

The logo features a large horseshoe shape. Inside the top curve of the horseshoe, the word "HORSESHOE" is written in a white, stylized, outlined font. Below this, the word "LOUNGE" is written in a green, sans-serif font. At the bottom of the horseshoe, the word "at" is written in a small, black, sans-serif font, followed by "HARRIS" in a large, black, outlined font, and "RANCH" in a smaller, black, outlined font below it.

HORSESHOE LOUNGE at HARRIS RANCH

Harris Farms' Thoroughbred Horse Division was established in 1966 and includes a main farm located just a few miles north of Harris Ranch Inn & Restaurant. Nearly 200 foals are birthed each year at the Thoroughbred Horse Division and are subsequently raised and trained to go on to glory on tracks all over the country. John Harris and team have bred and raised multiple champions, including California Chrome.

Our lounge is dedicated to honoring this racing tradition. We invite guests to enjoy a relaxed adult atmosphere with amazing service and high-quality food—whether that's a steak or a light meal. Let our Horseshoe Lounge provide the fuel for the “home-stretch” of your trip.



SNACKS, BITES & SOUP

Cajun Filet Tail

Pan-Seared Beef Tenderloin, Cajun Seasoning, Spicy Tomatillo Salsa, Lime Juice, Cilantro, Garlic Bread.....15.

Ceviche Verde

Tender Pieces of White Fish Marinated in Fresh Citrus, Avocado, Tomatillos, Cilantro & Jalapeño, served with Crispy Green Tortilla Chips.....13.

Beer Battered Asparagus

with Horseradish Dressing.....10.

Garlic Fries

Extra Crunchy Fries, Beef Tallow Fried, Fresh California Garlic, Parmesan cheese, Parsley.....8.

Mountain Oysters

Deep Fried “Beef Bull Oysters” & Cocktail Sauce.....13.

Deep Fried Calamari

Tossed in Garlic Sage Vinaigrette with Almonds, Tartar sauce, Cocktail Sauce, & Lisbon Lemons.....14.

GF Shrimp Campechana

Tender Poached Shrimp served with Chunky Citrus Cocktail Sauce.....16.

Soup of the day

Ask About Our Freshly Made Soup for Each Day..... Cup 5 Bowl 7.

Harris Ranch Borracho Chili

Ground Sirloin, HR Pale Ale, Bell Peppers, Tomatoes, served with Jalapeño Corn Bread.....Bowl 10.

FARM FRESH SALADS

GF Traditional Spinach Salad

Parmesan Peppercorn Dressing, House-made Bacon Bits, Boiled Egg, Mushrooms.....Small 7.....Large 15.

Classic Caesar Salad

Romaine, House-made Caesar Dressing, Grated Parmesan, and Croutons.....Small 7.....Large 15.

GF Summer Chopped Salad

Fresh Iceberg and Romaine Lettuces tossed with Tri-color Bell Peppers, Marcona almonds, Parmesan.....Small 7.....Large 15.

GF Classic Wedge (Traditional or Chopped)

Iceberg Wedge, Diced Tomato, Green Onions, Dry Bleu Cheese, House-made Bacon Bits.....Small 8.....Large 15.

BEEF UP YOUR SALAD

Make Your Salad a Meal by Adding Your Favorite Steak, Seafood or Chicken

Harris Ranch Tri-tip.....9. Choice Sirloin 6oz.....14.

Prime New York 10oz.....29. Pepper Dijon Chicken Breast.....7.

Prime Filet 6oz.....25. Garlic & Lemon Roasted Shrimp.....13.

Prime Ribeye 14oz.....34. Seared Pacific Salmon.....14.

ENTRÉE SALADS

GF Osso Bucco Short Rib with Blueberry BBQ Sauce & Spinach Salad

House-made BBQ Sauce, Spinach Salad with Blueberries, Red Onion, Grilled Asparagus, River Ranch Navel Oranges & Golden Vinaigrette, Crispy Potato Straws.....24.

GF Horseradish Flank Caesar

Romaine Lettuce, Creamy Horseradish Dressing, Marinated Slices of Choice Beef, Bleu Cheese, “California Hass” Avocado, Cherry Tomatoes, Roasted Garlic, Grated Parmesan & Shaved Red Onion.....23.

