

Here at the Robson Ranch Grill we strive towards classic flavors and taste while embracing modern cuisine with a southwestern twist. Working diligently to create partnerships with local farmers and businesses. Bringing the best with a little bit of creativity, seasonality, knowledge and lots of love.

Hours of Operation

Monday	11am-4pm Bar til 5pm
Tuesday	11am-8pm
Wednesday	11am-8pm
Thursday	11am-8pm
Friday	11am-8pm
Saturday	11am-8pm Bar til 9pm
Sunday	9am-1pm Limited Menu 1pm-4pm Bar til 5pm

Executive Chef Jay Ganzhorn



**Ranch House
Grill**

Appetizers

Pork Pot stickers – Ground pork inside a wonton and fried served with a sweet thai dipping sauce – 6.50

Quesadilla – Grilled chicken or shredded beef, cheese, served with salsa, sour cream & guacamole – 10.50

Beef Sliders – All beef patties and smoked gouda served on a Hawaiian Kings roll. Roasted red pepper ketchup and chipotle mustard – 7

Onion Rings – Spicy aioli dipping sauce – 5

Tricolored Corn Tortilla Chips – With a spicy queso dip – 8

Wings – Your choice of buffalo, BBQ or thai chili sauce – (6) 7 (12) 14

Pizza

16" – 13 7" – 8

Margherita – Fresh mozzarella, basil and fresh tomato

Build your Own Pizza

Choose your sauce – Alfredo or Red Sauce

Choose your toppings

(First two toppings are free – 50¢ each additional)
Sausage, Pepperoni, Bacon, Diced Ham, Chicken, Onions, Black Olives, Pickled Jalapenos, Tomatoes, Mushrooms, Pineapple, Bell Peppers, Spinach, Roasted Red Peppers

Gluten Friendly Dough Available – 2

Salads

Cobb – Romaine iceberg lettuce, grilled or crispy chicken, bacon, avocado, tomatoes, cucumbers, hard-boiled egg, bleu cheese crumbles, ranch dressing Half – 9 Full – 12 **GF**

Pecan – Romaine iceberg lettuce, pecan crusted chicken breast, Green Valley pecans, avocado, mandarin oranges, radish sprouts over fresh mixed greens, honey dijon dressing Half – 9 Full – 12

West Coast – Fresh mixed greens, mushrooms, bleu cheese, cranberries, hard-boiled egg, Green Valley pecans, bacon, balsamic dressing Half – 9 Full – 12 **GF**

Caesar – Romaine lettuce, croutons, served with classic caesar dressing and parmesan cheese Half – 7 Full – 11

Harvest Salad – Romaine iceberg lettuce, caramelized butternut squash, pomegranate seeds, feta cheese, dried cranberries, pomegranate dressing Half – 9 Full – 12 **GF**

Chef Salad – Fresh mixed greens, ham, turkey, tomatoes, hard boiled egg, cheddar cheese, Italian dressing – 12 **GF**

Add-ons – Grilled chicken or shrimp – 4
Grilled steak or salmon – 5

GF Gluten Friendly

Gluten Friendly pasta available

Sandwiches

RR Burger* – ½ lb. burger, cheddar cheese, bacon, green chili, lettuce, tomato, onion & pickle spear – 12

Burger* – lettuce, tomato, onion & pickle spear – 10

Veggie Burger – Beyond beef burger, lettuce, onion, tomato on a brioche bun – 12

Reuben – Corned beef, swiss cheese, sauerkraut, Thousand Island dressing on rye bread – 12

Monterey Chicken Wrap – Flour tortilla filled with chicken, bacon, pepper jack cheese, lettuce and tomato chipotle ranch – 12.50

French Dip – Roast beef, swiss cheese in an amoroso roll – 13

Italian Panini – Capicola, prosciutto, tomato, red onion, provolone, pesto on a amoroso roll and pressed – 12

Hot Dog – All beef frank with red onions, relish & sauerkraut – 7 chili & cheese – 2

Sandwiches served with a choice of fries, coleslaw, cottage cheese, side salad or house chips

