



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

- Ⓞ **Kiss Melon Appetizer**
with Smoked Harris Ranch Beef Bacon, Cracked Pepper, Burrata Cheese, *Kiss Melons*11.
- Cajun Filet Tail**
Pan-Seared Beef Tenderloin, Cajun Seasoning, Spicy Tomatillo Salsa, Lime Juice, Cilantro, Garlic Bread.....15.
- Ⓞ **House Smoked BBQ Ribs**
Choice of Pork or Beef Back Ribs, Bourbon Glaze, Asparagus -White Peach Slaw.....13.
- Harris Ranch Hand Battered Onion Rings**
with Cherry Chipotle Ketchup.....11.
- Garlic Fries**
Extra Crunchy Fries, Beef Tallow Fried, Fresh California Garlic, Parmesan, Parsley.....8.
- Mountain Oysters**
Deep Fried “Beef Bull Oysters” & Cocktail Sauce.....13.
- Crispy Calamari**
Tossed in Garlic Sage Vinaigrette with Almonds, Tartar sauce, Cocktail Sauce & Lisbon Lemons.....14.
- Battered Green Beans**
Green Beans Lightly Battered & Deep Fried. Served with Chipotle Remoulade.....11.
- Ⓞ **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 Tomato Gazpacho**
Farm Fresh Roma Tomatoes, Cucumber, Seasonal Red Onions..... Cup 5 Bowl 7.

ENTRÉE SALADS

- Ⓞ **Kiss Melons with Grilled Salmon**
Romaine Salad, Feta, Smoked Beef Bacon, White Peach Vinaigrette, *Kiss Melons*24.
- Ⓞ **Harris Ranch Crab & Shrimp Louis**
Dungeness Crab & Tiger Prawns, Classic Louis Dressing, Asparagus, Iceberg, Romaine, Tomato, Hard-boiled Egg with Lemon Wedges.....22.
- Ⓞ **Osso Bucco BBQ Beef Short Rib & Quinoa Spinach Salad**
Tossed with Red Onion, Farm Fresh Yellow Peaches, Roma Tomatoes, Feta & Golden Champagne Vinaigrette.....24.
- Ⓞ **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.
- Ⓞ **Fresh Chicken Salad** *Kiss Melons*
Pulled Chicken Breast mixed with Apples, Grapes, Celery, Onion, & Toasted Almonds, in a Creamy Mayonnaise Dressing served with a side of Stone Fruits, Berries & Gluten Free Crackers.....17.
- Ⓞ **Brown Sugar Seasoned Filet Tail Salad**
Fresh Seasonal Strawberries tossed with Spinach, Romaine, Cucumbers, Valley Harvest Mix, Goat Cheese and Harris Ranch Beef Bacon in a Lemon-Dill Vinaigrette.....20.
- Ⓞ **Grilled Farm Fresh Vegetables Entrée**
Romaine Hearts, Portabella Mushroom, Zucchini, Red Onion, “California Hass” Avocado, Bell Peppers, Roasted Garlic.....17.
- Ⓞ **Tomato Beef Salad**
Fresh California Roma Tomatoes, Seasonal Red Onion, Bell Peppers, House Smoked Chilled Tri-tip & Bleu Cheese tossed with Basil Vinaigrette served over Crisp Romaine & Iceberg, topped with Sliced Almonds.....18.

FARM FRESH SALADS

- Ⓞ **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, Shredded Parmesan, and Croutons.....Small 7.....Large 15.
- Ⓞ **Summer Chopped Salad**
Iceberg and Romaine Lettuces tossed with Tri-color Bell Peppers, Marcona Almonds, Parmesan.....Small 7.....Large 15.
- Ⓞ **Classic Wedge (Traditional or Chopped)**
Iceberg Wedge, Diced Tomato, Green Onions, Dry Bleu, House-made Bacon Bits.....Small 8.....Large 15.

BEEF UP YOUR SALAD BY ADDING YOUR FAVORITE STEAK, SEAFOOD OR CHICKEN

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|-----------------------------|---------------------------------------|
| 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. |

HAND CRAFTED BURGERS & SANDWICHES

Half Pound Prime Burger

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

Pub Burger with Peppered Beef Bacon & Aged Cheddar

Grilled Harris Ranch 1/3lb. Patty on a Toasted Brioche Bun, Tangy Pub Sauce, Peppered Bacon, Cheddar, White Onion, Kumato Tomato, Iceberg Lettuce, served with Garlic Fries.....16.

Harris Ranch Caprese Burger

1/3lb. Angus Patty Grilled with Burrata Cheese, served on House-made Focaccia, Pickled Red Onion, Basil Mayonnaise, Spinach, Heirloom Tomatoes with a Fresh Watermelon and Tomato Salad17.

Harris Ranch Ribeye Dip

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

Stuffed Italian Burger

Harris Ranch Prime Patty stuffed with Bacon, Mushrooms, Sweet Peppers and Onions, topped with Melted Provolone, Grilled Onions, Local Roma Tomatoes, Marinara Mayo, Brioche Bun, served with a Cool Pasta Salad.....18.

PRIME CUT STEAKS

Our Steaks are served with Farm Fresh Vegetables and Choice of; Garlic-Mashed Red Skin Potatoes, Baked Potato, Twice Baked Potato, 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.

Bone-in 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.

14 oz. 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.

ENTRÉE

Grilled Skirt Steak and Fries

Tender, Flavorful, House-Marinaded Skirt Steak served with Crispy Beef Tallow Fries and Béarnaise Sauce.....21.

Beef or Chicken Fajitas

Seasonal Bell Peppers, Red Onions and Fresh Cilantro Grilled with your choice of Chile Marinated Skirt Steak or Chicken Thighs, grated Cheddar-Jack, Sour Cream, Pico de Gallo, Fresh Iceberg Lettuce and Lemons. Choice of Corn or Flour Tortillas. Add Side of Guacamole for 1.00.....20.

GF Mint Seared Filet Tail Watermelon Caprese Stack

Local Watermelons Stacked with Burrata Cheese, Heirloom Tomatoes, Balsamic Reduction and Basil Oil25.

Harris Ranch Pot Roast

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

GF Garlic Prawns & Julienne Vegetables

Sautéed with Tomato Concasse over Long Cut Vegetables, Lemon-Butter Sauce & Parmesan in a "Linguine" Style.....25.

GF Black Pepper Seared 10oz. Prime New York

Caramelized Yellow Onions & Red Peppers, Pan Roasted Green Beans, Steakhouse Au Gratin Potatoes.....27.

GF Mary's Farm Roasted Half Chicken

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

Filet Medallions with Peppercorn Sauce

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

GF Surf 'n' Turf

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



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 Heat seeker (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.