

HARRIS[®] RANCH

RESORT

*"WE WANT OUR GUESTS TO HAVE A PLEASURABLE EATING EXPERIENCE WITH US AND REMEMBER THAT EXPERIENCE WHEN THEY GET HOME."
~JOHN HARRIS*

*Celebrating Over
40 Years of Hospitality*

Fresh From Our Farm
SPRING 2024

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From our backyard we are featuring:
ALMONDS, PISTACHIOS, SWEET POTATOES,
GARLIC & ONIONS

In addition, we have an abundance of
ROSEMARY, THYME, CHIVES,
CILANTRO, SAGE, & OREGANO

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.

Visit us today online to learn more!

www.HarrisRanch.com



Coffee

100% ARABICA... 4.25

Fresh ground Trattoria blend Coffee Beans - Unlimited refills!

THE RACETRACKER... 4.25

Combination Coffee & Hot Chocolate topped with Whipped Cream

ESPRESSO... 4.25

Made from high-quality Arabica Beans

ICED COFFEE... 4.25

Trattoria blend Coffee over Ice Cubes

CAPPUCCINO... 4.95

Equal parts steamed Milk & Espresso with a head of foamed Milk

CAFÉ MOCHA... 5.95

Espresso shot with steamed Chocolate Milk & Chocolate Shavings

CAFÉ LATTE... 5.95

Espresso shot topped with steamed Milk

BLENDED FRAPPES... 6.95

Choose your flavor, topped with Whipped Cream.
Caramel, Mocha, White Mocha or Coffee
Made with Espresso

Beverages

SARATOGA SPARKLING SPRING WATER

12 oz. Glass Bottle... 5.95

28 oz. Glass Bottle... 8.95

SARATOGA NATURAL SPRING WATER

Still (Non-Carbonated)

12 oz. Glass Bottle... 5.95

28 oz. Glass Bottle... 8.95

WHOLE MILK AND NON-FAT... 4.25

ALMOND MILK... 4.25

ASSORTED HOT TEAS... 4.25

HOT CHOCOLATE... 4.25

Topped with Whipped Cream

FRUIT SMOOTHIES... 6.95

Choose your flavor, topped with Whipped Cream.

Strawberry, Mango, Raspberry,

Strawberry Mango, Strawberry Banana, Pina Colada,

Strawberry Colada

PEPSI, DIET PEPSI, DR. PEPPER, SIERRA MIST & ROOT BEER... 4.25

Unlimited refills!

RED BULL... 4.95

ROOT BEER FLOAT... 6.95

Served with old-fashioned Ice Cream

SEASONAL LEMONADE... 4.25

ARNOLD PALMER... 4.25

Iced Tea mixed with Lemonade, Unlimited refills!

LEMONADE... 4.25

Unlimited refills!

ICED TEA... 4.25

Unlimited refills!

RASPBERRY ICED TEA... 4.25

Unlimited refills!

ASSORTED JUICES... 4.25

Tomato, Apple,

Grapefruit & Cranberry

HARRIS RANCH FRESH ORANGE JUICE... 4.95

Freshly squeezed every morning, our Orange Juice is sweet, pulpy, and packed with powerful Vitamin C!

CARROT JUICE... 4.95

When it comes to the ABC's of juicing,
nothing tops Vitamin rich Carrots

BERRY BOOST... 4.95

Blackberries, Strawberries, Boysenberries,
Raspberries & Blueberries blended together for a purpose!
A boost of vitamins A, C, E, B6 & B12

STRAWBERRY & BANANA SWIRL... 4.95

Enjoy a classic Fruit combination of Strawberries &
Bananas swirled together for a sweet treat

VANILLA CHAI TEA... 4.95

A delicious blend of Green Tea, heart healthy
Soy Protein & Chia Spices served over Ice

Wine by the Glass

To see our Wine Selections by the Bottle, please ask a server for our full Wine List

