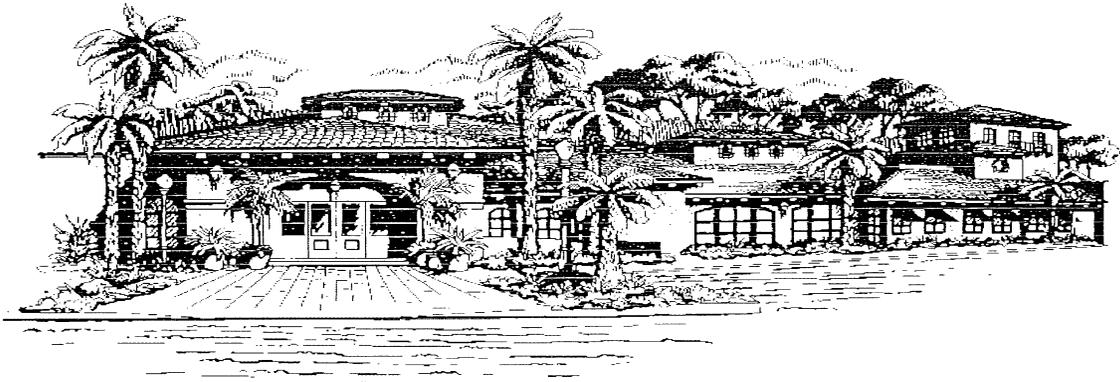


# HARRIS<sup>®</sup> RANCH

## RESTAURANT

*Celebrating Over 35 Years of Hospitality*



### Fresh From Our Farm WINTER 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](http://www.harrisranch.com)



# APPETIZERS

## CRISPY GREEN BEANS... 10.95

*Lightly battered and deep fried with chipotle remoulade*

## MOUNTAIN OYSTERS... 12.95

*A far cry from seafood, this is a traditional rancher's delicacy.  
Deep fried "beef bull oysters," & cocktail sauce*

## CAJUN FILET TAIL... 14.95

*Pan-seared filet tail with Cajun seasoning,  
spicy tomatillo salsa & lime juice,  
cilantro, with garlic bread*

## GF HOUSE-MADE CHILI RELLENO... 12.95

*Roasted poblano chili stuffed with Monterey Jack cheese,  
deep fried, with black bean chili, "California Hass"  
avocado pico de gallo, & lime sour cream*

## DEEP FRIED CALAMARI... 13.95

*Tossed in garlic sage vinaigrette with almonds,  
served with tartar sauce, cocktail sauce, & lisbon lemons*

## FROM THE FARM

*Served with freshly baked cheese roll and whipped butter  
Add house-made bacon bits...\$0.75*

### GF CLASSIC WEDGE

*TRADITIONAL OR CHOPPED*

*Iceberg wedge, diced tomato, green onions, dry bleu cheese,  
house-made bacon bits, with your choice of dressing*

*8 oz. Baseball Cut Top Sirloin... 26.95*

*14 oz. Ribeye steak... 33.95*

*8 oz. Filet mignon... 36.95*

## GF HARRIS RANCH WINTER MIX SALAD... 14.95

*Fresh iceberg and romaine lettuces tossed with dried  
cranberries, Granny Smith apples and roasted Marcona  
almonds then served with your choice of dressing  
with tri-tip... 19.95 or pepper Dijon chicken... 18.95*

## HOUSE-MADE CAESAR SALAD... 14.95

*Crisp romaine lettuce, asiago & parmesan,  
house-made croutons & Caesar dressing  
with tri-tip... 19.95 or pepper dijon chicken... 18.95*

## GF HORSERADISH FLANK CAESAR... 22.95

*Romaine lettuce, creamy horseradish dressing,  
marinated slices of choice beef, bleu cheese,  
"California Hass" avocado, cherry tomatoes, roasted  
garlic, grated parmesan & shaved red onion*

## WEST SIDE COBB SALAD... 16.95 GF

*Iceberg and romaine lettuce, diced tomatoes,  
fire-charred corn, diced red onions, sliced almonds,  
bleu cheese, "California Hass" avocado &  
chilled tri-tip with your choice of dressing*

## GF GRILLED FARM FRESH VEGETABLES... 16.95

*Zucchini, yellow squash, Portobello mushroom,  
red onion, asparagus, red & yellow bell peppers,  
romaine hearts, "California Hass" avocado, roasted  
garlic, olive oil, & balsamic vinegar*

## FRESH CHICKEN SALAD & FRESH FRUIT... 16.95 GF

*Diced chicken tossed with apples, grapes, celery,  
onions & roasted almonds in a mayonnaise dressing  
served with fresh fruit & gluten free crackers*

## TRADITIONAL SPINACH SALAD... 14.95 GF

*Parmesan peppercorn dressing, crumbled bacon,  
chopped egg, mushrooms & Parmesan cheese  
with tri-tip...19.95 or pepper Dijon chicken... 18.95*

GF "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.

