

## APPETIZERS

<b>Ranch Cheese Fries</b>	7.95
Waffle fries topped with our own cheese sauce, shredded jack and cheddar cheese, maple pepper bacon, diced tomatoes, and green onions, served with ranch dressing on the side	
<b>Ranch Style Nachos</b>	6.95
Piled high with jalapeños, black olives, green onions, diced tomatoes, shredded jack and cheddar cheese served with sides of sour cream and salsa	
add chili 7.75	add grilled chicken 7.95
	add chicken & chili 8.95
<b>Calamari Rings</b>	7.50
Deep fried and served with marinara sauce	
<b>Chicken Tenders with Waffle Fries</b>	7.75
Homemade chicken tenders served with our own BBQ sauce or honey mustard	
<b>Buffalo Tenders (6oz) or Buffalo Wings (12pcs)</b>	8.00
Tossed with our own buffalo sauce and served with celery sticks and your choice of bleu cheese or ranch dressing	
<b>Potato Skins</b>	6.95
Six skins topped with melted jack and cheddar cheese, tomatoes, green onions, maple pepper bacon, and sour cream	
<b>Garlic Cheese Bread</b>	4.95
Crispy garlic bread smothered in a blend of melted Italian cheeses	
<b>Chicken Teriyaki Pot Stickers</b>	7.75
Chicken Pot Stickers fried golden brown and served with a sesame garlic sauce	
<b>Mini Ranch Cheeseburgers</b>	7.95
Four mini cheeseburgers served with American cheese and ranch dressing	
<b>Par 3 Platter</b>	13.95
Great for sharing!! Buffalo wings, a half order of cheese fries, and beer battered onion rings.	
<b>Par 4 Platter</b>	15.95
A fisherman's feast! A tasting platter with fried clam strips, fried scallops, cod nuggets, and ESB beer battered shrimp.	
<b>Par 5 Platter</b>	16.95
Something for everyone! Ranch style nachos, Philly cheese steak egg rolls, chicken teriyaki pot stickers, mini ranch cheeseburgers and potato skins	

## SOUPS

	<u>Cup</u>	<u>Bowl or Bread Boule</u>
<b>Soup of the Day</b>	3.25	4.25
Chef's choice soup		
<b>New England Clam Chowder</b>	3.75	5.75
Rich cream with clams and potatoes		
<b>Robust Chili</b>	4.95	6.50
Angus beef with beans and melted cheddar		

## CRISP SALADS

	<u>Side</u>	<u>Full</u>
<b>Seasonal Garden Salad</b>	3.25	4.95
<b>Classic Caesar Salad</b>	3.50	5.50

**Add Grilled Chicken, Tuna Salad, or Chicken Salad to any salad for 3.00**

<b>Santa Fe Steak Salad</b>	9.95
Grilled southwest sirloin fanned on a bed of lettuce, diced tomatoes, black olives, green onions, jalapeños, jack and cheddar cheese, and tossed in a spicy salsa ranch dressing	
<b>Cobb Salad</b>	8.95
Bed of lettuce piled high with garlic croutons, diced tomatoes, bleu cheese crumbles, bacon, hardboiled egg, avocado, and diced turkey	
<b>Buffalo Chicken Salad</b>	7.95
Chopped buffalo tenders tossed with lettuce, diced tomatoes, bleu cheese crumbles, diced celery, shredded carrots, and ranch dressing	
<b>Oriental Chicken Salad</b>	7.95
Grilled Chicken, shredded lettuce, mandarin oranges, shredded carrots, crispy chow mein noodles, and roasted peanuts tossed in an oriental vinaigrette	

Salad dressings that we offer are Homemade Ranch, Italian, Bleu Cheese, Low Fat Zinfandel Vinaigrette, Cucumber Dill, Caesar, Thousand Island & Honey Mustard

## **BURGERS & DOGS**

Burgers & Dogs are served with waffle fries, pickle, and Ranch signature slaw

<b>Hot Dog</b>		5.95
Quarter pound all beef frank on a fresh hot dog roll		
<b>Chili Cheese Dog</b>		6.50
Our dog topped with northern Angus chili and melted cheeses		
<b>8 oz Black Angus Burger</b>		8.95
Cooked to order and served your unique way		
<b>BBQ Ranch Burger</b>		9.75
8 oz Burger with our homemade BBQ sauce, topped with two onion rings and cheddar cheese		

## **STACKED DELI SANDWICHES**

All deli sandwiches served with chips and pickle on your choice of country white, whole grain wheat, marble rye, wheat wrap or roll.