INTERESTING WHITE

HARRIS RANCH RESTAURANT ROSE,
MONTEREY COUNTY, 2021... 11

Blind Fold, The Prisoner, White Pinot Noir,
Sonoma County, 2021... 17

Buehler, White Zinfandel, Napa Valley, 2022... 10

Saviez Vineyards, Muscat Canelli, California, 2007... 10

Trefethen, Dry Riesling,

Oak Knoll District of Napa Valley, 2022... 12

CHARDONNAY

HARRIS RANCH RESTAURANT CHARDONNAY,
MONTEREY COUNTY, 2021... 11

Cru, "SLH", Santa Lucia Highlands, 2021... 11

Dark Horse, California, 2022... 8

Frank Family Vineyards, Carneros, 2022... 18

Lloyds, Carneros, 2021... 16

Rodney Strong, "Estate Vineyards", Chalk Hill, 2021... 13

Rombauer, Carneros, 2020... 19

SAUVIGNON BLANC

HARRIS RANCH RESTAURANT SAUVIGNON BLANC,
LODI, 2022... 11

Emmolo, Napa Valley, 2020... 12

Frog's Leap, Rutherford Napa Valley, 2021... 15

SPARKLING WINE

Chandon, "Brut Classic", California... 12

Mionetto, Prosecco, Doc Treviso Brut... 12

PINOT NOIR

HARRIS RANCH RESTAURANT PINOT NOIR,
MONTEREY COUNTY, 2021... 12

Belle Glos, "Clark & Telephone", Santa Maria Valley, 2022... 18

Duckhorn, "Migration", Russian River, 2020... 17

MERLOT

HARRIS RANCH RESTAURANT MERLOT, LODI, 2020... 12

Emmolo, Napa Valley, 2021... 18

CABERNET SAUVIGNON

HARRIS RANCH RESTAURANT CABERNET SAUVIGNON,
LODI, 2019... 12

Angeline, Reserve, Paso Robles, 2020... 14

Daou, Paso Robles, 2021... 16

Justin, Paso Robles, 2019... 17

Quilt, Napa Valley, 2019... 18

Silver Ghost, Napa Valley, 2022... 17

ZINFANDEL

HARRIS RANCH RESTAURANT ZINFANDEL, LODI, 2021... 12

Opolo, Mountain Zinfandel, Paso Robles, 2020... 13

Turley, Old Vine Zinfandel, California, 2021... 16

SYRAH & PETITE SIRAH

Alexander Valley Vineyards, "Estate Grown" Syrah,
Alexander Valley, 2018... 13

Pianetta, Petite Sirah, Paso Robles, 2019 & 2020... 13

RED WINE BLEND

Daou Vineyards, "The Pessimist", Paso Robles, 2022... 16

Duckhorn, "Decoy", Sonoma County, 2021... 15

Smashberry, Central Coast, 2018... 10

Y3 Taureau, Napa Valley, 2021... 14

Cocktails

BLOOD ORANGE MARGARITA...12

Featuring our Código 1530 Blanco Tequila paired along with our
Cointreau Liqueur, freshly squeezed Orange & Lime Juice with
Blood Orange Syrup to bring you a tart but sweet Margarita

WINTER SQUEEZE MARTINI...12

Our Winter Squeeze Martini is a combination of
Grey Goose L'Orange Vodka, Elderflower St. Germaine Liqueur,
freshly squeezed Lemon Juice, Cranberry Juice & a sprig of Rosemary

POMEGRANATE MOJITO...12

A spin on a classic Mojito. The tart Pomegranates & Lime
blend beautifully & are paired with Simple Syrup, Mint &
Bacardi White rum for a refreshing Cocktail
that's perfect for the Winter time

Beer

DRAFT BEER ON TAP

Harris Ranch Pale Ale
Harris Ranch Daily Double IPA
Modelo Especial
Blue Moon

Please ask your server for Seasonal Draft Options

BOTTLED BEER

Blue Moon, Bud Light,
Budweiser, Coors Light, Coors Original,
Corona, Guinness, Heineken,
Michelob Ultra, Modelo, Pacifico,

O'Douls (Non-Alcoholic Beer)