## HARRIS RANCH FAVORITES

*Served with fresh baked Cheese Roll & whipped Butter*

### 8OZ. SLICED MARINATED TRI- TIP... 25.95

*Seasoned with kosher Salt & cracked black peppercorns, served with garlic-mashed red skin potatoes, farm fresh vegetables, & brown gravy*

### GROUND SIRLOIN... 18.95

*8 oz. choice ground Sirloin Patty, sautéed mushrooms, onions, garlic-mashed red skin potatoes, farm fresh Vegetables, & brown gravy*

### HERB GRILLED SALMON... 26.95

*with farm fresh vegetables & choice of baked potato, yam, garlic-mashed red skin potatoes, fries, or Spanish rice*

### BEEF LIVER & ONIONS... 17.95

*Beef Liver sautéed with bacon, apples, & onions, garlic-mashed red skin potatoes, farm fresh vegetables, & brown gravy*

### HARRIS RANCH POT ROAST... 19.95

*Our award-winning tender slow roasted Beef Brisket, garlic-mashed red skinned potatoes, brown gravy & farm fresh vegetables, served with a cheese roll*

### CHICKEN FRIED STEAK... 23.95

*USDA choice New York Steak fried in light batter, with garlic-mashed red skin potatoes, farm fresh vegetables & country gravy*

## ADD A SOUP OR SALAD TO YOUR ENTRÉE

*Add house-made Bacon bits to any salad...\$0.75*

*Side of four warm, house-made cheese rolls with whipped butter...2.00*

### Ⓞ HARRIS RANCH WINTER MIX SALAD... 6.95

*Fresh iceberg and romaine lettuces tossed with dried cranberries, Granny Smith apples and roasted Marcona almonds then served with your choice of dressing*

### Ⓞ VEGETARIAN GREEN CHILI

**& BLACK BEAN SOUP**

*Cup... 4.95 Bowl... 6.95*

### CHUCKWAGON SOUP

*Ground Sirloin with farm fresh vegetables*

*Cup... 4.95 Bowl... 6.95*

### DAILY SEASONAL SOUP

*Cup... 4.95 Bowl... 6.95*

### Ⓞ CLASSIC WEDGE

**TRADITIONAL OR CHOPPED... 6.95**

*Iceberg wedge, diced tomato, green onions, dry Bleu Cheese, house-made Bacon bits, with your choice of dressing*

### HOUSE-MADE CAESAR SALAD... 6.95

*Crisp romaine lettuce, Asiago & Parmesan, house-made croutons & Caesar dressing*

### Ⓞ TRADITIONAL SPINACH SALAD... 6.95

*Parmesan peppercorn dressing, crumbled Bacon, chopped egg, mushrooms & Parmesan*

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# SANDWICHES & STEAK SANDWICHES

Served with a dill pickle spear and your choice of:  
Natural Cut Fries, Sweet Potato Fries, Seasonal Fresh Fruit, or Ranch Beans

## HARRIS RANCH RIBEYE DIP... 19.95

Slices of shaved USDA choice Harris Ranch ribeye piled high on a French roll, served with herbed au jus

## FRESH CHICKEN SALAD SANDWICH... 14.95

Diced chicken with apples, grapes, celery, shallots, toasted almonds, served on a croissant with lettuce & tomato

## REUBEN... 15.95

Sliced corned beef, sauerkraut, Swiss cheese & Thousand Island dressing on toasted Russian rye bread

## TRI-TIP SANDWICH... 18.95

A flavorful cut of beef with sautéed mushroom, parmesan & creamy horseradish served on a French roll

## PRIME RIB SANDWICH... 24.95

USDA choice Harris Ranch 8 oz. cut of prime rib, served open-faced on fresh grilled sourdough bread with deep-fried mushroom & onion

## JACK'S FAVORITE STEAK SANDWICH... 26.95

Char-broiled USDA choice Harris Ranch 8oz. New York steak served open-faced on grilled sourdough bread with shredded lettuce, tomato & red onion

# GOURMET HAMBURGERS

1/3 lb. USDA choice Harris Ranch black Angus beef on our house-made signature cheese roll bun, served with a dill pickle spear and your choice of:

