

SHARABLES

- Chicken Lettuce Wrap (gf)** **10**
Warm Chicken, Edamame, Carrots and Roasted Peanuts Tossed with Spicy Peanut Sauce. Accompanied with Thai Herbs, Cool Lettuce Cups and Ponzu Sauce
- Flash Fried Avocado** **8**
Jalapeno Corn Salsa, Queso Fresco, Pico de Gallo
- Ranch Skillet Nachos (gfva)** **12**
Sea Salt and Lime Corn Chips, White Queso Fundido Dip, Sour Cream, Guacamole, Pico de Gallo. Choose between Spicy Chorizo, Grilled Chicken and Carne Adovada
- Wings (gf)** **Half 6 / Full 12**
Crispy Wings Tossed with your Choice of Sweet Thai Chili, Classic Buffalo or Sea Salt and Balsamic Shake
- Carne Adovada Street Tacos (gfva)** **10**
Chili Braised Pork Shoulder, Pickled Carrot, Fresh Cilantro, Queso Fresco, and Avocado Lime Crema
- Lobster Risotto (gf)** **16**
Tomato, Manchego, and Saffron Risotto, Poached Lobster and Citrus-Truffle Oil Microgreens Salad
- Thai Coconut Mussels (gfva)** **12**
Prince Edward Island Mussels, Coconut-Curry Broth, Fresh Jalapeno and Cilantro with Crusty Baguette

Soups Cup 4, Bowl 6

- Pork Green Chili**
Served with Cheese and Warm Flour Tortilla
- Cream of Jalapeno**
Topped with Crispy Tortilla Strips
- Ranch Swirl**
Pork Green Chili and Cream of Jalapeno Together. Served with Warm Flour Tortilla
- Soup of the Day**

BURGERS Cheeses: American, Cheddar, Provolone, Swiss, and Pepper Jack

- House*(gfva)** **11**
1/2 lb. Angus Burger with Choice of Cheese, Lettuce, Tomato, Onion and Pickle. Add Bacon, \$2
- Bison Meatloaf Burger** **13**
Grilled Bison Meatloaf, Open Faced with Mashed Potatoes, and Mustard Gravy on Griddled French Bread
- Colorado Cowboy*(gfva)** **12**
1/2 lb. Angus Burger, Sautéed Mushrooms, Pepper Jack Cheese, A-1 Steak Sauce, and Beer Battered Onion Ring

Served with your choice of Side: Classic Fries, Sweet Potato Fries, Onion Rings, Cole Slaw, Fruit, Soup or Side Salad



PIZZAS

Choose between 14" Full Sized, 7" Half Sized, 12" Flatbread or 14" Gluten Free Crust. Build Your Own from the List or Have One of Our Favorites!

Traditional Favorites:

- Margherita** **6/10**
Tomato Sauce, Sliced Fresh Mozzarella, Torn Basil, Olive Oil
- Capricciosa** **7/12**
Tomato Sauce, Mozzarella, Ham, Mushroom, Olive, and Artichoke
- Quattro Formagi** **7/12**
Tomato Sauce, Mozzarella, Fontina, Asiago, and Goat Cheese with Sun Dried Tomatoes and Olive Oil
- Carbonara** **7/12**
White Sauce, Prosciutto, Chicken, Peas
- Carnivoro** **8/13**
Tomato Sauce, Mozzarella, Ham, Pepperoni, Italian Sausage, and Soppresata

Flatbread Favorites:

- Bacon Cheeseburger** **12**
Tomato Sauce, Ground Beef, Bacon, Cheddar Cheese and Shaved Red Onion
- Taco** **12**
Jalapeno Cream Sauce, Adovada, Cheddar Cheese, Shredded Lettuce, Tomato, Onion and Avocado Crema
- Buffalo Chicken** **12**
Crispy Fried Chicken, Moody Blue Cheese, Buffalo Sauce, Green Onion

Build Your Own:

Just Cheese and Sauce 10

Add .75 Each Topping:

- Bacon
- Chicken
- Italian Sausage
- Pepperoni
- Ham
- Soppresata
- Ground Beef
- Mushrooms
- Artichoke
- Olive
- Onion
- Sun Dried Tomato
- Capers
- Torn Basil
- Jalapeno
- Anchovies