Add cup of soup, sweet potato fries, onion rings or fruit – 2

Soup

Tortilla soup Cup – 4.50 Bowl – 6.50

Soup of the day Cup – 4.50 Bowl – 6.50

Chili Cup – 5 Bowl – 7

Cup of Soup and Half Sandwich

Your choice of a turkey, ham, roast beef, tuna salad or chicken salad ½ sandwich, your choice of bread, and a cup of soup – 10.50

Chef's Corner (Dinner Only)

Double Bone Pork Chop* – Yukon gold mashed potatoes, vegetables, whole grain Robert sauce – 19

New York Strip Steak* – Yukon gold mashed potatoes, vegetables, sauce bordelaise – 24 **GF**

Chicken Parmesan* – Angel hair pasta, mozzarella, marinara sauce – 15

Walleye Puttanesca – Breaded, polenta, tomato, artichoke, Kalamata olives, red onion – 24

Salmon* – White bean ratatouille, roasted gold pepper coulis, micro greens, balsamic reduction – 20 **GF**

Southwestern Cioppino* – Spicy tomato broth, salmon, shrimp, clams, mussels, tortilla strips, angel hair pasta – 17

GF Gluten Friendly

Gluten Friendly pasta available

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Entrée & Small Plates

Savory Meatloaf – With mashed potatoes, seasonal vegetables and rich brown gravy – 12

Pasta Bolognese – A blend of pork, veal and beef with tomato, onion and garlic, fettuccine pasta, touch of cream – 13

Chicken Alfredo – Grilled breast in a creamy garlic and parmesan sauce, white wine and linguini – Half – 7 Full – 10

Fish and Chips* – Beer battered cod, lemon, tarter sauce, French fries, and coleslaw – 13

Shrimp Scampi* – Tender shrimp with white wine, garlic, fresh herbs and lemon, served over angel hair pasta – 8

Broiled Steak* – With seasonal vegetables, steak fries and a sauce de jour – 12 **GF**

Grilled Salmon* – With a medley of seasonal vegetables, served with a de Jour salsa – 12 **GF**

Chicken and Shrimp basket – Three chicken tenders & three breaded shrimp served with French fries, cocktail sauce, and ranch dressing – 10

Beer, Wine, Margaritas and More

Draft Beers

Pints Domestic – 4.25 Premium – 4.75

Pitchers Domestic – 11.25 Premium – 12.00

Coors Lite, Boo Boo Blonde Pale Ale, Alaskan Amber, Shock Top

Bottled Beers

Premium Bottles

Corona Extra, Heineken, Stella Artois, Negra Modelo, Guinness, Clausthaler Original N/A, Clausthaler Amber N/A, Angry Orchard Hard Apple Cider – 4.75

Not Your Father's Root Beer, Sierra Nevada Pale Ale, Sierra Nevada Torpedo Extra IPA – 5 Red Bridge (Gluten Free) – 4.25

Domestic Bottles

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, O'Doul's N/A – 4.25

Robson Ranch Exclusive Wines

Rutherford-Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, White Zinfandel – 5.50/15.50

Margarita's & More

Traditional or Strawberry Margarita – Tequila, Triple Sec, Sweet & Sour (Strawberry Puree) – 5.75

Mango Margarita – Tres Agaves Tequila, Triple Sec, Mango Puree, Sweet & Sour, Tajin Rim – 7.50

Blood Orange Margarita – Tres Agaves Tequila, Blood Orange Liqueur, Orange Juice, Sweet & Sour – 7.50

Tropical Fizz – Malibu Rum, Pineapple Juice, Mango Puree, Splash of Soda – 7.50

Summer Splash – Tito's Vodka, Mint Simple Syrup, Lemon Juice, Club Soda – 7.50

Weekly Specials

Monday

Individual Pepperoni pizza
& Boo Boo Blonde Ale – 12
11am-2pm

Tuesday

Fiesta Tuesday
Selections change weekly
4pm-8pm

Wednesday

Date Night
3 Course Menu for two,
Selections vary weekly,
and a bottle of wine – 50
4pm-8pm

Thursday

Throw back Thursday
Home style special,
Selections vary weekly
Starting at 4pm

Friday

This Evenings Catch
Selection Changes Weekly
4pm-8pm

Saturday

Prime Rib Special
4pm-8pm
Karaoke from 5pm-9pm

Sunday

Breakfast Buffet
14.50 – 9am-1pm
Limited Menu
1pm-4pm
Bar open till 5pm