



# Robson Ranch Grill

## APPETIZERS

### **Soup of the Day**

Cup \$5 Bowl \$7  
Clam Chowder (Fridays)

### **Robson Chili**

Topped with Colby Jack cheese,  
side of onions,  
served with corn bread  
Cup \$5.50 Bowl \$7.50

### **Bavarian Pretzel Sticks**

Served with Dijon and nacho  
cheese sauce \$8

### **Quesadilla**

Pico de Gallo, cheese, salsa,  
sour cream and guacamole \$10  
Add Chicken \$5 Shrimp \$7

### **Fried Zucchini & Mozzarella**

Served with an herb aioli  
and spicy marinara \$8

### **Wings**

Choice of buffalo, BBQ, Thai  
sweet chili or naked, celery and  
carrots, choice of ranch or  
bleu cheese dressing \$8 (6) \$15 (12)

### **Tri Sliders**

3 Beef sliders with grilled onions  
and cheddar cheese  
on slider buns \$13

### **Shrimp Cocktail (GF)**

6 Shrimp served with cocktail sauce  
and lemons \$10

### **Parmesan Truffle Fries (GF)**

French fries tossed in truffle oil  
and parmesan \$8

### **Happy Hour**

**2pm to 4pm**

Special Appetizer Menu

Drink Specials

## SMALL PLATES

### **Petite Mediterranean Pasta (VG)**

Artichokes, sundried tomatoes, Kalamata olives, red  
onions, chopped and marinated in olive oil and garlic.  
Tossed in angel hair pasta topped with feta cheese \$13  
Add Chicken \$5 Shrimp \$7

### **Petite Liver and Onions**

Topped with grilled onions, bacon and demi side of  
mashed potatoes and vegetables \$15  
Add an extra piece \$4

### **Petite Country Fried Steak**

Mashed potatoes, vegetables and a sausage gravy \$13  
Add an extra piece \$4

### **Petite Salmon (GF)**

Topped with a 3 pepper cream sauce side  
forbidden rice, vegetables \$15

### **Petite Flat Iron Steak (GF)**

Grilled 5oz flat iron steak topped with a red chimichurri  
side of mashed potatoes and vegetables \$15

## Comfort Food and Pasta

### **Meatloaf**

Tomato glaze, mashed potatoes, vegetables,  
rich brown gravy \$15

### **Pot Roast**

Slow cooked pot roast, mashed potatoes, gravy  
and vegetables \$18

### **Fish & Chips**

Fresh Boo Boo Beer battered cod, lemon, tartar sauce,  
French fries and coleslaw \$16

### **Chicken & Shrimp**

Chicken tenders, bread shrimp, French fries, cocktail  
and ranch \$14

### **Blue Cheese Steak Pasta**

Grilled flank steak, tomatoes, spinach, mushrooms,  
red onions and penne pasta  
tossed in a bacon- blue cheese sauce \$21

### **Tuscan Shrimp Pasta**

Shrimp, spinach, sundried tomatoes, onions, cream,  
parmesan and garlic tossed in a fettuccini pasta \$23

### **Spaghetti Bolognese**

Traditional beef and pork Bolognese ragu  
over spaghetti noodles topped  
with shredded parmesan cheese \$15

### **Green Chili Mac N' Cheese**

Topped with an herb and cheese crust \$12

## PIZZA

### **Build Your Own Pizza**

Marinara sauce, Choose your toppings: First two toppings are free: 50¢ each  
additional topping: Sausage, pepperoni, bacon, diced ham, chicken, onions, black olives,  
pickled jalapenos, tomatoes, mushrooms, pineapple, bell peppers 14" \$15, 7" \$8,  
Cauliflower Crust (GF) 10" \$15

## Healthy Options

### **Gnocchi Pesto Primavera**

Spinach, gnocchi, red onions, tomatoes, red and green bell peppers, green onion, black olives, mushroom, olive oil and garlic \$17 **(VEG)**

### **Vegetarian Sandwich**

Alfalfa sprouts, roasted red bell peppers, avocado, spinach, tomatoes and a Cacik yogurt sauce on multigrain organic bread served with choice of side \$12 **(VEG)**

### **Butternut Squash Ravioli**

In a sage and walnut brown butter sauce \$17 **(VEG)**

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## Salads

Add: Chicken \$5, Shrimp \$7, Salmon \$7

### **Cobb (GF)**

Romaine, tomatoes, bleu cheese crumbles, bacon, cucumbers, hard-boiled egg, avocado and ranch dressing \$12

### **Beet and Peach (GF)**

Mixed greens, grilled peaches, beets, carrots, red onion, almonds and goat cheese, orange poppy seed dressing \$12

### **Taco Salad**

Lettuce, black beans, ground beef, flame grilled corn, tomatoes, Colby Jack cheese, green onions in a flour tortilla shell, salsa and sour cream \$14

### **Italian Salad (GF)**

Salami, Cappicola, provolone, pepperoncini's, Kalamata olives, cherry tomatoes, red onions, cucumbers and roasted red peppers over mixed greens, Italian dressing \$14

### **Caesar**

Romaine, parmesan cheese and croutons tossed in Caesar dressing \$11

### **Wedge Salad (GF)**

Iceberg wedge, bacon, tomatoes, green onions, bleu cheese crumbles \$12

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## Sandwiches

### Sandwiches

All sandwiches are served with a choice of French fries, coleslaw, fruit or house made chips

Cup of soup or side salad \$1

Sweet potato fries, onion rings or cup of chili \$2

Gluten Friendly Bread or Bun \$3

### **Build your Own Burger**

6oz Beef or turkey patty, lettuce, tomato, onion and pickle chips on a brioche bun, \$14

Add 50¢ each American, Swiss, Pepper jack, cheddar, provolone, mushrooms, grilled onions, jalapenos

bacon, avocado \$1.50 each

Beyond Burger Available \$3

### **French Dip**

Slow roasted beef sliced thin, hoagie roll, provolone, Au-Jus \$16

### **Hot Dog**

All beef frank, side of red onions, relish, sauerkraut \$7 Add chili and cheese \$2

### **Reuben**

Corned beef, Swiss cheese, sauerkraut, Thousand Island dressing, rye bread \$14

### **Turkey BTL Wrap**

Turkey, bacon, lettuce, tomatoes and sundried tomato cream cheese spread on a garlic tortilla \$14

### **Half Sandwich**

Choice of turkey, ham or chicken salad, choice of bread \$12

Gluten Friendly Bread or Bun \$3

### **Ancho Roasted Chicken Sandwich**

Avocado, cheddar cheese, bacon, onions, roasted red bell peppers and a chipotle aioli on a sesame bun \$14

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### Chef's Corner (Available Tuesday-Saturday starting at 4pm)

All Entrées Include Soup or House Salad

#### **Bacon wrapped Pork Tenderloin (GF)**

Medallions topped with a maple chipotle BBQ sauce, forbidden rice, vegetables \$20

#### **Butter Basted Beef Tenderloin (GF)**

Slow cooked 6oz, garlic and thyme, baked potato, vegetables \$26

#### **Parmesan Crusted Catfish**

Forbidden rice, vegetables, remoulade sauce \$19

#### **Salmon (GF)**

Forbidden rice, vegetables, three pepper cream sauce \$26

#### **Chicken Chardonnay**

Onions, artichokes, grapes, butter wine sauce, mashed potatoes, vegetables \$20

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*