Appetizers

FRESH DUNGENESS CRAB CAKES... 25.95

All Dungeness Crab Cakes served with Chipotle Aioli

SWEET & SPICY CHICKEN WINGS...18.95

*Breaded & fried Drumettes & Wings,
served with Coleslaw*

DUSTED & FRIED CALAMARI... 21.95

*Dusted & fried Calamari Rings, Tentacles
& Cipolline Onions, finished with Cajun Salt*

**FRESH BURRATA, MOZZARELLA
& TOMATO PIZZETTE... 11.95**

*Pita Bread brushed with Pizza Sauce, topped with fresh
Mozzarella & Burrata Cheese, finished with fresh Basil*

CAJUN FILET TAIL... 18.95

*Pan seared Filet Tail with Cajun Seasoning, Tomatillo Salsa,
Cilantro & Lime, served with Garlic Bread*

BATTERED GREEN BEANS... 15.95

*Green Beans lightly battered & deep fried,
served with Chipotle Remoulade-a House Favorite!*

MOUNTAIN OYSTERS...18.95

Deep fried "Beef Bull Oysters" & Cocktail Sauce

FIRE SHRIMP... 23.95

*Cajun sautéed Shrimp with a Micro Salad,
Meyer Lemon Olive Oil & Cajun Remoulade to dip*

Soups

Cup... 4.95 Bowl... 6.95

NAVY BEAN SOUP

With Ham

GF VEGETABLE & BLACK BEAN CHILI

CHUCKWAGON SOUP

Ground Sirloin, Farm fresh Vegetables

SOUP OF THE DAY

Ask server for our soup of the day option

Salad Classics

Small 6.95...Large 14.95

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

GF HARRIS FRESH SALAD

*Glazed Pistachios, dried Cranberry, crumbled Feta &
Raspberry Dressing over chopped Greens*

HOUSE-MADE CAESAR SALAD

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

GF TRADITIONAL SPINACH SALAD

*Parmesan Peppercorn Dressing, crumbled Bacon, chopped Egg,
Mushrooms & Parmesan Cheese*

GF CLASSIC WEDGE TRADITIONAL OR CHOPPED

*Iceberg wedge, diced Tomato, Green Onions, Dry Bleu Cheese,
House-made Bacon bits, served with your choice of Dressing*

Salad Add-ons

GF Add Tri-tip...\$12.95

GF Add Dijon chicken...\$10.95

GF Add Shrimp...\$16.95

GF Add Salmon...\$18.95

GF Add 8oz. Top Sirloin...\$29.95

GF Add 14 oz. Ribeye steak...\$41.95

GF Add 8oz. Filet Mignon...\$43.95

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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.

02-27-2024

Sandwiches & Steak Sandwiches

Served with a Dill Pickle spear & your choice of Natural Cut Fries, Sweet Potato Fries, Seasonal Fresh Fruits or Ranch Beans

JACK'S FAVORITE STEAK SANDWICH...29.95

Char-broiled Choice Grade Harris Ranch 10oz. New York Steak open-faced on Grilled Sourdough Bread, shredded Lettuce, Tomato & Red Onion

HARRIS RANCH RIBEYE DIP... 25.95

Thinly sliced choice Harris Ranch Ribeye On a French Roll served with Herbed Au Jus

TRI-TIP SANDWICH... 21.95

Shaved Tri-tip, sautéed Mushrooms, Parmesan & Creamy Horseradish on a French roll

THE WRANGLER SANDWICH...18.95

Shaved Brisket Pastrami, Ham & Salami on grilled Marble Rye, finished with melted Mozzarella, pickled Banana Peppers & a Lemon & Cajun Aioli

HARRIS RANCH REUBEN SANDWICH...17.95

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

BLT SANDWICH... 17.95

Toasted Sourdough lightly brushed with Mayonnaise & topped with Lettuce, sliced Tomato & Bacon
ADD AVOCADO FOR \$3.95 MORE

Gourmet Hamburgers

Served with a Dill Pickle Spear & your choice of Natural Cut Fries, Sweet Potato Fries, Seasonal Fresh Fruits or Ranch Beans

