



AT THE INN

INN ROOM SERVICE
DIAL 559-935-0717
EXT. 6632

Prices subject to change.
All room service orders are subject to
an 18% service charge plus tax.

BEVERAGES

*ORANGE JUICE AVAILABLE UNTIL 11AM

HARRIS RANCH FRESH ORANGE JUICE... 3.75

Freshly squeezed every morning

ASSORTED JUICES... 3.75

Apple, Grapefruit & Cranberry

100% ARABICA COFFEE... 3.95

Fresh ground Trattoria blend Coffee Beans in regular or decaf

SOFT DRINKS...3.95

Pepsi, Diet-Pepsi, Dr. Pepper, Sierra Mist & Root-Beer

Available
 Until 11AM

RANCH BREAKFAST SPECIALS

GF RANCH HAND BREAKFAST... 17.95

Two Eggs any style with choice of Bacon or Sausage.
 Served with Biscuits or Toast & your choice of
 Hash Browns, Tomatoes or fresh Fruit

GF TRI-TIP & EGGS... 27.95

Two Eggs any style with 8oz Flavorful cut of beef with a texture
 all its own. Served with Biscuits or Toast & your choice of
 Hash Browns, Tomatoes or fresh Fruit

HOMEMADE BISCUITS & GRAVY... 14.95

Two Buttermilk Biscuits, country Sausage Gravy with your
 choice of Sausage or seasonal fresh Fruit

BREAKFAST SANDWICH... 18.95

Scrambled Eggs with your choice of Bacon, Sausage or
 Beef Patty, with Jack or Cheddar Cheese, on a Potato Bun, with
 your choice of Hash Browns, Tomatoes or fresh Fruit

GF KID'S RANCH HAND... 9.95

One Egg any style with your choice of Bacon or Sausage,
 served with your choice of Hash browns or fresh Fruit

BREAKFAST BURRITO... 17.95

Fresh three Egg, Jack or Cheddar Cheese burrito with your
 choice of Ham or Bacon or Sausage or Tomato, Peppers, &
 Onions, served with your choice of Hash Browns,
 Tomatoes or fresh Fruit

GF HARRIS RANCH OMELET... 17.95

Fresh three Egg omelet with your choice of Ham or Bacon or
 Sausage or Tomato, Peppers & Onions with choice of Cheese.
 Served with biscuits or toast & your choice of Hash Browns,
 Tomatoes or fresh Fruit

Available
 After 11AM

LUNCH & DINNER

Appetizers

BATTERED GREEN BEANS... 15.95

Green Beans lightly battered &
 deep fried, served with
 Chipotle Remoulade

CAJUN FILET TAIL... 18.95

Pan-seared Filet Mignon tail with
 Cajun seasoning, spicy Tomatillo Salsa
 & Lime Juice, Cilantro with
 Garlic Bread

Soup

CHUCKWAGON SOUP

Ground Sirloin with farm fresh Vegetables

Cup... 6.95 Bowl... 8.95

Farm Fresh Entrée Salads

Served with freshly baked cheese roll and whipped butter, available after 11A.M.

Choice of dressing; Bleu Cheese, Ranch, Basil Vinaigrette

*All Dressings are Vegetarian & Gluten Free with the exception of Caesar Dressing

GF Add Tri-tip...10.95

GF Add Salmon...17.95

GF Add Dijon chicken...8.95

GF Add New York...21.95

GF HARVEST SALAD.....Small 8.95.....Large 16.95

Fresh iceberg and romaine lettuce tossed with Granny Smith Apples and
 Dried Cranberry & Toasted Pumpkin Seeds served with your choice of dressing

HOUSE-MADE CAESAR SALAD.....Small 8.95Large 16.95

Crisp Romaine Lettuce, Asiago & Parmesan, house-made Croutons & Caesar Dressing

GF CHOPPED WEDGE SALAD.....Small 8.95Large 16.95

Wedge of Harris Farm fresh Iceberg Lettuce, diced Tomato, Green Onions, Dry Bleu Cheese,
 house-made Bacon bits, served with your choice of Dressing

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. There is no evidence to suggest that allergens are found in the wood or bark of an almond tree while being used in the cooking or smoking process that could be of concern to those individuals with nut allergies. Please inform your server of any allergies when ordering.

