

DESSERT

Minnie's 5 Fruit Pie \$6.00 a la mode add \$1.00 Light flaky crust filled with apples, raspberries, blackberries, strawberries and rhubarb.	Minnie's Mother Lode Brownie \$7.00 Rich chocolate brownie infused with pecans and caramel served with a scoop of vanilla ice cream.
Apple Pie \$6.00 a la mode add \$1.00 Light flaky crust filled with hand-picked, sun-ripened apples tossed in cinnamon.	Strawberry Banana Cream Pie \$7.00 Famous homemade cream on a layer of fresh bananas and strawberries with a graham cracker crust.
Original Cheesecake \$6.00 Creamy and light cheesecake baked in a graham cracker crust, with strawberry dessert topping.	Blueberry Banana Cream Pie \$7.00 Homemade cream on a layer of fresh bananas and blueberries with a graham cracker crust.
Pecan Cheesecake \$7.00 Crunchy, chocolaty cheesecake topped with pecan and caramel.	Coconut Cream Pie \$7.00 Homemade coconut cream loaded with coconut shreds and topped with sweet whipped cream.
Lava Cake \$7.00 Rich chocolate cake with a rich smooth center served with vanilla ice cream.	Dessert Bar \$6.00 Included with purchase of the buffet or available to add on.



ESPRESSO



Almond Milk or Oat Milk available upon request.

Americano _____	\$4.00
Steamer _____	\$5.00
Cappuccino _____	\$5.00
Latte _____	\$5.00
Mocha _____	\$5.00
Double _____	\$6.00
Espresso _____	\$4.00
Decaf Coffee _____	\$4.00



Where everyone is family!



DINNER BUFFET

Adult _____	\$28.00
Ages 13-17 _____	\$18.00
Age 4-12 _____	\$15.00

Drink is not included

SOUP & SALAD

Unlimited trips to the Soup and Salad bars _____ \$16.00

Dinner served at 5:00 pm until close.

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



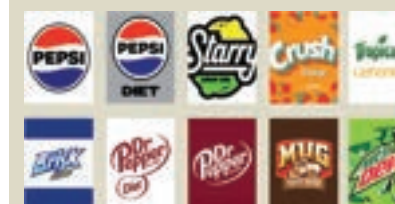
Coleslaw

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.