RIBEYE BURGER... 37.95

10oz. Ground Ribeye Patty topped with Blue Cheese, crispy Onions & BBQ Sauce on a toasted Brioche Bun

RANCH BURGER... 18.95

Jack or Cheddar Cheese, Red Onion, Iceberg Lettuce, Tomatoes, Pickles & our special Dressing
UPGRADE TO A DOUBLE PATTY FOR \$3.00 MORE

CHICKEN BURGER... 18.95

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

PORTOBELLO BURGER... 17.95

Grilled Portobello marinated in Basil Vinaigrette Dressing, Jack Cheese, Red Onions, Tomato, Iceberg Lettuce & Mayo
ADD BEEF PATTY FOR \$3.00 MORE

Burger Add-Ons

GUACAMOLE... 3.95

BACON... 2.50

SAUTEED MUSHROOMS... 1.95

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Farm Fresh Entrée Salads

Served with a freshly baked Cheese Roll & whipped Butter

GF WEST SIDE COBB SALAD... 19.95

Iceberg and Romaine Lettuce, diced Tomatoes, Corn,
Sliced Almonds, Dry Bleu Cheese, Avocado &
Chilled Tri-Tip, tossed in Ranch Dressing

GF HORSERADISH FLANK CAESAR... 29.95

Romaine Lettuce, creamy Horseradish Dressing, sliced Beef Flank,
Dry Bleu Cheese, Avocado, Cherry Tomatoes, roasted Garlic,
Grated Parmesan & shaved Red Onion

FRESH CHICKEN SALAD... 17.95

Pulled Chicken Breast mixed with Apples, Grapes, Celery, Onions & toasted Almonds
served with Seasonal fresh Fruits & Crackers

Harris Ranch Favorites

ADD SOUP DU JOUR...2.95 OR SMALL SALAD...4.95

GF SURF 'N' TURF... 99.95

8oz. Choice Filet Mignon, Steakhouse butter & fresh Lime broiled
Cold Water Lobster Tail, served with choice of Side,
Seasonal Farm Fresh Vegetables & choice of
House-made Soup or Salad

SHEPHERD'S PIE... 21.95

Savory Ground Beef & Vegetable filling topped with
Garlic Mashed Potatoes & finished with melted Cheddar

HARRIS RANCH POT ROAST... 25.95

Tender slow cooked chunks of Beef,
Garlic-mashed Red Skin Potatoes,
Brown Gravy & seasonal Vegetables

CHICKEN FRIED STEAK... 32.95

USDA choice New York Steak fried in a light Batter,
Garlic-mashed Red Skin Potatoes,
Seasonal Vegetables & Country Gravy

BEEF LIVER & ONIONS... 19.95

Beef Liver sautéed with Bacon, Apples & Onions,
Garlic-mashed Red Skin Potatoes,
Seasonal Vegetables & Brown Gravy

GF STEAKHOUSE BUTTER & LIME LOBSTER TAIL... 79.95

Steakhouse Butter & fresh Lime broiled Cold Water Lobster Tail,
served with choice of Side, Seasonal Farm Fresh Vegetables &
choice of House-made Soup or Salad

FRENCH DIP FETTUCCINI... 26.95

Fettuccini Pasta, shaved Prime Rib, House-made Marinara,
Shredded Parmesan & Garlic Focaccia

GF GARLIC, LEMON &

ROSEMARY CHICKEN... 34.95

Oven roasted Garlic, Lemon & Rosemary marinated
Airline Chicken, served with choice of Side &
Seasonal Farm Fresh Vegetables

GF MARINATED PORTOBELLO MUSHROOMS... 26.95

Marinated Portobello Mushrooms, roasted Bell Peppers,
Zucchini, Shiitake & Pine Nuts, finished with
Red Pepper Coulis & a Parmesan Crisp

By The Sea Specialties

ADD SOUP DU JOUR...2.95 OR SMALL SALAD... 4.95

PISTACHIO CRUSTED KING SALMON... 40.95

Topped with Lemon & Dill Butter, Rice Pilaf &
Seasonal Farm Fresh Vegetables

FISH & CHIPS... 25.95

Beer-battered Alaskan Cod on Baby Greens served with
Natural cut Fries, Cocktail & Tartar Sauce