<b>Roast Beef</b>	7.95	<b>Black Forest Ham</b>	6.95
<b>Corned Beef</b>	7.75	<b>Chicken Salad</b>	6.95
<b>Turkey Breast</b>	7.25	<b>Cran-Walnut Chicken Salad</b>	7.50
<b>Light Tuna Salad</b>	6.25	<b>Vegetarian Delight</b>	6.75

**Half Sandwich with Soup du Jour** 7.95

Add cheese .50    Add bacon 1.00

Sub waffle fries for chips 1.50

\*\*\*Deli sandwiches are also available panini grilled\*\*\*

## **HOT SANDWICHES**

All hot sandwiches are served with chips, pickle, and Ranch signature slaw

<b>Marinated Chicken Breast Sandwich</b>		7.95
Tender breast of chicken served on your choice of bread		
<b>Grilled Veggie Burger</b>		7.25
A vegan blend of mushrooms, onion, carrots, water chestnuts, chives, peppers and grains on a roll		
<b>Marinated Portabella Mushroom Sandwich</b>		7.25
With roasted red pepper and your choice of cheese on a roll		
<b>Chicken Parmesan Sandwich</b>		8.50
Hand breaded chicken breast topped with marinara sauce and mozzarella cheese		
<b>Pulled Pork</b>		7.75
Tender seasoned pork with homemade BBQ sauce, topped with two onion rings, served on a corn dusted roll		
<b>Sea Dog Sandwich</b>		7.95
Beer battered crispy cod loin served on a hoagie roll with melted cheese and tarter sauce		
<b>Ranch B.L.T.</b>		6.95
Six slices of crisp maple pepper bacon, fresh tomato, lettuce, and mayonnaise served on your choice of bread		
<b>Buffalo Chicken Wrap</b>		6.95
Diced chicken tenders tossed in buffalo sauce with bleu cheese and lettuce in a wrap		
<b>Hot Turkey Bacon Wrap</b>		7.50
Sliced turkey, maple pepper bacon, Swiss and American cheese, and Ranch rub spices heated in a wrap		
<b>Ranch Rueben</b>		8.50
A choice of corned beef or turkey with sauerkraut, Thousand Island dressing, and melted Swiss on rye bread		

## **ACCOMPANIMENTS**

<b>Waffle Fries</b>	2.95	<b>Onion Rings</b>	3.25
<b>Ranch Slaw</b>	2.95	<b>Vegetable of the Day</b>	2.50
<b>Fresh Fruit</b>	2.50	<b>Chef's Choice Side</b>	2.95
<b>Chips &amp; Salsa</b>	3.50	<b>Sweet Potato Fries</b>	3.95

## FAVORITES

All Favorites are served with choice of a salad or waffle fries and bread & butter

<b>Baked Cod</b>	7.75
With butter, cracker crumbs, ground pepper, and white wine	
<b>Cod Nuggets</b>	7.95
Light and crispy, served with tartar sauce and lemons	
<b>Quiche of the Day</b>	7.95
Hand made crust chock-full of fresh ingredients	
<b>Seared Angus Burger</b>	8.95
Pan seared 8oz Burger smothered in gravy or peppers and onions	
<b>Ranch Petite Strip Steak</b>	9.95
Hand cut 8oz Ranch rubbed NY sirloin	
<b>Homemade Baked Macaroni and Cheese</b>	7.25
Made to order with our own cheese sauce, shredded cheese, and topped with cracker crumbs	

## DINNER MENU

Served Daily Beginning at 5pm

Dinners served with side salad, choice of starch, vegetable of the day, and bread and butter unless otherwise noted

<b>New York Sirloin</b>	21.95
14oz Ranch rubbed steak packed with unbelievable flavor and grilled to perfection	
<b>Ranch Ribeye</b>	18.95
12oz boneless ribeye, well marbled for melt-in-your mouth tenderness	
<b>Ranch Tips</b>	8oz Portion 17.50      12oz Portion 20.95
Premium beef tips seasoned with our own Ranch Rub and grilled to order	
<b>Chicken Parmesan</b>	15.95
Hand breaded and baked until golden brown then topped with fresh marinara sauce and provolone cheese Served over pasta du jour	
<b>Grilled Portabella and Chicken Over Pasta</b>	15.25
Grilled chicken and portabella mushrooms tossed with seasonal vegetables served with pasta du jour	
<b>Twin Grilled Chicken Breasts</b>	15.95
Two 6oz Filets with your choice of plain grilled, BBQ, or lemon pepper seasoning	
<b>Chef's Catch</b>	Market Price
Seasonal fish selection expertly prepared	
<b>Mixed Grill</b>	Market Price
The chef's daily variety of items seasoned and grilled to perfection	

## DESSERTS

<b>Fried Tortilla Cheesecake</b>	4.95	<b>Ice Cream Sundae</b>	3.95
<b>Chocolate Lava Cake</b>	4.95	<b>Daily Dessert Special</b>	Varies

\*\*\*Add 1.00 for a la Mode\*\*\*

## BEVERAGES

<b>Soda</b>	1.95
Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Lemonade, Dr. Pepper Ginger Ale, Sweetened Iced Tea, and Our Own Unsweetened Iced Tea	
<b>Juice</b> - Apple, Orange, Grapefruit, Pineapple, and Cranberry	1.95
<b>Coffee</b> - Regular or Decaf	1.50
<b>Tea</b> - Regular, Decaf, and Herbal	1.50
<b>Milk</b> - Whole or Chocolate	2.00

\*\*\*Complimentary Refills on Soda & Coffee\*\*\*

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs  
increases the risk of contracting a food born illness.