



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

Herb Seared Filet Tail Carpaccio

Blood Orange, Arugula, Red Onion, Horseradish Mustard, Mandarin Vinaigrette, Sourdough Crostini.....15.

Sweet & Spicy Chicken Wings

Roquefort Bleu Cheese, Breaded & Fried Drummettes & Wings with Carrots & Celery.....14.

Spinach & Artichoke Dip

Mozzarella & Parmesan Cheese, served with House-made Toasted Olive Bread.....14.

Smokey Blue Thin Crusted Pizza

Barbecued Smoked Tri-Tip, Plum Tomato Marinara Sauce, Caramelized Onions & Gorgonzola Cheese.....15.

Battered Green Beans

Green Beans Lightly Battered & Deep Fried. Served with Chipotle Remoulade.....11.

Cajun Filet Tail

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

GF House Smoked BBQ Ribs

Choice of Pork or Beef Back Ribs, Bourbon Glaze, Apple-Celery Slaw.....13.

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.

Soup of the day

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

GF Five Spice Kabocha & Kuri Squash Soup

With Toasted Pumpkin Seed Crème Fraiche..... Cup 5 Bowl 7.

ENTRÉE SALADS

GF Horseradish Flank Caesar

Romaine Lettuce, Creamy Horseradish Dressing, Marinated Slices of Choice Beef, Bleu Cheese, Avocado, Cherry Tomatoes, Roasted Garlic, Grated Parmesan & Shaved Red Onion.....24.

GF Fresh Chicken Salad

Pulled Chicken Breast mixed with Apples, Grapes, Celery, Onions & Toasted Almonds in a Mayonnaise Dressing served with Seasonal Fresh Fruit, Berries & Gluten Free Crackers.....17.

GF Grilled Farm Fresh Vegetables Entrée

Romaine Hearts, Portabella Mushroom, Zucchini, Red Onion, Avocado, Bell Peppers, Roasted Garlic.....18.

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, Shredded Parmesan, and Croutons.....Small 7.....Large 15.

GF Harvest Salad

Iceberg and Romaine Lettuce tossed with Granny Smith Apples, Cranberry Trail MixSmall 7.....Large 15.

GF 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

Harris Ranch Tri-tip.....9.

Pepper Dijon Chicken Breast.....7.

Prime New York 10oz.....29.

Garlic & Lemon Roasted Shrimp.....13.

Prime Filet 6oz.....32.

Seared Pacific Salmon.....14.

Prime Ribeye 14oz.....36.

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, Toasted Brioche Bun, Tangy Pub Sauce, Peppered Bacon, Cheddar, White Onion, Kumato Tomato, Iceberg Lettuce, Garlic Fries.....16.

Baker's Maple-Glazed Bacon Burger

With Apple Aioli, House-Pickled Jalapenos, Melted Cheddar Cheese, Tobacco Fried Onions, served on a Grilled Brioche Bun.....17.

Harris Ranch Ribeye Dip

Shaved Harris Ranch Ribeye, French Roll, Herbed Au Jus & Natural Cut Fries20.

New York Steak Sandwich

7 oz. Choice New York Strip, Open Faced on Grilled Sourdough, House-made Steak Sauce, Caramelized Onions & Mushrooms, choice of White Cheddar, Smoked Gouda or Brie Cheese, Garlic Fries.....28.

Grilled Salmon Burger

Fresh Salmon Patty with Green Onions and Jalapenos, Toasted Brioche Roll, Dijon Mustard, Arugula, Caramelized Onions, Caper Tomato Pickles, served with Garlic Fries.....23.

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.....35.

Petite Filet 6oz.
 Most Tender of All Steaks.....36.

Rib Eye Steak 14oz.
 Rich & Full of Marbling.....40.

Cowboy Cut Rib Eye Steak 24oz.
 Bone-in Rich & Full of Marbling.....48.

Cowboy Cut Rib Eye Steak 30oz.
 Bone-in Rich & Full of Marbling.....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.....37.

14 oz. Jack's cut, Oak Smoked.....39.

30 oz. Bone-in.....49.

ADDITIONAL STEAK PAIRINGS

GF Shrimp Scampi.....15.

GF Oven Roasted Chardonnay & Chive Lobster Tail.....34.

ENTRÉE

GF Cinnamon Spiced Bistro Filet with Roasted Butternut Squash & Green Anjou Pear Salad
 Gem Lettuce, Roasted Butternut Squash, Green Anjou Pears, Pomegranates, Beef Bacon, Candied Pecans,
 Red Onions, Gorgonzola Cheese, White Balsamic Vinaigrette.....24.

Bourbon Mustard Glazed Salmon, Farro Risotto, Cucumber-Fennel Salad
 Salmon Fillet, Sweet Bourbon Glaze, Cheesy Whole Grain Farro, Bitter Chicory Salad.....30.

GF Slow Braised Beef Short Rib
 Creamy Polenta, Balsamic Reduction, Maple-Glazed Carrots, Fried Sage.....26.

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

Chicken Breast Cordon Bleu
 Prosciutto, Goat Cheese, Sun Dried Tomatoes, Garlic Mashed Red Skin Potatoes, Balsamic Merlot Sauce.....27.

Filet Medallions with Peppercorn Sauce
 Two 4oz. Prime Filets, 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 each year. The roster is highlighted by Smiling Tiger, California's leading First Crop Sire of 2017 and leading Second Crop Sire of 2018, and the promising Mr. Big, the sire of two graded stakes performers from a very few number of starters and whose runners have average earnings in excess of \$120,000. Harris Farms was honored as California's Leading Breeder in 2017 with runners bred by the farm earning \$1,765,032.

The high level of success on the racetrack and in our breeding shed continues to be the goal at Harris Farms, which has accounted for 51 California divisional champions, eight California Horse of the Year honors and three Eclipse Awards for national Horse of the Year for the farm and its clients. Thoroughbred stars who trace their roots to Harris Farms include California's All-Time Money Earner, 2014 Kentucky Derby and Preakness winner and two-time Horse of the Year California Chrome: Horse of the Year and only two-time Breeders Cup Classic winner Tiznow.

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 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.