

The Ranchers Club Of New Mexico



Appetizers

Pan Seared Crab Cake	15	Calamari	12
Lightly Breaded Crab Cake, Field Greens and Meyer Lemon Aioli		Lightly Bread Calamari and fried Calamari Served with Peppadew Peppers and Sweet Soy Plum Sauce	
Oysters Rockefeller	15	Shrimp Cocktail	16
Baked Hillman Island Oysters, Topped with Spinach, Shallot, Bacon, Hollandaise and Parmesan Cheese		Jumbo Shrimp, Classic Short Boil, Citrus Cocktail Sauce	
Ahi Tuna Tartare	14	Charcuterie Board	16
Avocado, Capers, Wasabi, Wonton Crisp and Soy lime Dressing		Chefs Selection or Artisanal Meats and Cheeses	
Chorizo Stuffed Dates	13	Smoked Duck Rilette	15
Medjool Dates, Chorizo, Bacon, Bed of Wilted Greens, Bacon Dressing		Duck Confit, Toast Points, Local Jams and Preserves and Pickles	

Soups

Black Bean	8
Artisan Beans, Crème Fraiche and Jalapeno Chips	
Soup Du Jour	7
Fresh Seasonal Ingredients	

Salads

Caesar Salad	9
Ruby Gem Romaine, Parmesan Crisp, Anchovy, House made Dressing	
Wedge Salad	9
Baby iceberg, Lardoons, Heirloom Tomato, Crouton, Ranch Dressing Gorgonzola and Tobacco Onions	
Heirloom Grain Salad	11
Quinoa, Farro, Spinach, Arugula, Goat Cheese, Pecan, Roasted Red pepper Citrus and Honey Vinaigrette	
Root Vegetable Carpaccio	12
Roasted Root Vegetables, Fried Capers, Frizzled Shallots, Thai Basil, Chile Oil, Crostini	
Roasted Beet	10
Mixed Greens, Roasted Beets, Piñons, Cave aged Sheep's Milk Cheese, Pulverized Croutons	

*Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs may increase your risk of Foodborne illness

Specialties

Roasted Chicken	38
Meyer lemon and Herb Roasted Reb Bird Breast, Calabacitas, Farro Mushroom Dressing	
Bison Tournedos*	40
Red Chile Rubbed, Bacon Wrapped, Wild Mushroom, Roquefort, Bordelaise Baby Carrots	
Smoked Duck Carbonara	37
Linguine, Smoked Duck, Early Peas, Pancetta, Wild Mushroom Duck Skin Chicharron	
Scallops Beurre Noisette	39
Pan Seared, Brown Butter Sauce, Wilted Sorrel, Forbidden Rice Risotto	
Stuffed Atlantic Salmon *	41
Organic Scottish Salmon, Crab Meat, Oven Roasted, Crushed Fingerlings Seasonal Vegetable, Béarnaise Sauce	
Fresh Fish Selection	Market

Classics

Select Your Accompaniment, Sauce and We Will Pair It with Harvest Fresh Vegetables

Filet Mignon 8 oz.*	34	Slow Roasted Prime Rib 12 oz.*	32
		Available Thursday , Friday and Saturday Limited Availability	
Marinated Pork Chop 12oz.*	28	Antelope Chop 12 oz.*	45
Bacon Wrapped Bison Tenderloin 8 oz.*	41	New York Strip 16 oz.*	48
Cowboy Cut Bone-in Ribeye 18 oz.*	45	Jumbo Shrimp 6 Each	32
Four Bone Rack of Lamb 8oz.		34	

Sauces

Mushroom Bordelaise
Red Chile Demi Glace
Lemon Buerre Blanc
Herb Pan Sauce
Béarnaise*
Romesco
Hollandaise*
Chimichurri
Berry Pico

Accompaniments

Garlic Mashed Potatoes
Potato Au Gratin
Rancher's Club Steak Fries
Baked Potatoes
Sautéed Asparagus
Crab Mac and Cheese 5
Creamed Spinach
Twice Baked Potato

Additions

Lobster Tail	Market
8 oz.	
Alaskan Crab Legs	Market
8 oz.	
Local Green Chile Strips	4
Two each	
Maytag Blue Cheese	3
Sautéed Mushroom Medley	5
Pan Seared Shrimp (4)	10
Oscar Style	12
Crabmeat, Asparagus and Hollandaise	

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