GREENS

Dressings: Balsamic Vinaigrette, Champagne Vinaigrette, Sesame Ginger, Caesar, Ranch, Chipotle Ranch
Thousand Island, Italian, Honey Dijon, and Bleu Cheese

Caesar* (gfva)	7
Grated Asiago, Caesar Dressing, Anchovies and Garlic Crouton	Add Chicken or Salmon 6
Seared Maple and Fresh Ginger Salmon Salad (gfva)	12
Pan Seared Marinated Salmon, Mixed Greens, Crumbled Haystack Mountain Goat Cheese, Candied Pecans, Dried Currants, and Whole Grain Crouton	
Classic Cobb (gfva)	12
Roasted Turkey, Crisp Bacon, Smoked Moody Blue Cheese, Heirloom Grape Tomatoes, Hardboiled Egg, Avocado, Green Onion, and Chopped Romaine with Buttermilk Ranch	
Strawberry and Lobster Chopper (gf)	13
Iceberg, Cucumber, Avocado, Lobster, Strawberries, Bacon, Candied Walnuts, Strawberry-White Balsamic Vin	
Asian Chicken Salad (gfva)	12
Napa Cabbage, Mukimame, Shredded Carrot, Cashews, Chopped Scallions, and Crispy Wontons with Sliced Chicken and Sesame-Ginger Sauce	
Baby Wedge (gf)	8
Baby Iceberg, Roasted Tomatoes, Shaved Onion, Candied Bacon, Moody Bleu Crumbles and Bleu Cheese	
Avocado with Chicken or Tuna Salad (gf)	7

SANDWICHES

Served with your choice of Side: Classic Fries, Sweet Potato Fries, Onion Rings, Cole Slaw, Fruit, Soup or Side Salad

Falafel Wrap (v)	11
Crisp Falafel, Roasted Red Pepper, Cabbage, Tomatoes, Toum and Pistachios in Sun Dried Tomato Wrap	
Classic Club (gfva)	12
Toasted White, Wheat or Sourdough, Ham, Bacon, Turkey, Swiss, Cheddar, Lettuce, Tomato, and Mayo	
Chicken Schnitzel BLT (gfva)	12
Crispy Chicken Schnitzel, Bacon, Lettuce, Tomato and Whole Grain Mustard on Hoagie Roll	
Oven Roasted Corned Beef Reuben (gfva)	11
Sliced Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island on Griddled Thick Sliced Marble Rye	
Ranch Roast Beast (gfva)	14
Shaved Roast Angus Rib Roast, Moody Bleu, Bacon-Horseradish Cream, Caramelized Onion on Toasted Hoagie	
Toasted Sicilian	12
House Made Italian Sausage Patty, Pepperoni, Melted Fontina, Giardiniera, Shredded Romaine and Garlic Mayo	

Dinner Includes Bread Service

Bistro Steak *(gf)	16
6oz Flatiron, Port Wine Demi-Glace, Truffle Fries, and Half Caesar Salad	
14oz Bone-in Pork Ribeye Chop* (gf)	18
Herb Roasted Fingerling Potatoes, Seasonal Vegetables and Whole Grain Mustard Sauce	
7oz Beef Tenderloin, Wellington Style* (gfva)	29
Grilled to Order, with Crispy Prosciutto, Puff Pastry, Garlic Mashers, Seasonal Vegetables, and Sauce Duxelles	
Coriander and Honey Glazed Salmon * (gf)	20
Served with Coconut Basmati, Stir Fried Vegetables, and Sweet Thai "Hollandaise"	
Chicken Papillon with Apricots and Tarragon	18
Sautéed Breast of Chicken with Dried Apricot, Mushroom, Tarragon and White Wine Sauce, Roasted Fingerlings and Grilled Asparagus	
Pasta Primavera (vva, gfva)	18
Fresh Fettuccini, Grilled Asparagus and Zucchini, Roasted Red Bell Pepper, Cauliflower, Peas, Ricotta Salata, House Cranked Italian Fennel Sausage, and Asiago Allemande	

(gf) Served Gluten Free

The Ranch Country Club strives to serve natural, non-GMO sourced ingredients from Colorado;
including our Boulder Natural Farms chicken and Northern Colorado beef.

(gfva) Gluten Free Version Available

(vva) Vegetarian Version Available

**Consumer Advisory:*

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