



RANCH CHILI Cup \$6.00 Bowl \$8.00
Topped with cheese blend and served with
chopped onions and cornbread

LAMB MEATBALLS \$15.00
Served with tzatziki sauce, tomato jam and pita bread

CHRIS'S BBQ FLATBREAD **\$14.00**
Pulled pork, Mozzarella, jalapenos, red onion, topped with green chili drizzle

ELOTE CORN DIP   **\$12.00**
Elote corn dip with tortilla chips

SHRIMP COCKTAIL **\$12.00**
6 Shrimp served with cocktail sauce and lemons

JUMBO PRETZEL **\$10.00**
Served with mustard and cheese sauce

MUSHROOM CAPS  **\$12.00**
Baked with Italian sausage, spinach,
sundried tomatoes and Parmigiano
Reggiano

QUESADILLA  **\$10.00**
Add Chicken \$5, Add Shrimp \$7

Pico de Gallo, cheese blend, and green
chilies, served with salsa, sour cream and
quacamole

WINGS 5 Wings \$11.00 10 Wings \$18.00

Sauce: Franks Red Hot, Carolina BBQ, Thai
sweet chili
Dry Rub: Salt & Vinegar


Served with celery and carrots, choice of ranch or bleu cheese

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

COBB SALAD  **\$13.00**
Romaine, tomatoes, cucumbers, Applewood bacon, avocado, hard boiled egg,
Gorgonzola crumbles, and ranch dressing

TACO SALAD **\$16.00**
 Taco shell filled with iceberg lettuce, seasoned beef, tomatoes, black beans, grilled corn, green onions, a cheese blend, salsa and ancho ranch dressing

RANCH SALAD (GF) (V) **\$14.00**
Spinach, strawberries, blueberries, apples, candied pecans, cucumbers, mandarin oranges, feta cheese, and citrus poppy seed dressing.

WEDGE SALAD  **\$13.00**
Iceberg lettuce, bleu cheese crumbles, bacon, tomato, and bleu cheese dressing

*All sandwiches come with a choice of one side
Gluten friendly bread available upon request \$3*

PULLED PORK SANDWICH **\$15.00**
Pulled pork on a brioche bun tossed in BBQ sauce with an Asian slaw and pickle chips

STEAK SANDWICH **\$17.00**
Shaved steak, onion, mushroom, and bleu cheese sauce served on a hoagie

REUBEN **\$16.00**
Corned beef, Swiss cheese, sauerkraut and Thousand Island dressing served on grilled rye bread

FRIED CHICKEN SANDWICH **\$15.00**
Served on a Hawaiian bun, with Napa cabbage slaw and a red pepper jelly

CHICKEN SALAD SANDWICH	\$15.00
Pecans, cranberries, apples, celery, with mayo, lettuce and tomato served on a croissant	

ITALIAN GRINDER WRAP	\$14.00
Ham, salami, capicola, provolone, giardiniera, diced tomatoes, shredded lettuce, and Italian dressing	

ROBSON CLUB	\$16.00
Turkey, ham, lettuce, tomato, bacon and mayonnaise on toasted sourdough	

All burgers are served with choice of one side. Turkey patty available upon request.
Gluten friendly bun \$3
Beyond beef \$3

CLASSIC BURGER \$16.00
6oz beef patty, lettuce, tomato, onion, and pickle chips on a brioche bun

RANCH BURGER \$19.00
6oz beef patty, topped with bacon, Cheddar cheese, caramelized onions, and a
bacon wrapped jalapeno popper

Add American, Swiss, Cheddar, Pepper Jack, Monterey, or Provolone cheese for \$.50
Add additional toppings: Mushrooms, jalapenos \$.50 each
Avocado, bacon \$2 each

Robson Ranch Bar and Grill

RANCH FAVORITES

FISH AND CHIPS
(Baked fish available upon request) **\$16.00**
Hand dipped cod in Boo Boo beer batter, served with fries, coleslaw and lemon wedge

CHICKEN AND SHRIMP **\$14.00**
Breaded chicken strips and shrimp, served with french fries, cocktail sauce and ranch dressing

LINGUINE AND CLAMS
(Gluten friendly pasta available \$3) **\$18.00**
White wine, garlic, parsley and lemon broth tossed in linguine and served with garlic toast

POWER BOWL **\$14.00**
Rice, power slaw, sweet potato, Brussel sprouts, fire roasted corn, black beans, and tempura cauliflower with a Korean BBQ sauce drizzle

CAJUN PASTA
(Gluten friendly pasta available \$3) **\$17.00**
Penne pasta, chicken, shrimp, and andouille sausage in a Cajun cream sauce

BRATWURST **\$18.00**
Johnsonville sausage, onion gravy, mashed potato and peas

SMALL PLATES

Served with choice of one side

SALMON **4oz \$17.00 8oz \$24.00**
Baked, topped with an apricot and mustard glaze

JERK SHRIMP **\$18.00**
6 shrimp tossed in Caribbean spices, sauteed, and topped with pineapple glaze, served with polenta

HANGER STEAK **\$16.00**
5oz hanger steak with cowboy butter

SIDES

For an extra side there is an additional cost.

French fries

Tater tots

House made chips

Coleslaw

Fresh fruit

Vegetable of the day

Wild rice pilaf

Ranch beans

Cliantro lime cauliflower rice

Mashed potatoes

Sweet potato fries
\$2

Onion rings
\$2

House salad
\$1

Caesar side salad
\$2

Cup of soup of the day
\$2

Cup of chili
\$2

Grilled asparagus
\$3

Baked potato
(Available after 4pm)

Baked sweet potato
(Available after 4pm)

CHEF STEPHEN'S SPECIALS

*Available after 4pm
Served with choice of two sides*

CATFISH **\$20.00**
(Baked available upon request)
Coated in potato flakes, fried and served with a lemon chutney

BABY BACK RIBS **Half \$22.00 Full \$30.00**
Rack of house smoked ribs, topped with an apricot BBQ sauce

GRILLED TENDERLOIN **\$45.00**
8oz served with a red wine demi sauce

ORANGE ROUGHY **\$24.00**
Topped with crushed pistachios, and served with a mango pomegranate salsa.

SCAN THE QR CODE TO VIEW OUR MOCKTAIL MENU



PIZZA

*Marinara Sauce,
Individual 7" \$8, Regular 14" \$15
Cauliflower Crust 10" \$15
(Gluten friendly)*

*Choose your toppings:
First two toppings are free,
\$0.50 each for additional
toppings on individual sized,
\$0.75 for additional toppings
on regular sized.*

Toppings :

Sausage
Pepperoni
Jalapenos
Bacon
Ham
Bell Peppers
Onion
Tomatoes
Mushroom
Pineapple
Black Olives

Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk, of food-borne illnesses. Alert your server if you have any dietary requirements.