



RANCHERS CLUB
OF * NEW MEXICO



RANCHERS CLUB
OF * NEW MEXICO

LUNCHEON MENU

Appetizers

Wood Oven Roasted Portabello

Mushroom

With marinated tomato bleu cheese stuffing and garlicky bread crumbs, crisp Arugula, Balsamic reduction and basil

oil
7-

Shrimp Cocktail

Slowly poached in distinctive New England seasonings and served with your choice of cocktail or stone ground mustard sauces

10-

Smoked Duck and Brie Quesadilla

Grilled "Panini" style, over radicchio-raspberry slaw

9-

Soups

French Onion Au Gratin

Caramelized onions, reduction of brandy and sherry, beef and chicken stocks

6-

Chef's Soup Du Jour

Created daily with only the finest ingredients

5-

Salads

Rancher's Caesar Salad

Crisp Romaine hearts, garlic croutons, Parmesan cheese, anchovy vinaigrette. Topped with mesquite-grilled chicken or three scampi

13-

Spinach Salad

Crisp leaves, shaved red onion, mushroom, hard-cooked egg. Topped by a warm Balsamic vinegar and bacon dressing

8-

Rancher's Garden Salad

Mixed seasonal greens with fresh vegetables. Your server will expand on the wide variety of gourmet dressings available

7-

Diver Scallop Salad

Hardwood grilled with Canellini beans, micro greens and sun-dried tomato vinaigrette

14-

Warm Goat Cheese Salad

Local Sweetwood Farms goat cheese wrapped in warm vine leaves with mesclun greens, minted lemon juice and lemon-thyme vinaigrette

9-

Asian Calamari Salad

Ginger-soy marinated calamari over cucumber and red onion

11-

Thai Coconut Shrimp Salad

Five coconut shrimp over Frisee with fresh mango and avocado. Served with a spicy peanut dressing

13-

Pasta

Risotto

Creamy Italian Arborio rice with chef's choice of fresh vegetables and cheeses

11-

Shrimp Gnocchi

Freshly prepared potato gnocchi with rock shrimp and chick peas in a light tomato saffron broth

13-

Rancher's Baked Ziti

Ziti pasta, smoked wild boar sausage, and roasted peppers baked in a rich cream sauce with a Parmesan crust

14-

Seared Tuna Nicoise

Pan seared yellow fin tuna, green beans, Nicoise olives, fresh tomato and anchovy over lemon-peppered linguini

13-

Wild Mushroom Ravioli

Tossed with wilted spinach in a Gorgonzola cream sauce

9-

Eighteen percent gratuity added to parties of six or more



RANCHERS CLUB
OF * NEW MEXICO

LUNCHEON MENU

Wood - Fired Pizzas

ALL PIZZAS ARE PROUDLY MADE TO ORDER AND GRILLED OVER MESQUITE WOOD, IMPARTING A UNIQUE SWEET AND SMOKY TANG.

Grilled Chicken Caesar Pizza

Grilled chicken, anchovy, and Parmesan cheese over a creamy Caesar sauce
10-

Smoked Duck and Raspberry Pizza

Duck confit, raspberry chipotle sauce, fresh leeks and watercress with bleu cheese crumbles
10-

Wild Boar Sausage Pizza

Wild boar sausage, caramelized onions, roasted yellow peppers, Asian BBQ sauce and Port Salut
11-

Southwestern Shrimp Pizza

Grilled prawns, fresh salsa, avocado and Queso Fresco
10-

Sandwiches and Burgers

ALL SANDWICHES GARNISHED WITH YOUR CHOICE OF SWEET POTATO FRIES OR FRUIT COMPOTE

Rancher's Grilled Sirloin Burger

With grilled Portabello mushrooms and Jalapeno Jack cheese
10-

Chicken Pesto Club

Grilled chicken breast, basil pesto, Pinon and crisp pancetta bacon
9-

Grilled Salmon and Proscuitto

Grilled Salmon filet, thinly sliced Proscuitto ham, lettuce, and tomato and a grilled baguette with pesto Aioli
12-

Buffalo Burger

Hard wood grilled lean ground bison with apple smoked bacon and caramelized onion jam. Best served medium-rare to medium.
11-

Petite Filet Steak Sandwich

6 ounce Filet Mignon served open-faced with sauteed mushrooms, and caramelized onions on grilled Asaiago cheese bread
16-

Bell Ranch Chicken Sandwich

Named after the 400,000 acre NM ranch depicted in the club's Caplin photos. A grilled breast with one whole Hatch green chile and tomato-ginger jam.
11-

Mesquite Grill

ALL GRILLED ENTREES ARE SERVED WITH YOUR CHOICE OF TWO OF THE VEGETABLE AND/OR STARCHES LISTED BELOW

Rancher's Filet

8 ounce certified Angus beef. Served with smoked oyster butter
25-

Grilled Salmon Filet

Served with wilted spinach and roasted sweet yellow pepper infusion
18-

Blackened Red mountain Trout

Served with a fresh crayfish etoufee
18-

Rib Eye Steak

Dry aged certified Angus beef. Served with New Mexican red chile Demi-Glace
21-

Rancher's Glazed Chicken Breast

With wood-charred tomato and our famous Rancher's Glaze
15-

Pork Tenderloin

Slow cured with cane sugar and Canela. Served with a port wine reduction
17-

Vegetables and Potatoes

VEGETABLE DU JOUR GRILLED SWEET POTATO GRILLED WHOLE GREEN CHILE
GREEN BEANS MASHED POTATO SWEET POTATO FRIES ASPARAGUS

A LA CARTE
2.25-