

# Cattle Ranch Cafe

## Dinner Menu

### Appetizers

**New Orleans Style Crab Cakes** **\$19.95**

A mixture of back fin and colossal crab meat, baked, on a bed of mixed greens. Served with Rémoulade sauce and a grilled lemon.

**Shrimp Cocktail/Rémoulade** **\$18.95**

4 extra-large black tiger shrimps boiled in lemongrass water with blackening spices. Served with Cocktail or Rémoulade sauce, and a grilled lemon.

**Beer Battered Shrimp** **\$16.95**

Black tiger shrimp dipped in a beer batter. Served with a rémoulade sauce, and a spring salad tossed with a homemade tomato-basil vinaigrette and grilled lemon.

**Smoked Salmon Carpaccio** **\$18.95**

Smoked Salmon dressed with 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 and rolled in an adobo sauce. Coated with diced bacon. Served on top of a mixed-green salad tossed with a tomato-basil vinaigrette

**Garlic Baguette Basket** **\$9.95**

### Soups and Salads

**Cup: \$10.95 | Bowl: \$13.95**

**Chef's Soup**

Check with server for soup of the day.

**Chili Beans**

(1989 Temecula Award Winner)

**Ranchero Beans**

**Caesar Salad** **\$7.95**

Romaine hearts tossed with homemade Caesar dressing, romano cheese, and garlic croutons. Topped and shaved parmesan cheese.

**Spring Mix Salad** **\$7.95**

Spring mix salad tossed with homemade tomato-basil vinaigrette, red onions, and garlic croutons.

**Blossom Butter Lettuce Salad** **\$7.95**

Butter lettuce dressed with your choice of bleu cheese or ranch dressing, topped with red onions, bleu cheese crumbles, and bacon bits.

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### Main Entrées

*(All entrées come with your choice of side dish below)*

<b>Cowboy Ribeye</b>	<b>\$58.95</b>	<b>Filet Mignon</b>	<b>8 oz. \$49.95   12 oz. \$59.95</b>
A 20 oz. USDA Prime bone-in ribeye, seasoned and grilled to perfection		USDA Prime filet mignon, seasoned and grilled to perfection	
<b>Ribeye</b>	<b>12 oz. \$39.95   16 oz. \$49.95</b>	<b>Porterhouse</b>	<b>\$55.95</b>
USDA Prime center cut ribeye, seasoned and grilled to perfection		USDA Prime beef cut from the short loin, where you can enjoy two of the best cuts (Filet and New York) in one. Seasoned and grilled to perfection	
<b>New York Steak</b>	<b>12 oz. \$36.95   16 oz. \$42.95</b>	<b>Chilean Sea Bass</b>	<b>\$49.95</b>
USDA Prime new york steak, seasoned and grilled to perfection		A center cut sea bass filet on top of grilled pineapples, topped with coconut butter	
<b>Beef Short Ribs</b>	<b>\$39.95</b>	<b>Scottish Salmon</b>	<b>\$34.95</b>
Short ribs, cooked overnight. Served on a bed of roasted garlic mashed potatoes. Dressed with a Port liquor and Zinfandel wine reduction.		A center cut topped with roasted fennel and a caper-dill butter. Served with a grilled lemon.	
<b>BBQ Baby Back Ribs</b>	<b>\$35.95</b>	<b>Chef's Selection</b>	<b>Market Price</b>
Slow cooked pork spare ribs, baked with a homemade barbecue sauce. Served on a bed of House Fries.		Check with server for selection of the day.	
<b>Forest Mushroom Chicken</b>	<b>\$29.95</b>		
Grilled oregano-herb marinated chicken breast on a grilled rustic garlic baguette. Topped with forest mushroom sauce.			

### Side Dishes

<b>Lobster Mac &amp; Cheese</b>	<b>\$24.95</b>	<b>Chef's Special Creamed Spinach</b>	
A shareable side dish for up to (3) guests. Elbow pasta tossed with chef's special Velveeta cheese sauce. Topped with lobster meat and melted cheddar cheese.		<b>Baked Idaho Potato</b>	
		Loaded with butter, sour cream, bacon, and chives.	
<b>Roasted Brussels Sprouts</b>		<b>House French Fries</b>	
<b>Roasted Garlic Mashed Potatoes</b>		<b>Grilled Asparagus with a Béarnaise Sauce</b>	

### Entrée Enhancements

*(Enhance your entrée on the next page with any of these items)*

<b>Grilled Shrimp Pinwheel</b>	<b>\$11.95</b>	<b>Whiskey Mushroom Peppercorn Sauce</b>	<b>\$4.00</b>
(6) jumbo shrimp grilled with lemon-butter sauce and blackening spices.		A creamy rich mushroom whiskey reduction with green peppercorns and shallots.	
<b>Bleu Cheese Crust</b>	<b>\$4.00</b>	<b>Béarnaise Sauce</b>	<b>\$2.00</b>
<b>Sautéed Onions</b>	<b>\$3.00</b>		