

APPETIZERS

Sautéed Button Mushrooms

with Sherry-Garlic Butter Sauce

\$9

Potato Skins

with Cheese, Bacon, Tomato, Green Onion, Sour Cream & Salsa

\$10

Artichoke Hearts

in a Sherry Cream Sauce

\$12

Baked Brie Wellington

Brie stuffed with Sun-dried Tomatoes & Basil wrapped in Puff Pastry, served with crackers

\$14

Santa Fe Shrimp Cocktail

served in Fried Corn Tortilla with Cilantro-Avocado Cocktail Sauce

\$13

Homemade Breaded Coconut Shrimp

with Pineapple-Cocktail Sauce

\$13

Pan Seared Crab Cakes

with a Garlic Roasted Red Bell Pepper Aioli

\$13

Calamari Tubes & Tentacles

with cocktail sauce

\$12

Love & Gratitude . . . Free

SOUPS & SALADS

Sierra Salad

Fresh Baby Lettuces with Caramelized Walnuts, Pears, Feta Cheese, Sun-Dried Tomatoes and Artichoke Hearts (Shrimp or Chicken add \$4.00)

\$14

Chicken Caesar Salad

Chopped Romaine Lettuce, Parmesan Cheese, Homemade Croutons and Caesar Dressing

\$14

Cup of Soup & House Salad

\$9

Freshly Made Soup of The Day

CUP ... \$6

BOWL ... \$9

Our Homemade Dressings

Creamy Balsamic House Dressing, Ranch, Italian, Blue Cheese, 1000 Island, Raspberry Vinaigrette and Caesar

Note: An 18% gratuity will be added to the check for parties of 6 or more.

Also no individual tickets on parties of 6 or more

STEAKS

*With Homemade Bread & Whipped Herb Butter, Soup or House Salad,
Our Famous Green Beans or Seasonal Veggies,
Choice of: Garlic Mashed Potatoes, Rice Pilaf, Baked Potato (add \$2.00 for Twice Baked)*

We Do Not Recommend Cooking Steaks Past Medium As They Tend To Lose Their Flavor

The John Wayne Rib-Eye

Bone-In Charbroiled with our own Original Dry Rub
\$29

The Marilyn Monroe Rib-Eye

No Bone, Charbroiled with our own Original Dry Rub
\$27

Filet Mignon & Lobster Tail

4 oz. Filet Mignon and a 6 oz. Lobster Tail with Drawn Lemon Butter
\$41

Tournedos of Beef

Two 4 oz. Bacon-wrapped Filet Mignon with Sautéed Mushrooms and Béarnaise
\$33

New York Steak

with Caramelized Onions and Garlic with Vermouth
\$28

Menage a Trois

Mixed Grill - Top Sirloin with Demi Glaze, Garlic Chicken and Cajun Shrimp
\$28

Seared Flat Iron Steak

Served over fresh Demi Glaze and Topped with a Blackberry-Balsamic Reduction
\$23

Frenched Thick Cut Pork Chop

Charbroiled and Served with a Berry Demi Glaze and Pear Chutney
\$22

Love & Gratitude . . . Free

PRIME RIB

SERVED ON FRIDAY & SATURDAY

'TIL WE RUN OUT!

*There's no doubt ... Our Prime Rib is the best about
Please don't pout & please don't shout .. But when we're out - we're out!*

The "Cowpoke" Cut

\$24

The "Rancher's" Cut

\$27

Note: An 18% gratuity will be added to the check for parties of 6 or more.

Also no individual tickets on parties of 6 or more

Split Plate Charge: \$6.00

CHICKEN, SEAFOOD & PASTA

*Chicken & Seafood Entrées come with Homemade Bread & Whipped Herb Butter, Soup or House Salad,
Our Famous Green Beans or Seasonal Veggies
Choice of: Garlic Mashed Potatoes, Rice Pilaf, Baked Potato (add \$2.00 for Twice Baked)
** Pasta Dishes come with Homemade Bread and Soup OR House Salad***

Love & Gratitude . . . Free

Chicken Marsala

Sautéed with Sun-Dried Tomatoes, Spinach & Marsala Wine served over Angel Hair Pasta
\$24

Stuffed Chicken Breast

Feta & Spinach Stuffed Chicken Breast with Tarragon Beurre Blanc
\$26

Sherry Artichoke Chicken

Sautéed Chicken Breast with Artichoke Hearts, Mushrooms and Bacon in a Sherry Cream Sauce
\$24

Charbroiled Salmon Filet

Served with "Chef's" Sauce of the Day
\$26

Shrimp Alfredo

With Capers, Mushrooms and Green Onions, served over Angel Hair Pasta
\$25

Pine-Nut Crusted Halibut

Baked and served over Basil Beurre Blanc
\$29

Pan Seared Calamari

with Cilantro Pesto and Roasted Tomatoes
\$21

Seafood Pasta

*A Delightful Array of Seafood, Portabella Mushrooms & Sun-Dried Tomatoes in Basil-Parmesan Cream Sauce
served over Angel Hair Pasta*
\$26

Seafood Menage a Trois

Pine Nut-Parmesan Crusted Halibut, Charbroiled Salmon with Chef's Sauce, and Lemon-Pepper Charbroiled Shrimp
\$28

Vegetarian Primavera Pasta

*Two Style Choices (add Chicken or Shrimp to either choice for \$4.00)
POMODORA STYLE - Tomatoes, White Wine, Garlic, Basil and Butter with Assorted Vegetables
ALFREDO STYLE - Creamy Parmesan, White Wine, Garlic and Green Onions with Assorted Vegetables*
\$19

*Note: An 18% gratuity will be added to the check for parties of 6 or more.
Also no individual tickets on parties of 6 or more
Split Plate Charge: \$6.00*

BURGERS

*Comes with French Fries or House Salad - (Substitute Onion Rings for \$2.00)
Add Avocado OR Bacon to your burger (\$2 each)*

Sky Ranch Cheese Burger

Fresh, Hand Pounded & Made "Your" Way

\$12

The Desperado Burger

Topped with Mushrooms & Swiss Cheese

\$14

Sierra Burger

Smothered in Blue & Swiss Cheese

\$14

Country Philly Sandwich

Prime Rib Sandwich with Horseradish Mayonnaise, Sautéed Onions & Monterey Jack

\$15

Chicken Breast Ranch Burger

Grilled Chicken Breast Served on a Bun (with cheese - add \$2.00)

\$12

Love & Gratitude . . . Free

CHILDREN'S MENU

For Kids **Chicken Strips**

with French Fries, Ranch Dressing and Green Beans

\$9

For Kids **Sky Ranch Burger**

with French Fries

\$8

For Kids **Spaghetti**

with Marinara Sauce and Green Beans

\$7

For Kids **Grilled Cheese Sandwich**

with French Fries

\$7

We Also Split Our Regular Menu Between Two Children - At No Charge

BEVERAGES

Milk, Sodas, Iced Tea, Coffee, Tea or Hot Chocolate

\$2.50

**OUR SERVERS WILL HAPPILY PRESENT OUR
DESSERT TRAY AT THE END OF YOUR MEAL**

Note: An 18% gratuity will be added to the check for parties of 6 or more.

****Also no individual tickets on parties of 6 or more****