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03.26.2024

Harris Ranch Steaks

Our Steaks are served with seasonal Farm Fresh Vegetables & 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:

☉ SEASONAL SALAD, CAESAR OR ☉ SPINACH SALAD

*All Steaks are topped with Maître 'd Butter with Garlic, Herbs & White Wine

MEAT TEMPERATURE GUIDE

RARE: 120° to 125°
Very Red, Cool Center

MEDIUM RARE: 130° to 135°
Red, Warm Center

MEDIUM: 140° to 145°
Pink Center

MEDIUM WELL: 150°
Slightly Pink Center, Butterflied

WELL DONE: 160°
Broiled Throughout, No Pink, Butterflied

PRIME RIB OF BEEF

Seasoned with Garlic and fresh Rosemary, slow-roasted & sliced to order,
served with creamy Horseradish & Au Jus

☉ 10oz. *Petite cut, Almond Smoked...* 45.95

☉ 14oz. *Jack's cut, Almond Smoked...* 51.95

☉ PRIME NEW YORK STRIPLOIN... 65.95

12oz. *Prime Grade* New York Striploin,
Char-broiled with outstanding flavor

☉ PRIME RIBEYE STEAK... 68.95

14oz. *Prime Grade* Ribeye Steak,
rich in flavor with full marbling

☉ WHISKEY SMOKED SALT &

BROWN SUGAR RUBBED RIBEYE... 69.95

14 oz. *Prime Grade* Ribeye Steak with Whiskey Butter

☉ CHOICE COWBOY-CUT
RIBEYE STEAK

Ribeye cooked on the Bone

24oz... 69.95

☉ CHOICE RIBEYE STEAK

Rich & full of marbling

14oz. ... 55.95

☉ CHOICE BASEBALL CUT
TOP SIRLOIN

Lean & full of flavor

8oz. ... 42.95

☉ CHOICE FILET MIGNON

The most tender of all Steaks

8oz. ... 59.95

☉ CHOICE NEW YORK
STRIPLOIN

Char-broiled New York with
outstanding flavor

14 oz. ... 54.95

☉ CHOICE T-BONE

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

20oz... 59.95

☉ CHOICE PORTERHOUSE

Char-broiled bone-in Steak has
tenderness of Filet & full flavor
from the New York

24oz. ... 64.95

Make any of our Delicious Steaks Surf & Turf

☉ SHRIMP SCAMPL... 17.95

Jumbo Shrimp, cooked in Garlic & White Wine, diced Tomatoes & finished in Butter with chopped Parsley

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HARRIS RANCH

RESORT

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, 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.

The Harris Family takes pride in 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 the Harris Ranch Resort we have always taken great pride in providing beef that's as pure and great tasting as nature intended. Whether it's fresh beef, fresh or frozen ground beef, Harris Ranch remains dedicated to continuing a tradition of quality as we move into the future. Visit our family style Ranch Kitchen, Horseshoe Bar, Prime Steakhouse or Express BBQ to try legendary Harris Ranch beef and seasonal menu choices, straight off of our farm.

THE COUNTRY STORE

Your one stop shop, while traveling on the road. Indulge in freshly baked pastries, farm fresh vegetables and Harris Ranch 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.

YOU'RE JUST A CLICK AWAY!

You can enjoy Seasonings, Sauces & Almonds by ordering them on-line at www.harrisranch.com. Harris Ranch Products are 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 the Harris Ranch Resort by signing up for our newsletter or liking us on Facebook!

Visit us today at www.harrisranch.com

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.

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.

CONFERENCE & EVENT FACILITIES

At the Harris Ranch Resort, your business is our pleasure. With our convenient location, midway between Los Angeles and San Francisco, along Interstate 5, the Harris Ranch Resort 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.

Celebrating Over 40 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 the Harris Family continue the tradition of providing western charm and hometown hospitality to the California traveler.