Natural cut fries, sweet potato fries, seasonal fresh fruit, or ranch beans

Add our Harris Farms seasonal grilled onions to any burger for \$.50

Upgrade to a 1/2 lb. patty for \$2.50

## THE BIG BULL BURGER... 18.95

1/2 lb Chuck Angus beef, melted cheddar, onion rings, bacon, iceberg lettuce, tomato, mayonnaise & steak sauce

## GORGONZOLA BURGER... 17.95

Gorgonzola, caramelized onions, pancetta, roasted red peppers, iceberg lettuce & mayonnaise

## <sup>GF</sup> BUN-LESS BURGER... 15.95

Cheddar, sliced tomato, red onion & our special dressing, wrapped in iceberg lettuce

## RANCH BURGER... 15.95

Jack or cheddar cheese, red onion, iceberg lettuce, tomatoes, pickles & our special dressing

## PORTOBELLO BURGER... 15.95

Jack cheese, caramelized onions, roasted red peppers, iceberg lettuce & basil mayonnaise  
Add beef patty... 17.95

## CALIFORNIA BURGER... 17.95

Jack cheese, crispy bacon, fresh guacamole, red onion, iceberg lettuce, tomatoes, pickles & our special dressing

## CALIFORNIA STYLE CHICKEN BURGER... 15.95

Jack cheese, guacamole, red onion, iceberg lettuce, tomatoes, pickles & our special dressing

# HARRIS RANCH SELECTIONS

## IRISH BEEF STEW... 16.95

Tender pieces of Harris Ranch stew beef with fresh vegetables braised in a Guinness broth, served with Irish soda bread

## FISH & CHIPS... 17.95

Beer-battered, basket-caught Alaskan cod served with garlic-sage baby greens garnish, natural cut fries, cocktail & tartar sauce

## <sup>GF</sup> TOP SIRLOIN & CHILI RELLENO... 26.95

Grilled 8oz. baseball cut top sirloin steak served with house-made poblano chili relleno in rancho sauce, topped with pico de gallo served with Spanish rice & refried beans

## CHICKEN CARBONARA PENNE... 18.95

Pancetta & peas with garlic cream sauce served with fresh garlic bread

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# 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 which is fed natural, wholesome grains for superior flavor and tenderness.

Our steaks are served with farm fresh vegetables and include a choice of:

RANCH BEANS, GARLIC-MASHED RED SKIN POTATOES,  
BAKED POTATO, BAKED YAM OR NATURAL CUT FRIES

Accompanied by your choice of house-made soup or salad:

HARRIS RANCH WINTER MIX SALAD, CAESAR, OR SPINACH SALAD

## Ⓞ HICKORY SMOKED SALT & BROWN SUGAR RUBBED RIBEYE

14 oz. Choice Ribeye steak with whiskey butter,  
served with twice baked potato & farm fresh vegetables... 39.95

## Ⓞ OAK SMOKED PRIME RIB OF BEEF

Seasoned with garlic and fresh rosemary, slow-roasted  
and sliced to order, served with creamy horseradish & au jus

10oz. Petite cut... 35.95

14oz. Jack's cut... 37.95

30oz. Bone-in... 45.95

## Ⓞ NEW YORK STRIPLOIN

Char-broiled New York with outstanding flavor

USDA Choice

8oz. ... 32.95    14 oz. ... 39.95

## Ⓞ RIBEYE STEAK

Rich & full of marbling

USDA Choice

14oz. ... 38.95    24oz. bone-in steak... 48.95

## Ⓞ FILET MIGNON

The most tender of all steaks

8oz. ... 39.95    12oz. ... 45.95

## Ⓞ BASEBALL CUT TOP SIRLOIN

Lean & full of flavor

8oz. ... 33.95

## Ⓞ 20 OZ. T-BONE

Char-broiled bone-in steak has the tenderness of a  
petite filet & full flavor from the New York

20oz. ... 38.95

## Ⓞ PORTERHOUSE

Char-broiled bone-in steak has tenderness of filet  
& full flavor from the New York

24oz. ... 42.95

Tell us how you want it...

RARE: very red, cool center    MEDIUM RARE: red, warm center    MEDIUM: pink center

MEDIUM WELL: slightly pink center    WELL: broiled throughout, no pink.

