

# APPETIZERS

**Portabella Mushrooms**  \$11.00

Sautéed portabella mushroom slices covered with Gorgonzola cheese served with garlic toast.



**Buffalo Wings** \$12.00

Six spicy hot wings with a sweet honey twist. Served with Celery and your choice of Bleu Cheese or Ranch.



**Mozzarella Sticks**  \$9.00

Six Mozzarella cheese sticks, breaded and deep fried golden brown. Served with marinara sauce.



**House Favorites**  **Vegetarian**  Gluten free options available upon request

**Fried Shrimp** \$11.00

Option of six Coconut Shrimp served with Tropical Dipping Sauce or six beer battered Shrimp served with Cocktail Sauce.

**Cow Chips**  \$11.00

Potato Slices smothered with melted cheese and topped with bacon bits. Served with house "Bronco" Sauce.

# STEAKS AND CUTS

All entrees include a side, vegetable and one trip to the Salad Bar.

Steak selections are offered at market price. Please consult your server for current pricing.

**Rib Eye Steak**

14 oz of well marbled, full flavor cut. Cooked to your preference.

**New York** 

10 oz full bodied cut. Cooked to your preference.



**Tenderloin Fillet**


8 oz of melt in your mouth tenderness. Cooked to your preference.

**Flat Iron**

10 oz flavorful and popular cut. Cooked to your preference.



**Add-Ons**

Grilled Shrimp (4) \$10.00  
Coconut Shrimp (5) \$9.00  
Sautéed Mushrooms  \$7.00



Scan for seasonal specials

# SEAFOOD

All entrees include a side, vegetable and one trip to the Salad Bar.

**Salmon Fillet**  \$28.00

Lightly seasoned Salmon fillet served with lemon.

**Trout** \$26.00

Lightly seasoned, served with sliced almonds and lemon.



**Shrimp** \$19.00

Your choice of:  
-Grilled Shrimp Skewers  
-Coconut Shrimp  
-Beer Battered Shrimp

**Grilled Mahi Mahi** \$28.00

Mahi Mahi fillet marinated in a vibrant blood orange and shallot vinaigrette grilled to succulent perfection.

# RUBY'S CLASSICS

All entrees include a side, vegetable and one trip to the Salad Bar.



**Rustler's Ribs**  \$25.00

Slow roasted baby back pork ribs topped with our famous outlaw BBQ sauce. (Limited Availability)



**Country Fried Steak** \$20.00

Beefsteak breaded and fried, smothered in country gravy.



**Turkey Dinner** \$20.00

Texas toast topped with tender sliced turkey breast smothered with gravy.

**Roasted Half Chicken** \$20.00

Uniquely seasoned and slow roasted juicy half chicken. (Limited Availability)

# SPECIALTY ENTREES

All entrees include a side, vegetable and one trip to the Salad Bar.

**BBQ Brisket Sandwich**  \$21.00

Slow roasted Beef Brisket smothered in BBQ sauce, sautéed onions, Swiss cheese on toasted sourdough bread.



**Carne Asada Street Tacos** \$20.00

3 corn tortillas with diced fire grilled steak, melted cheese, shredded cabbage, pico, guacamole, and house myra sauce.



**Gourmet Grilled Cheese** \$18.00

Grilled brioche bread filled with American, gruyere, local hatch chile cheddar and bacon.

**Mushroom Sandwich**  \$17.00

Sautéed portabella mushroom slices covered with garlic butter served on a croissant.



**Nashville Sliders**  \$18.00

Plant based chicken tenders, Nashville hot sauce, dill pickles on a Hawaiian baked roll.

# ENTREE SIDES



Rice Pilaf



French Fries



Baked Potato



Loaded Baked Potato add \$2



Sweet Potato



Loaded Sweet Potato add \$2



Mashed Potatoes



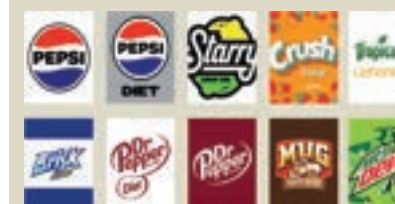
Coleslaw

# EXTRA SIDES

Side Baked Potato \$4.00  
Side Loaded Potato \$6.00  
Coleslaw \$4.00  
Mashed Potatoes \$6.00  
Side Sweet Potato \$4.00  
Side Loaded Sweet Potato \$6.00  
French Fries \$4.00  
Rice \$4.00

# DRINKS

Soft Drinks (16 oz cup) \$3.50  
Hot Tea \$3.00  
Hot Apple Cider \$3.00  
Juice or Milk (s) \$2.49 (Apple, Orange, Cranberry) (l) \$3.99  
Coffee \$3.00  
Hot Chocolate \$3.00



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.