



## Starters

**Robert's Favorite Shrimp Salsa** \$10

Wood Roasted Tomatoes infused with Onions, Garlic, Peppers & Chunks of Avocado & served with Homemade Tortilla Chips

**Texas Star Sampler** \$14

Combo of Our Three Favorites: Quesadillas, Mashed Potato & Veggie Flautas and Smoked Chicken wrapped in Anaheim Chiles & Cheese. Enough to fill a Chuck Wagon & feed the whole Posse!

**Quesadillas "Ranch Style"** \$10

Two large Flour Tortillas stuffed with Smoked Chicken, Wild Mushrooms, Onions and Cheese topped with Pico de Gallo, Guacamole & Sour Cream

**Chicken Wings with Blue Cheese Dressing** \$10

Seasoned with our Unbeatable Secret Smoked Chili Marinade

**Fried Calamari with Chile Sauce** \$11

Golden Fried Calamari served with our Sweet Chile and Garlic Dipping Sauce

**Onion Rings "Handmade Here at the Ranch"** \$9

Served with our Famous Spicy Ketchup. *Houston Press* says they're the "Best in Houston."

**Homemade Tortilla Soup or Soup of the Day** \$4

## Signature Salads

All Salad Dressings are made from scratch right here in our kitchen. Take your favorite dressing home today! Available by the pint for \$7.

**Wood Grilled Chicken Breast Salad** \$14

Crisp Lettuce Greens with Cotija Cheese, Bacon, Avocado, Toasted Pecans & Buttermilk Ranch

**Caesar Salad with Grilled Chicken Breast** \$15

Wood Grilled Chicken Breast, Tangy Caesar Dressing & Parmesan Tossed with Romaine Lettuce

**Apple Wood Smoked Turkey Salad** \$15

Apple Wood Smoked Turkey, thinly sliced, served over Crisp Greens with Honey Mustard & Cotija Cheese

**Wood Grilled Atlantic Salmon Salad** \$18

Wood Grilled Atlantic Salmon on a bed of Mixed Baby Lettuce, Red Onions, Avocado, Parmesan Cheese & Balsamic Vinaigrette

**Wood Grilled Rib Eye Steak Salad** \$20

Crisp Mixed Lettuce Greens, Homemade Croutons, Avocado with tender Rib Eye Steak served with our tangy Peanut Dressing

## Texas Ranch House Classics

Classics with a Rio Ranch Twist. Add a Side Salad for \$4

**The Down Home BBQ Brisket Sandwich** \$14

Chopped Slow Cooked Beef Brisket with Cranberry BBQ Sauce & finely chopped Onions on a Toasted Jalapeno Corn Bread. Served with French Fries

**Boneless Buttermilk Fried Chicken** \$16

Complemented by Mashed Potatoes, Black Peppercorn Cream Gravy & a Drizzle of Tabasco

**Slow Roasted Baby Back Ribs** \$19

Topped with Cascabel Chile Cranberry Sauce & served with Golden French Fries

**Chicken Fried Rib Eye Steak** \$16

8 oz Fried Rib Eye Steak served atop Mashed Potatoes & Black Peppercorn Cream Gravy

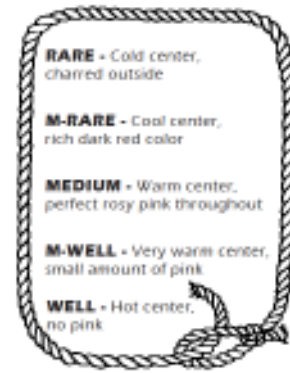
**Chicken Enchiladas** \$15

Gently simmered fresh Chicken, Cheeses & Spices rolled in Corn Tortillas and smothered in a fragrant Green Tomatillo Chile Sauce. Served with Country Rice & Refried Beans

**Ranch Hand "Fork & Knife" Burger** \$14

½ lb Burger on a Toasted Wheat Bun with Bacon, Cheese, Anaheim Chiles & Cowboy Beans. Served with French Fries  
*"Top Five Burgers in America" Says Food & Wine Magazine*

## Wood Grilled Steaks & Chops



For your dining pleasure, Rio Ranch proudly serves *Certified Angus Beef* the brand of choice when it comes to the tastiest, juiciest beef available. Our Steaks are hand cut in-house, mesquite grilled & brushed with homemade Ancho Chile Butter.

All Steaks & Chops are served with a Side Salad and your choice of Baked Potato, Grilled Asparagus or Sautéed Mushrooms.

**The 12 oz New York Steak** \$34

Lean, tender and full-flavored. Fine-grained with sturdy texture

**The 16 oz Cowboy Cut Rib Eye Steak** \$35

Fine-grained steak. Rich, beefy flavorful. Juicy with generous marbling throughout. One of the most tender beef cuts

**The 10 oz Filet of Beef** \$35

**The 6oz Filet of Beef** \$28

The most tender beef cut. Lean yet succulent, elegant and convenient. Buttery texture, subtle flavor and compact shape

**Petite Filet of Beef with Bacon Wrapped Shrimp** \$29

Two 3 oz Petite Filet of Beef topped with Ancho Chile Butter with a skewer of three Bacon Wrapped Shrimp

**Wood Grilled Lamb Chop** \$28

Two 5 oz Wood Grilled Lamb Chops brushed with Extra Virgin Olive Oil and Sun Dried Tomato

**Wood Grilled Marinated Pork Chop** \$25

Two 8 oz Wood Grilled Pork Chops topped with Apple Cider Sauce

## Fresh Seafood

All Entrées include a Side Salad and your choice of Baked Potato, Grilled Asparagus or Sautéed Mushrooms. Substitute a Side Caesar Salad for \$2.

**Wood Grilled Atlantic Salmon Filet** \$24

8oz Mesquite Grilled Atlantic Salmon topped with an Asian Cucumber sauce

**Pan Seared Red Fish** \$23

8 oz Herb Spice Encrusted Red Fish, Pan Seared and topped with Crawfish & Caper Garlic Butter

**Pan Seared Red Snapper Filet** \$25

8 oz Pan Seared Red Snapper Filet topped with Lump Crabmeat, Tomatoes, Avocados & Lime sauce

**Wood Grilled Mahi Mahi** \$25

8 oz Mesquite Grilled Mahi Mahi with Lump Crabmeat and Cilantro Lime Butter sauce

**Rio Fried Jumbo Shrimp** \$20

Five Lightly Breaded Jumbo Fried Shrimp with our Almond Relish for dipping

**Wood Grilled Jumbo Shrimp Skewer** \$20

Five Mesquite Grilled Jumbo Shrimp with Chipotle & Maple Glaze dipping sauce

## Pastas

All Entrées include a Side Salad with your choice of dressing. Substitute a Side Caesar Salad for \$2.

**Gulf Shrimp Scampi Pappardelle** \$20

Five Jumbo Shrimp sautéed and served on top of Pappardelle Pasta, Sautéed Onions, & Bell Peppers

**Vegetarian Pasta** \$16

Linguine Pasta with Mixed Vegetables, Marinated Sun Dried Tomato & Parmesan Cheese

**Linguine Pasta with Grilled Jumbo Shrimp** \$20

Jumbo Grilled Shrimp on a bed of Linguine Pasta tossed in Parsley Garlic Butter Sauce

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.