Steaks ordered MEDIUM WELL and WELL, will be butterflied

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## 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

### CAPPUCCINO... 4.25

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

### CAFÉ MOCHA... 4.25

Espresso shot with steamed chocolate milk & chocolate shavings

### CAFÉ LATTE... 4.25

Espresso shot 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, 12 oz... 3.95

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

#### Still

Saratoga Natural Spring Water, 12 oz... 3.95

Saratoga Natural Spring Water, 28 oz... 6.95

### WHOLE MILK, AND NON-FAT... 3.25

### ALMOND MILK... 3.25

### ASSORTED JUICES

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

### ORANGE CARROT SMOOTHIE

with oats, bananas, yogurt and 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 "RESTAURANT RESERVE" WINE

Our Harris Ranch Restaurant Reserve wine, specially selected from the Napa Valley and other fine California appellations, will perfectly compliment anything on our entire menu, especially our perfectly aged Harris Ranch Restaurant Reserve beef.

Harris Ranch Chardonnay, Napa Valley, 2014	Glass ... 8	Bottle ... 32
Harris Ranch Sauvignon Blanc, Napa Valley, 2014	Glass ... 8	Bottle ... 32
Harris Ranch Merlot, Napa Valley, 2014	Glass ... 9	Bottle ... 36
Harris Ranch Cabernet Sauvignon, Napa Valley, 2014	Glass ... 9	Bottle ... 36
Harris Ranch Pinot Noir, Santa Lucia Highlands, 2014	Glass ... 10	Bottle ... 40

### INTERESTING WHITE

*FARMER'S FURY*, "Cotton Candy", Symphony, Lodi, 2014... 8  
*SAVIEZ FAMILY ESTATES*, Pinot Grigio, California, 2013... 8  
*SUMNER PECK RANCH*, Viognier, California, 2015... 7  
*TREFETHEN*, Dry Riesling, Oak Knoll District of Napa Valley, 2014... 10  
*WOODBIDGE*, White Zinfandel, California, 2015... 6

### CHARDONNAY

*CAMBRIA*, Bench Break, Santa Maria Valley, 2014... 9  
*GRGICH HILLS ESTATE*, "Estate Grown", Napa Valley, 2012... 15  
*HARKEN*, California, 2014... 7  
*RODNEY STRONG*, "Estate Vineyards", Chalk Hill, 2013 & 2014... 10  
*ZD*, California, 2014... 14

### SAUVIGNON BLANC

*EMMOLO*, Napa Valley, 2014... 10  
*FROG'S LEAP*, Rutherford Napa Valley, 2015... 10  
*GROTH*, Napa Valley, 2014... 10

### SPARKLING WINE

*CHANDON*, "Brut Classic", California... 9

### PINOT NOIR

*ANGELINE*, Reserve, Paso Robles, 2014... 9  
*BYRON (NIELSON)*, Santa Maria Valley, 2014... 12  
*DUCKHORN*, "Migration", Russian River, 2013... 13

### MERLOT

*BURGESS*, Napa Valley, 2012... 9  
*Emmolo*, Napa Valley, 2014... 12  
*PEJU*, Napa Valley, 2013... 11

### CABERNET SAUVIGNON

*ALPHA OMEGA*, Napa Valley, 2013... 16  
*ANCIENT PEAKS*, Paso Robles, 2013... 9  
*ANGELINE*, Reserve, Paso Robles, 2014... 9  
*BURGESS CELLARS*, Napa Valley, 2011... 13

### ZINFANDEL

*ALEXANDER VALLEY VINEYARDS*, "Sin Zin", Alexander Valley, 2013... 10  
*MISSION OAKS*, 100% Harris Farms Old Vine Zinfandel, 2010... 7  
*OPOLO*, Mountain Zinfandel, Paso Robles, 2013... 9  
*ROMBAUER*, California, 2014... 15  
*VICTOR HUGO*, "Estate Bottled", Paso Robles, 2012... 9

### SYRAH & PETITE SIRAH

*ALEXANDER VALLEY VINEYARDS*, "Estate Grown" Syrah, Alexander Valley, 2013... 9  
*PIANETTA*, Petite Sirah, Paso Robles, 2013... 10

### RED WINE BLEND

*DUCKHORN*, "Decoy", Sonoma County, 2013 & 2014... 12  
*SMASHBERRY*, Central Coast, 2013... 7  
*VENGE VINEYARDS SCOUT'S HONOR PROPRIETARY RED*, Napa Valley, 2015... 13

### DESSERT & PORT WINE

*FICKLIN VINEYARD*, "Estate Bottled", "Old Vine", Madera, Tinta Port... 7  
*FONSECA*, Portugal, "Bin<sup>NO</sup>27" Porto... 8  
*SAVIEZ VINEYARDS*, Muscat Canelli, California, 2007... 5  
*TERRA D'ORO*, Amador County, Zinfandel Port... 7



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 is 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](http://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](http://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 Meeting 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](http://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.*