



Dinner Menu

Appetizers

New Orleans Style Crab Cakes **\$23.95**
Mixture of back fin and colossal crab meat, baked on a bed of mixed greens. Served with Remoulade sauce and grilled lemon.

Shrimp Cocktail/Remoulade **\$18.95**
Four large black tiger shrimps boiled in lemongrass water with blackening spices. Served with cocktail or Remoulade sauce, and a grilled lemon.

Beer Battered Shrimp **\$16.95**
Black tiger shrimp dipped in a beer batter. Served with a remoulade sauce, and a spring salad with a grilled lemon.

Smoked Salmon Carpaccio **\$18.95**
Smoked Salmon dressed in capers, red onions, and diced hardboiled eggs. Served with rosemary-garlic crustinis, a mixed-green salad tossed with a tomato-basil vinaigrette, and a grilled lemon

Chicken Chipotle Adobo Skewers **\$17.95**
Oregano-herb marinated chicken grilled in an adobo sauce. Coated with diced bacon. Served on mixed-green salad tossed with a tomato-basil vinaigrette.

CRC Sliders **\$18.50**
3 Small burger sliders served in fresh pretzel buns and special sauce.

Short Rib Nachos **\$18.50**
Served with chef’s nacho cheese sauce, short rib, green onion, sour cream, and jalapenos.

Chili Cheese Fries **\$18.50**
Fries coated in chef’s special chili cheese sauce.

Garlic Baguette Basket **\$10.95**

Soups and Salads

Cup: 10.95 | Bowl: \$14.95

Chef’s Soup
Check with Server for soup of the day.

Chili Beans
(1989 Temecula Award Winner)

Ranchero Beans

Caesar Salad **\$8.95**
Romaine hearts tossed with homemade Caesar dressing, Romano cheese, and garlic croutons. Topped and shaved parmesan cheese.

Spring Mix Salad **\$8.95**
Spring mix salad, tossed with homemade tomato-basil vinaigrette, red onions, and garlic croutons.

Blossom Butter Lettuce Salad **\$9.95**
Butter lettuce dressed with your choice of bleu cheese or ranch dressing, topped with red onions, bleu cheese crumbles, and bacon bits.

Side Dishes

Lobster Mac & Cheese **\$25.95**
A shareable dish for up to (3) guests. Elbow pasta tossed with chef’s special Velveeta cheese sauce. Topped with lobster meat and melted cheddar cheese.

Roasted Brussel Sprouts

Roasted Garlic Mashed Potatoes

Baked Idaho Potato

House French Fries

Grilled Asparagus with Bearnaise Sauce

Cattle Ranch Cafe

Dinner Menu

Main Entrees

(All entrees come with your choice of a side dish)

Cowboy Ribeye \$69.95

A 20 oz. bone-in ribeye, seasoned and grilled to perfection.

Ribeye 12 oz. \$49.95 / 16 oz. \$59.95

Center cut ribeye, seasoned, and grilled to perfection.

New York Steak 12 oz. \$46.95 / 16 oz. \$55.95

New York steak, seasoned, and grilled to perfection.

Filet Mignon 8 oz. \$56.95 / 12 oz. \$69.95

Filet Mignon, seasoned, and grilled to perfection.

Porterhouse \$69.95

Beef Cut from short loin, a combination of two cuts (Filet and New York). Seasoned and grilled to perfection.

Beef Short Ribs \$45.95

Short ribs cooked overnight. Served on a bed of roasted garlic mashed potatoes.

BBQ Baby Back Ribs \$45.95

Slow cooked pork spareribs, baked with homemade barbecue sauce.

Forest Mushroom Chicken \$36.95

Grilled oregano-herb marinated chicken breast on a grilled rustic garlic baguette. Topped with forest mushroom sauce.

Chilean Sea Bass \$50.95

Filet on top of a grilled pineapple slice and topped with coconut butter.

Salmon \$35.95

Topped with roasted fennel and caper-dill butter and served with a grilled lemon.

Lasagna \$24.99

Comes with choice of soup or salad.

Fettuccine Alfredo \$28.99

Comes with choice of soup or salad.

Add Shrimp \$10.00

Add Chicken \$7.00

Spaghetti w Meatballs \$31.99

Comes with choice of soup or salad.

Entrée Enhancements

(Enhance your entrée with any of these items)

Grilled Shrimp Pinwheel \$11.95

(6) grilled jumbo shrimp with lemon- butter sauce and blackening spices.

Whisky Mushroom Peppercorn Sauce \$4.00

A creamy rich mushroom whiskey reduction with green peppercorns and shallots.

Bleu Cheese Crust \$4.00

Sauteed Onions \$3.00

Bearnaise Sauce \$2.00

Beverages

Fountain Drinks \$6.00

(Coke, Diet Coke, Sprite, Lemonade, Iced Tea)

Fruit Iced Teas \$6.50

Refill \$6.00

(Strawberry, Pomegranate, Mango, Watermelon, Mixed Berry, Passion Peach, Paradise, Sunset Skies)

Milk / Juice: \$7.00

(Milk, Orange Juice, Apple juice)

Cocktails

Pina Colada \$15.00

Moscow Mule \$12.00

Paloma \$10.00

Margarita \$12.00

Strawberry Margarita \$12.00

Margarita Flight \$30.00

Mojito \$12.00

Old Fashioned \$12.00

Bloody Mary \$12.00

Sangria \$11.00

Blue Hawaiian \$13.00

Espresso Martini \$13.00

Lemon Drop Martini \$12.00

Strawberry Martini \$12.00

Pomegranate Martini \$12.00

Passion Fruit Martini \$13.00

Beer

Coors Light \$4.00

805 \$5.00

Blue Moon \$5.00

Michelob Ultra \$5.00

Modelo \$6.00

Dos XX \$6.00

Corona \$6.00

Sapporo \$6.00

Pacifico \$6.00

Michelada \$10.00

Draft Beer

Ask one of our servers for current selections!

Pint: \$9.00

Mug: \$12.00