



LUNCH

**Entrées served with your choice of side:
French fries, tortilla chips, fresh fruit, or soup & salad bar.**

Ranch Burger 19

Wagyu steak burger with lettuce, tomato, pickle, onion, Wisconsin cheddar, garlic aioli, on a brioche bun.
Add thick-cut bacon: +2
Gluten-free bun available on request.

The Ranch Plant Burger 20 v

Impossible® patty, tomato jam, arugula, vegan aioli, on a vegan brioche bun.

Loaded Quesadilla 17

Shredded cheddar jack cheese, house-made pico de gallo, your choice of grilled steak, marinated chicken, or vegan soy chorizo, on a local tortilla. (vegan cheese available).
Served with fire-roasted salsa and sour cream.
Vegan cheese/gluten-free tortilla on request.

Southwest Club 17.50

Swiss cheese, ham, turkey, green chiles, lettuce, tomato, chipotle mayo, Wisconsin cheddar, crispy bacon, on sourdough bread.
Gluten-free bread available on request.

Apple-Braised Pulled Pork Sandwich 18.50

Braised pulled pork, cilantro jalapeño coleslaw, on a pretzel bun.
Gluten-free bun available on request.

Crispy Shrimp Tacos 18

Flash-fried shrimp, pineapple pico de gallo, avocado crema, local flour tortillas.
Gluten-free corn tortillas on request.

The Ranch Fry Bread 18.50

Flash-fried bread, local sonoita dry-aged ground beef, shredded lettuce, diced tomato, shaved manchego, poblano crema.

Grilled Poblano Turkey Bacon Wrap 18

Shaved turkey, poblano aioli, crispy bacon, pepperjack cheese, local tortilla.
Gluten-free wrap on request.

Chips & Dips 14 v

House-fried chips, warm queso, fresh guacomole, cilantro pineapple pico, fire-roasted salsa.

Sonoran Caesar Salad 15

Chipotle caesar, crisp romaine, sonoran spiced crouton, cotija crumbles.
Add chicken +4
Add grilled steak +6

Chef's Featured Lunch Special

Ask your server about today's lunch special!





LUNCH BUFFET

MONDAY

SALAD BAR

- House Salad
- Chef's Salad Special
- Seasonal Composed Salads
- Fresh Cut Fruit

HOT ENTRÉES

- Soup du Jour
- Ratatouille
- Roasted Shallot Saffron Rice **gf**
- Cheesy Penne Marinara (*Pasta available upon request*) **gf**
- Chicken Cacciatore **gf**
- Grilled Skirt Steak with House Chimichurri **gf**

FROM THE BAKERY

- Fluffy Rolls with Butter
- Seasonal Mini Dessert Selection



TUESDAY

SALAD BAR

- House Salad
- Chef's Salad Special
- Seasonal Salads
- Fresh Cut Fruit

HOT ENTRÉES

- Soup du Jour
- Roasted Garlic Herb Brussel Sprouts **gf | df | vegan**
- Chipotle Mashed Potatoes **gf**
- Cauli Wings **vegan**
- Pulled Pork with a Sticky Whiskey Sauce
- Southwest Meatloaf with House Prickly Pear BBQ Drizzle

FROM THE BAKERY

- Fluffy Rolls with Butter
- Seasonal Mini Dessert Selection





LUNCH BUFFET

WEDNESDAY

SALAD BAR

- House Salad
- Chef's Salad Special
- Seasonal Salads
- Fresh Cut Fruit

HOT ENTRÉES

- Soup du Jour
- Grilled Broccolini with Charred Lemon
- Mashed Sweet Potatoes
- Seared Chicken with Red Pepper Coulis
- Blackened Shrimp, Spicy Tomato Pan Sauce, Cheesy Grits
- Chef's Dry-rubbed Tri-tip with Sautéed Mushrooms and Onions

FROM THE BAKERY

- Fluffy Rolls with Butter
- Seasonal Mini Dessert Selection



THURSDAY

SALAD BAR

- House Salad
- Chef's Salad Special
- Seasonal Salads
- Fresh Cut Fruit

HOT ENTRÉES

- Tortilla Soup **gf | vegan**
- Mexican Street Corn
- House-made Refried Black Beans
- Stacked Cheese Enchiladas
- Summer Soyrito-stuffed Bell Peppers **vegan**
- Shredded Roasted Green Chile Chicken
- Grilled Skirt Steak Fajitas (*Toppings: Shredded Cabbage, Pico, Cheese, Sour Cream, Pickled Jalapeño*)

FROM THE BAKERY

- Fluffy Rolls with Butter
- Seasonal Mini Dessert Selection





LUNCH BUFFET

FRIDAY

SALAD BAR

House Salad
Chef's Salad Special
Seasonal Salads
Fresh Cut Fruit

HOT ENTRÉES

Soup du Jour
Haricot Verts
Creamy Wild Mushroom Rice
Winter Vegetable Lasagna with Charred Tomato Garden Herb Sauce **vegan**
Market Fish: Chef's Special
Grilled Chicken with Creamy Elote Sauce, Pickled Red Onions
Home-style Ranch Pot Roast with Tender Vegetable

FROM THE BAKERY

Fluffy Rolls with Butter
Seasonal Mini Dessert Selection



SATURDAY

SALAD BAR

House Salad
Chef's Salad Special
Seasonal Salads
Fresh Cut Fruit

HOT ENTRÉES

Chef's Choice Vegetarian Soup
Roasted Baby Carrots
Roasted Garlic Mashed Potatoes
Creamy Spinach Baked Penne
Chef's Choice: Catch-of-the-Day with Creamy Pesto
Herb-crusted Pork Tenderloin with Balsamic Reduction, Roasted Shallot Arugula Petite Sala

FROM THE BAKERY

Fluffy Rolls with Butter
Seasonal Mini Dessert Selection





LUNCH

Drinks 2.50

Coca Cola | Sprite | Root Beer | Diet Coke | Iced Tea | Lemonade

Margarita Flight 16

Choose three flavors: Prickly Pear, Mango & Jalepeño, Strawberry, Blood Orange, White Peach, The Classic.
Full-size Margaritas are available for \$10.

Blood Orange Spritzer 10

Blood Orange, Sauvignon Blanc, Club Soda, and Lime.

Beer

Michelob Ultra | Coors Light | Bud Light | Miller Light | XX Lager
Corona | Budweiser | Lagunitas IPA | XX Amber | Angry Orchard Cider
Barrio Blonde (local) | Barrio Citrazona IPA (local)

Featured Wine Special

Ask your server about today's wine special.



TANQUE VERDE
EST RANCH® 1868

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.
Dishes may be made gluten-free or dairy-free. Please ask server for examples. GRATUITY IS NOT INCLUDED IN PRICE.