

Ranahan
New Year's Eve menu
12/31/2021

11:00 am to 2:00 pm then 4:00 pm to 9 pm for dinner menu
Start with a sparkling bubbly Split \$18.00

Appetizers

Shrimp cocktail **\$14.00**
Argentine red shrimp slow simmered in a spicy broth, chilled, and served with our zesty cocktail sauce in a copper chalice

Coconut shrimp **\$15.00**
Six coconut bread shrimp flash fried and served with ginger plum sauce, grilled pineapple and a toasted coconut dusted plate

Texas two steps **\$15.00**
Six fresh baked potatoes halves, scooped out and stuffed with slow smoked Hog Ranch BBQ brisket, hand crafted BBQ sauce, and topped with hot and bubbly pepper jack cheese, served with Ranahan special sauce

Prime rib sliders **\$16.00**
Six mini sweet rolls stuffed with slices of prime rib, sweet onions and melted pepper jack cheese, creamy horse radish sauce on the toasted sweet rolls

Oysters Rockefeller **\$18.00**
6 fresh oysters stuffed with our Florentine stuffing, baked and served on a bed of fettuccine noodles and topped with a rich bearnaise sauce

New England Clam chowder

\$12.00

Tender morsels of sea clams cooked with fresh potatoes and onions in a rich and creamy cream soup broth, served in a fresh baked bread bowl.

Ask to see the Cattle Baron's wine list for exciting wine choices

Entrees and suggested wine pairings.

All entrees come with a trip thru our fantastic salad and bread bars

Prime Rib

\$38.00

A full 14-ounce cut of slow roasted and seasoned prime rib served with your choice of scalloped potatoes or a loaded baked potato and bone broth, creamy horse radish and shaved horse radish table side
Glass of Coppola Claret \$9.00

Smothered Rib Eye Steak

\$42.00

A 14-ounce hand cut rib eye steak smothered with sweet onions and mushrooms and served with your choice of scalloped potatoes or a loaded baked potato
Glass of Federalist Cabernet \$8.00

Filet Mignon

\$56.00

A tender 7-ounce filet seared to perfection and served with a grilled portabella mushroom, scalloped potatoes, or loaded baked potato
Glass of Jordan Cabernet \$15.00

Rack of Lamb ribs

\$48.00

A slow smoked rack of **Lamb ribs**, hand seasoned and slow smoked and brushed with our zesty apricot BBQ sauce, served with sidewinder fries and extra sauce for dipping
Glass of Malbec \$12.00

Baked salmon

\$38.00

A seasoned filet of Sockeye Salmon, roasted with parmesan tomatoes and a lemon rose, served on a bed of ancient grains with a balsamic drizzle
Glass of 1000 stories Chardonnay \$9.00

Twin tails

\$59.00

Two 6-ounce cold-water lobster tails, bursting out of their signature orange shells, served with warm butter and ancient grains with parmesan tomatoes and a lemon rose
Glass of Santa Margarita point grigio \$12.00

Chicken cordon bleu

\$38.00

Tender chicken tenders seasoned and grilled with black forest ham and melted Swiss cheese, served on a bed of ancient grains and a side of Bearnaise sauce
Glass of La Crema Chardonnay \$9.00

Chicken alfredo

\$38.00

Blackened chicken slices, sun dried tomatoes in a rich and creamy alfredo sauce and fettuccine noodles and topped with Parmesan cheese, diced ruby red tomatoes and fresh green onions
Glass of Ecco Domani pinot Grigio \$7.00

Add a cold-water lobster tail to any entrée only \$25.00