

MESA RANCH

A TRUE TEXAS GRILL

Appetizers

Cactus fried in Shiner Bock beer batter with tequila ranch & queso \$6

*Jalapeno & Cheese Elk Sausage bites served in a hot skillet with BBQ sauce and
Topped with Monterrey Jack, Cheddar and Pico de Gallo \$13*

*Grilled Poblano Relleno filled with Monterrey Jack, Cheddar, Pepper Jack, & grilled shrimp,
Served with avocado corn salsa. Half \$7 Full \$11*

Southwest Jumbo Shrimp Cocktail with Avocado Pico de Gallo and fresh tortilla chips \$10

*Mesa Ranch Quesadillas stuffed with Monterrey Jack, Cheddar Cheese, and Avocado corn salsa. Served
with Pico de Gallo and sour cream \$6. Add Chicken \$8, or Venison \$10*

*Three fresh whole Jalapeños stuffed with goat cheese, wrapped in bacon & fried in Shiner Bock beer batter,
served with tequila ranch dressing \$10*

Mesquite Smoked Baby Back Ribs glazed with honey BBQ sauce ½ rack \$13 Full \$21

Fresh Chips & Homemade Salsa \$5. With Queso \$8

Soups

*Mesa Ranch Chicken soup garnished with cilantro and tortilla strips, served over rice
Cup \$4 Bowl \$8*

Soup of the day: Cup \$4 Bowl \$8

House Salads

*Mixed greens with tomato, cornbread croutons & choice of dressing \$5 small or \$8 large
Or*

Caesar Salad with Cotija cheese, cornbread croutons, & Caesar dressing \$5 small or \$8 large

Choice of dressing: House chile lime, Tequila Ranch, Avocado cilantro, Bleu cheese

Salad Entrees

*Spring Mix with Cotija cheese, cilantro pecan pesto, Avocado corn relish, and chile-lime dressing
Or*

Romaine with Cotija cheese, cornbread croutons, & Caesar dressing

Grilled Chicken \$13

Grilled Shrimp \$15

Grilled Salmon \$15

Grilled Tenderloin \$15

Semi-Boneless Quail \$14

Sandwiches

*8oz. ground sirloin bacon cheeseburger served with mustard, pickle, onion, lettuce & tomato
On a toasted bun with ranch fries \$10*

*Grilled chicken sandwich with grilled apple, prickly pear sangria glaze, Mayonnaise,
greens, & goat cheese on a toasted bun with ranch fries \$9*

18% Gratuity for parties of 7 or more
Gift Certificates available

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Mesquite Grilled Steaks

*Served with choice of salad and choice of side
Add 6 grilled shrimp or one quail to any entrée \$7*

<i>12oz. Chopped Steak with Ancho cream sauce</i>	<i>\$14</i>
<i>8oz. Center cut Sirloin</i>	<i>\$17</i>
<i>8oz. Filet</i>	<i>\$27</i>
<i>12oz. Rib-Eye</i>	<i>\$23</i>
<i>22oz. Bone-in Cowboy Rib Eye</i>	<i>\$32</i>
<i>12oz. Strip Sirloin</i>	<i>\$23</i>

Add choice of sauce: Cholula Hollandaise, Bleu Cheese, or Burgundy Mushrooms to any steak \$3

Lamb

*Grilled Marinated New Zealand Rack of Lamb.
Served with cinnamon sweet potatoes and Burgundy Mushroom sauce \$29*

Pork

*Grilled spice rubbed Pork Tenderloin and apple chipotle chile chutney served with
Cinnamon whipped sweet potatoes and chipotle rum sauce \$20*
Baby Back Pork Ribs slathered with Honey BBQ sauce, served with Ranch Fries \$24

Seafood

Grilled Salmon filet with Cholula Hollandaise, pico de gallo, & seasoned rice \$17
Grilled Rainbow Trout with caper butter sauce & grilled asparagus \$19
Grilled Redfish with seafood wine sauce over seasoned rice \$22
Grilled Shrimp over linguini pasta in roasted red pepper wine sauce \$19

Chicken

Grilled Chicken over bow tie pasta with cilantro pecan pesto cream sauce \$14
*Shredded Mesa Ranch Chicken and tomatillo sauce layered in corn tortillas with
ancho cream sauce & seasoned rice \$12*
Chicken breast marinated in citrus lime, topped with cilantro pecan pesto, served with Frijoles Negro \$14

Game

Pan-seared breast of duck with Cumberland sauce served with cinnamon whipped sweet potatoes \$22
Two grilled semi-boneless natural Texas quail glazed with cactus sangria sauce. \$20
Chicken fried Red Deer venison with poblano cream gravy, served with poblano mashed potatoes \$16
*Mixed Grill Platter with Elk Sausage, Fried Venison, & Grilled Quail
Served with Cinnamon Sweet Potatoes \$28*

Choice of Sides

*seasoned rice * green beans * poblano mashed potatoes * Grilled Asparagus* cinnamon whipped sweet potatoes
*grilled corn on the cob * ranch fries * steamed broccoli * Grilled zucchini & squash **
All side ala carte \$3