SANDWICHES & BURGERS

Served with a Dill pickle spear and your choice of: Natural Cut Fries, Sweet Potato Fries, Seasonal Fresh Fruit

RANCH BURGER... 18.95

Jack or Cheddar Cheese, Red Onion, Iceberg Lettuce, Tomatoes, Pickles & our special Dressing

CALIFORNIA BURGER... 20.95

Jack Cheese, crispy Bacon, fresh Guacamole, Red Onion, Iceberg Lettuce, Tomatoes, Pickles & our special Dressing

CALIFORNIA STYLE CHICKEN BURGER... 18.95

Jack Cheese, Guacamole, Red Onion, Iceberg Lettuce, Tomatoes, Pickles & our special Dressing

HARRIS RANCH RIBEYE DIP... 23.95

Thinly Sliced USDA Choice Harris Ranch Ribeye piled high on a French roll, served with Herbed Au Jus

AVOCADO SANDWICH... 20.95

Cream Cheese, Arugula, Tomato, Harris Ranch Olive Oil, Fig Balsamic Glaze on a toasted Tuscan Schiacciata Bun

HARRIS RANCH REUBEN SANDWICH... 18.95

House made Corned Beef, Marble Rye Bread, Sauerkraut, Swiss Cheese & Russian Dressing

JACK'S FAVORITE STEAK SANDWICH... 34.95

Char-broiled USDA choice Harris Ranch 10oz New York Steak served open-faced on grilled Sourdough Bread with shredded Lettuce, Tomato & Red Onion

TRI-TIP SANDWICH... 22.95

A flavorful cut of Beef with sautéed Mushrooms, Parmesan & creamy Horseradish served on a French Roll

PRIME RIB SANDWICH... 30.95

USDA choice Harris Ranch 8oz cut of Prime Rib, served open-faced on fresh grilled Sourdough Bread with deep-fried Mushroom & Onion

HARRIS RANCH FAVORITES

Served with freshly baked cheese roll and whipped butter

GF PISTACHIO CRUSTED SALMON... 38.95

Lemon & Caper Picatta Sauce, Rice Pilaf & Seasonal Vegetables

HARRIS RANCH POT ROAST... 26.95

Our award-winning tender slow roasted Beef Brisket, Garlic-mashed Red Skin Potatoes, Brown Gravy & Farm fresh Vegetables

HARRIS RANCH "RESTAURANT RESERVE" BEEF

Harris Ranch grown 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.

Our Steaks are accompanied by Farm fresh Vegetables and include a choice of

^{GF}Garlic-mashed Red Skinned Potatoes, ^{GF}baked Potato, ^{GF}baked Yam, ^{GF}seasonal Fruit, natural cut Fries & Sweet Potato Fries.

Accompanied by your choice of house-made Soup or Salad:

^{GF}HARVEST OR CAESAR

*Steaks are topped with Garlic-Herb Butter.

GF 10 OZ. NEW YORK STRIPLOIN... 40.95

Char-broiled New York with outstanding flavor

GF 14 OZ. RIBEYE STEAK... 50.95

Rich & full of marbling

GF 8 OZ. FILET MIGNON... 50.95

The most tender of all Steaks

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

CHILDREN'S MENU

CHICKEN STRIPS... 11.95

Served with choice of French Fries or fresh Fruit

GRILLED HOT DOG... 8.95

Served with choice of French Fries or fresh Fruit

CHILD RANCH BURGER... 11.95

Served with choice of French Fries or fresh Fruit

DESSERTS...10.95 EACH

CARROT CAKE

Classic Cream Cheese Frosting, toasted Almond

TRADITIONAL NEW YORK STYLE CHEESECAKE

Graham Cracker Crust, Chocolate Mousse, fresh Strawberry

CHOCOLATE MOUSSE CAKE

Chocolate Cake layered with Chocolate Mousse filling & White Chocolate Buttercream Frosting, with a sliced Almond outside layer

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