

Ⓞ GROUND SIRLOIN PATTY AND EGGS... 14.50
Our ground sirloin patty accompanied by two eggs any style

EGGS BENEDICT

On buttered English muffin, poached eggs with choice of hash brown potatoes, country potatoes, or sliced tomatoes

HAM & HOLLANDAISE SAUCE... 14.95

TRI TIP, TOMATO & HOLLANDAISE SAUCE... 14.95

SMOKED SALMON & CREAM CHEESE... 14.95

BREAKFAST RANCH BURGER... 15.95

Jack or cheddar cheese, red onion, iceberg lettuce, tomatoes, pickles & our special dressing, served with hash browns, Country potatoes, or sliced fresh tomatoes
Add bacon... 2.50 Add egg*... 1.00 each

FROM THE GRIDDLE

Garnished with powdered sugar
Add real maple syrup... 3.00

HARRIS RANCH ALMOND PANCAKES... 8.95
Three buttermilk pancakes made with Harris Ranch almonds

BUTTERMILK PANCAKES... 7.95
Stacked three high

BELGIAN WAFFLE... 10.95
Topped with whipped cream, toasted almonds, & strawberries

CINNAMON RAISIN FRENCH TOAST... 8.95
House-made cinnamon roulade dipped in a light vanilla custard served golden brown with whipped butter

BREAKFAST SIDES

TOASTED BAGEL AND CREAM CHEESE... 2.95

FRUIT OR CHEESE DANISH... 2.95

Ⓞ SEASONAL FRESH FRUIT... 5.95

Ⓞ BACON OR SAUSAGE... 3.95

WHOLE GRAIN, SOURDOUGH
OR RYE TOAST... 2.95

CROISSANT OR MUFFIN... 2.95

COTTAGE CHEESE... 2.95

YOGURT... 3.95

With Fresh Seasonal Fruit... 6.95

* Substitute Egg Whites... 2.00

Ⓞ "Gluten Free" designations are based on information provided by our ingredient suppliers. Warning: Normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities. Avoid toast, biscuits, cheese rolls, croutons and oyster crackers, as these accompaniments are not gluten free. Please inform your server of any allergies when ordering.



INN & RESTAURANT

Back in the early 1900's, J.A. Harris and his wife Kate, traveled from Texas to the Imperial Valley, where they established one of California's first cotton gins and a bank. They later farmed in the Imperial Valley in the 1920's before moving to the Sacramento Valley where their only son, Jack, graduated from Chico High School before attending Cal Poly at San Luis Obispo.

In 1937, Jack and his wife Teresa, founded their own ranch on the west side of the San Joaquin Valley. The ranch was started on a previously unirrigated, half-section of land. Deep wells were drilled, land was cleared and leveled and the farm has expanded over the years to several thousand acres of prime irrigated farmland. The ranch originally grew primarily cotton, cantaloupe, and grain. Today, Harris Farms covers approximately 18,000 acres, including a 100,000-head feed lot and a modern beef processing facility located about 30 miles east of the farm. In addition to quality beef, we produce a wide variety of vegetable, fruit and nut crops, about 22 in all. These crops include everything from cotton, lettuce, garlic, asparagus, onions, tomatoes and melons to oranges, lemons, pistachios, walnuts, almonds and wine grapes. John and Carole Harris take pride in producing fine beef and produce, as well as being hosts to the many travelers stopping at HARRIS RANCH.

"Great brands aren't born, they're built over a lifetime of hard work, dedicated leadership and continual innovation. That's how a family name becomes a strong company and a trusted brand like Harris Ranch."

-John C. Harris, Corporate Chairman/Owner

HONEST TO GOODNESS BEEF

At Harris Ranch we have always taken great pride in raising beef that's as pure and great tasting as nature intended. Over the years since our founding, Harris Ranch has built a uniquely integrated beef production system where we control cattle sources, feeding and processing. Few beef companies—other than Harris Ranch—can truly claim they control all aspects of production. Today, Harris Ranch is now the largest cattle feeder, beef processor and beef marketer in California and one of the largest family-owned agribusinesses in the nation.