GF Fresh Chicken Salad

Diced Chicken with Apples, Grapes, Celery, Shallots, Toasted Almonds, with a side of Fruit.....17.

GF American Lamb Nicoise Salad

Pesto Seared Lamb Loin, Romaine, Tomatoes, Asparagus, Fingerling Potatoes, Olives, Boiled Egg, Dijon Vinaigrette.....23.

GF Grilled Farm Fresh Vegetables Entrée

Romaine Hearts, Portabella Mushroom, Zucchini, Red Onion, “California Hass” Avocado, Roasted Garlic....17.

HAND CRAFTED BURGERS & SANDWICHES

Half Pound Prime Burger

Two Hand Pressed Patties, Caramelized Onion, Brie cheese, Kaiser Roll, Truffle Mayo, Garlic Fries.....22.

Brown Sugar Hickory Burger

1/3 lb. Harris Ranch Ground Chuck Patty seared with Hickory Smoked Brown Sugar, on a Sourdough Bun with Candied Shallot Mayo, Leaf Lettuce, Tomato, and Jack Cheese, Garlic Fries.....16.

Harris Ranch Ribeye Dip

Slices of shaved Harris Ranch Ribeye on a French Roll, served with Herbed Au Jus & Natural Cut Fries.....20.

Bourbon BBQ Bacon Meatloaf Sandwich

Served on Grilled Rye, Caramelized Onions, Swiss Cheese with Garlic Fries.....16.

ENTRÉE

Top Sirloin Steak Sandwich

6 ounce Harris Ranch Restaurant Reserve Top Sirloin served Open Faced on Jalepeño Cheese Bread with Choice of Fries, Onion Rings or Combination20.

GF Surf ‘n’ Turf

6oz. Prime Filet Mignon, Chardonnay-Chive Roasted Cold Water Lobster Tail, Twice Baked Potato, Farm Fresh Vegetables.....59.

GF Cold Poached Salmon and Quinoa Tabbouleh

with Spinach, Navel Orange Supremes, Parsley, & Fresh Lisbon Lemon Juice.....25.

GF Garlic Prawns & Julienne Vegetables

Sautéed with Tomato Concasse over Long Cut Vegetables, Lemon-Butter Sauce & Parmigiano Reggiano cheese in a “Linguine” Style.....25.

GF Mary’s Farm Roasted Half Chicken

Oven Roasted Breast and Thigh with Fresh Herbs, Rosemary Glaze, Lyonnaise Potatoes.....28.

Harris Ranch Pot Roast

Tender Slow Roasted Beef, Garlic-Mashed Red Skin Potatoes, Farm Fresh Vegetables.....20.

Filet Medallions with Peppercorn Sauce

Garlic-Mashed Red Skin Potatoes, Farm Fresh Vegetables.....35.

Bourbon BBQ Bacon Meatloaf

Garlic-Mashed Red Skin Potatoes, Farm Fresh Vegetables.....22.

PRIME CUT STEAKS

Our Steaks are served with Farm Fresh Vegetables and Choice of;

Garlic-Mashed Red Skin Potatoes, Baked Potato, Twice Baked Potatoes, Baked Yam, or Garlic Fries

Make Your Steak a Hickory with Whiskey Butter, Hickory Smoked Salt & Brown Sugar Rub3.

T-bone 20oz.

Tenderness of a Petite Filet & Full Flavor from the New York.....40.

New York 10oz.

Flavorful Cut.....34.

Petit Filet 6oz.

Most Tender of All Steaks.....35.

Rib Eye Steak 14oz.

Rich & Full of Marbling.....39.

Cowboy Cut Rib Eye Steak 24oz.

Rich & Full of Marbling.....46.

Cote De Boeuf 30oz.

Center Cut Bone-in Ribeye.....55.

Prime Rib of Beef

Slow Roasted & Sliced to Order, Seasoned with Garlic & Fresh Rosemary Creamy Horseradish & Au Jus

10 oz. Petite cut, Oak Smoked.....32.

14oz. Jack’s cut, Oak Smoked.....36.

30 oz. Bone-in.....46.

Additional Steak Pairings

GF Shrimp Scampi.....15.

GF Oven Roasted Chardonnay & Chive Lobster Tail.....32.



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.