



## RANCH BOSS LUNCH

\$25 Per Person (excludes tax and gratuity, includes complimentary ice tea service)

Served Monday- Saturday 11am-2pm

### Salad

Ranch Side Salad with Choice of Dressing

### Main

**Wood Grilled Beef & Sausage Brochette** with Roasted Sweet Peppers, Onions & Jalapenos on a bed of Country Cinnamon Rice

**Wood Grilled Marinated Pork Chop** Topped with Apple Cider Sauce. Served with Homemade Mashed Potatoes

**Rainbow Trout** With Crabmeat & Toasted Pecan Butter & Green Beans Almondine

### Dessert

Rio Ranch Cinnamon Bread Pudding

Chocolate Cake

*\*Choose one from each category*

## SIGNATURE SALADS AND SOUP

<b>Wood Grilled Chicken Breast Salad</b>	\$14
<i>Crisp Lettuce Greens with Cotija Cheese, Bacon, Avocado, Toasted Pecans &amp; Buttermilk Ranch Dressing</i>	
<b>Caesar Salad with Grilled Chicken Breast</b>	\$15
<i>Wood Grilled Chicken Breast, Tangy Caesar Dressing &amp; Parmesan Tossed with Romaine Lettuce</i>	
<b>Apple Wood Smoked Turkey Salad</b>	\$15
<i>Apple Wood Smoked Turkey, thinly sliced, served over Crisp Greens with Honey Mustard &amp; Cotija Cheese</i>	
<b>Wood Grilled Atlantic Salmon Salad</b>	\$18
<i>Mixed Baby Lettuce, Red Onions, Avocado, Parmesan Cheese &amp; Balsamic Vinaigrette</i>	
<b>Wood Grilled Rib Eye Steak Salad</b>	\$18
<i>Mixed Baby Lettuce, Avocado, Croutons, Parmesan with Chipotle Vinaigrette</i>	
<b>Asian Chicken Salad</b>	\$15
<i>With Julienne Grilled Chicken, crispy Wonton, Avocado, Cherry Tomato and our Sesame Seed Vinaigrette</i>	
<b>Buttermilk Fried Chicken Salad</b>	\$15
<i>Lightly Fried Chicken Breast on a bed of fresh greens with Avocado, Crouton, Cotija Cheese &amp; Honey Dijon Vinaigrette</i>	
<b>Homemade Tortilla Soup or Our Soup of the Day</b>	\$4

## COWBOY BURGERS & BBQ BRISKET

All Burgers are ½ lb Certified Angus Beef on a Whole Wheat Bun and served with Golden French Fries.

Substitute Homemade Onion Rings or our delicious Sweet Potato Fries for \$2.

<b>Certified Angus Beef Cheese Burger</b> With American Cheese, Tomato, Lettuce & Onion. Mayo or Mustard on request	\$12
<b>The California Swiss Burger</b> With Swiss Cheese, Sliced Avocado & Applewood Smoked Bacon, Tomato, Lettuce & Onion	\$14
<b>The BBQ Brisket Sandwich</b> Chopped Beef Brisket, Cranberry BBQ sauce & chopped onions on a Toasted Jalapeno Corn Bread	\$14

## TEXAS RANCH HOUSE ENTREES

<b>The 6oz Filet of Beef</b>	\$28
<i>Topped with our Ancho Chile Butter. Served with a side salad &amp; choice of Grilled Asparagus, Sauteed Mushrooms or Baked Potato</i>	
<b>The "Magnolia" Rib Eye Steak</b> with sautéed Sweet Peppers, Mushrooms & Green Onions on a bed of Jasmine Rice	\$18
<b>Wood Grilled Lunch New York Strip</b> with Herb Butter and Sweet Potato Fries	\$19
<b>Wood Grilled Chicken Breast</b> with Roasted Red Potato, Onions and Artichoke Hearts	\$16
<b>Wood Grilled Chicken Pesto Pasta</b> Thin Spaghetti with Roasted Mushroom & Chile Pesto, Fresh Basil & Parmesan	\$16
<b>Linguine Pasta with Grilled Jumbo Shrimp</b> Tossed in Parsley Garlic Butter Sauce	\$20
<b>Maple &amp; Lime Glazed Salmon Filet</b> Served with Homemade Mashed Potatoes	\$19
<b>Fresh Catch of the Day</b> See your server for our catch feature	

Add a Side Salad for \$4

Dressings include Bleu Cheese Vinaigrette, Citrus Vinaigrette, Buttermilk Ranch, Honey Mustard or Balsamic

## EATING RIGHT AT THE RANCH

<b>Baked Atlantic Salmon (8oz)</b>	\$22
<i>Baked Atlantic Salmon topped with a Rich Béarnaise Sauce with Roasted New Potatoes, Steamed Asparagus, Sautéed Spinach &amp; Red Grape Tomatoes</i>	
<b>Wood Grilled Chicken Muffuletta Sandwich</b>	\$17
<i>Grilled Chicken Breast Layered with Melted smoked Mozzarella Cheese, Olives Capers, Onions, Oregano &amp; Basil topped with Stewed Tomatoes &amp; served on Focaccia Bread</i>	

**Gluten Free Diet?** Rio Ranch has many **gluten free** options already on our menu, please see your server for suggestions.

**Any allergies?** Please see your server or the manager on duty so we may accommodate your request

Sharing is great, but please add \$3 for all split entrees. Add an additional side for \$4. Please allow 15% gratuity on all parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# Come back & enjoy a few of Rio Ranch's favorite things...

## SUNDAY BRUNCH AT THE RANCH

Join us each week for our fabulous Sunday Brunch from 9am-2pm!  
Dine from our Texas Sized Buffet like no other featuring our Made to Order Omelette Station, Breakfast Tacos, Eggs Benedict, Pancake Griddle & Farmers Market Fruit Stand.

## PRIVATE DINING

We are the perfect venue for your event! Rio Ranch has unique private dining rooms for all occasions including birthdays, showers, company dinners, receptions, rehearsal dinners and much more.

## MONTHLY WINE DINNERS

Journey to some of the World's finest appellations with wines from California, France, Italy, South Africa, Chile & other exciting regions. Take flight on the Second Wednesday of every month & enjoy a four-course creation by Chef San Hemwattakit with four varietals to complement your dining experience.

## RIO RANCH BAR HAPPY HOUR

Featuring a full service western style bar and patio!  
Enjoy Drink and Appetizer specials at the bar  
Monday thru Friday 4pm-7pm.

***The Saga...** Take a look around and you'll see that we've put together something special out here in West Houston — a real Texas Ranch House that captures the myth of the Cowboy. It's a tradition that all Texans can be proud of.*

*Limestone for the walls and grand fireplace was quarried near Junction, Texas. The cedar tree columns out front are from the Texas Hill Country. In the bar you'll see a 22 foot long bartop of solid mesquite, and a wood ceiling from a pre-civil war barn. The mural depicts one of the last trail rides across Texas in the 1890's.*

*Heading up the kitchen is Chef San Hemwattakit who for ten years was the sous chef at Cafe Annie.*

*It is our goal to do the best we can to assure a memorable experience for each guest. If you have comments please let us know. We want every customer to become a Rio Ranch regular.*

*Thanks for coming and happy trails!*

**Established 1992**



**RIO RANCH BAR**



**GO TEXAN.**



[www.RioRanch.com](http://www.RioRanch.com)

[www.opentable.com](http://www.opentable.com)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

NO MSG is used at Rio Ranch. If you have dietary restrictions, please ask for the Manager on Duty.