But despite our size, Harris Ranch is still very much a family operation at heart. We are proud of our long-standing history of being a producer of premium quality beef products which we market at supermarkets and restaurants throughout the west. Whether it's our fresh beef, fresh or frozen ground beef or our expansive and award-winning line of fully cooked and refrigerated entrees, Harris Ranch remains dedicated to continuing a tradition of quality as we move into the future.

YOU'RE JUST A CLICK AWAY!

You can enjoy the same wholesome beef and spices by ordering them on-line at www.harrisranch.com. Harris Ranch Beef is perfect for a thoughtful and welcomed gift for your friends and family. Place your order on-line and have it delivered to your doorstep today!

Find out the latest promotions and specials that are being offered at Harris Ranch Inn & Restaurant by signing up for our newsletter or liking us on Facebook! Did you know you can make Harris Ranch Restaurant reservations on-line? Visit us today at www.harrisranch.com

CONFERENCE & EVENT FACILITIES

At Harris Ranch Inn & Restaurant, your business is our pleasure. With our convenient location, midway between Los Angeles and San Francisco, along Interstate 5, the Harris Ranch Inn and Restaurant is the perfect central meeting point for corporate functions, executive retreats, weddings, tour groups, military groups, family reunions and more. You'll have access to over 7,500 square feet of fully-equipped, fully-staffed, conference and meeting space. Our highly trained professional staff is always ready to make any event, meeting, or wedding that much more special. Stop by our Meetings and Events Office for details.

CALIFORNIA CHAMPIONS

Harris Farms has been racing and breeding thoroughbred horses in California for over 40 years. The breeding and training operations are located at the main farm, ten miles northwest of the Inn & Restaurant. The weanling and yearling crops are divided between the main farm and our nursery at the beautiful River Ranch, which is located along the Kings River near Sanger. John Harris, president and owner of Harris Farms, is a strong voice in the horse industry and is a past president of the California Thoroughbred Breeders Association, Chairman of the California Racing Board and a member of the Jockey Club.

Harris Farms has California's leading stallion roster and offers their services to over three hundred mares annually. The roster is highlighted by Unusual Heat, California's Leading Sire for six consecutive years (2008-2013), and by Lucky Pulpit, CA sire of California Chrome, the only CA bred in history to win both the Kentucky Derby (Gr1) and Preakness Stakes (Gr1). The roster also features Swiss Yodeler, a perennial leading sire of two year olds as well as Heatseeker (IRE), the leading first, second and third crop sire, as well as Tizbud, Lucky J. H., Desert Code and Thorn Song.

The farm enjoys a very loyal clientele that includes some of California's leading horse enthusiasts. Successful graduates of Harris Farms programs include 2000 and 2001 Eclipse Award winner and 2000 Horse of the Year, Tiznow, as well as California Horses of the Year Soviet Problem, Moscow Burning, Nashoba's Key and Continental Red. In addition, farm graduates have garnered 27 divisional winners.

WHERE THE WEST UNWINDS

Pamper yourself with a stay at the Inn. The exterior is as handsome as an early California Hacienda, but it's what's inside the Inn at Harris Ranch that makes it truly special. Each of the 153 guestrooms and suites are tastefully designed in an inviting classic country theme. Enjoy an array of amenities to help you relax and unwind. Many of the rooms have patios or balconies which overlook the Olympic-style heated pool or large spas in a beautifully landscaped, terraced courtyard.

Visit www.harrisranch.com for special Inn packages and promotions.

THE COUNTRY STORE

Your one stop shop, while traveling on the road. Indulge in freshly baked pastries, farm fresh vegetables and aged Harris Ranch Restaurant Reserve Beef, packaged fresh for travel to your destination. Don't forget to peruse aisle after aisle of unique gifts and collectables that make the perfect hostess gift.

Celebrating Over 35 Years of Hospitality

In the true pioneer spirit of the Harris family, Harris Ranch was opened in 1977. We observed that there was the need for an oasis where travelers might stop, rest, and enjoy the bounty of our harvest. We have designed the menus around the fruits and vegetables we grow and creatively showcase the West's Best Beef in dishes that we hope you will enjoy! We still believe in doing things the "Old Fashioned Way". We cut our own beef and prepare your favorite dishes from scratch everyday. Our breads, cakes, pies, cookies, and other pastries are baked in our ovens everyday to maximize freshness. It is with great pride that John and Carole Harris continue the tradition of providing western charm and hometown hospitality to the California traveler.