



The Ranch Grill

RESTAURANT ■ SPORTS BAR ■ CATERING ■ BANQUET ROOM

14475 SR 70 ■ Lakewood Ranch, FL 34202 ■ P: 941.756.9400 ■ www.theranchflorida.com

Starters & Small Plates

FISH TACOS

Blackened Mahi-Mahi with pico slaw, shredded lettuce and blended cheeses combined in three flour tortillas. Served with sides of pico de gallo and sour cream. **10.99**
Add guacamole **1.99**

CHICKEN SKEWERS GF

Skewered breast of chicken atop a grilled golden pineapple ring. Drizzled with our homemade BBQ and mango sauce. Complimented with tropical fruit salsa. **9.99**

TUNA GF

Sashimi Sliced seared Yellowfin Tuna with Asian slaw, pickled ginger and wasabi. Drizzled with Asian peanut sauce and sprinkled black sesame seeds. **14.99**

CHICKEN WINGS

Jumbo fried wings tossed in one of our 8 signature sauces.
8) 9.99 12) 11.99
Celery & Carrots .99

BONELESS CHICKEN BITES

With choice of sauce.
Half Pound **8.99**



MEATBALL MANIA

Beef, pork, and romano cheese baked meatballs toasted in one of our signature sauces
1/4 LB. 5.99
1/2 LB. 10.99

BEER BATTERED ONION RINGS

Fried crispy golden brown and complimented with our unique dipping sauce. **8.99**

CALAMARI

Crispy fried then drizzled with Asian peanut sauce and sprinkled black sesame seeds. **9.99**

CAPRESE GF

Fresh buffalo mozzarella with vine ripened tomatoes, fresh basil and drizzled balsamic glaze. **9.99**

MOZZARELLA STICKS

Deep fried golden brown and complimented with our homemade marinara. **7.99**

RANCH SLIDERS

Your choice of chicken parmesan, angus cheeseburger or bbq pulled pork. **8.99**

CHIPS & SALSA

A basket of tri colored chips served with mild salsa. **5.99**

QUESO PRETZELS

3 soft baked pretzel sticks with a white cheddar queso sauce. **8.99**

NACHOS

A generous portion of tri colored chips with home made chili, cheddar jack cheese and shredded leaf lettuce. **9.99**

POTATO SKINS GF

Idaho crispy fried potatoes filled with cheddar and jack cheeses with smoked bacon bits and sour cream atop a bed of shredded lettuce. **8.99**

CHICKEN QUESADILLAS

Two flour tortillas stuffed with grilled breast of chicken, cheddar/jack cheese and parmesan peppercorn sauce. Served on a bed of chiffonade lettuce with sides of homemade pico de gallo and sour cream. **9.99**
Add Guacamole **1.99**

SPINACH & ARTICHOKE DIP

Spinach and artichokes blended with cream cheese, garlic and shallots. Topped with mozzarella and served with tri colored corn tortilla chips, **9.99**

ROASTED RED PEPPER AVACADO HUMMUS

Classic hummus with roasted red peppers and fresh avocado. Served with pita chips ,celery & carrot sticks and cucumber slices **7.99**

CHICKEN TENDERS

All white chicken meat breaded and fried golden brown served with crispy fries. **9.99**

Sauces: Mild *Med* Hot* Insane * Garlic Parmesan * Jack Daniel's * BBQ * Sweet & Sour * Teriyaki / Extra Sauces . **79**

We proudly use Sunflower oil for all fried products for a healthier lifestyle
18% Gratuity applied to parties of 6 or more

Homemade Soups

FRENCH ONION BOWL

5.99

THE RANCH HOMEMADE CHILI

Topped with cheese and sour cream.

Cup 3.99 Bowl 5.99

CHEF'S DAILY CREATIONS

Cup 3.49 n Bowl 4.49

Ranch Garden Fresh Salads

FLORIBEAN HOUSE SALAD GF

Fresh field greens with chopped pecans, bleu cheese crumbles and sliced strawberries then drizzled with raspberry vinaigrette.

9.99

THE WEDGE GF

A wedge of Iceberg lettuce topped with tomatoes, smoked bacon bits and bleu cheese crumbles.

Complimented with our signature BBQ bleu cheese dressing.

9.99

CHEF'S SALAD GF

Fresh field greens, cucumbers, carrots, tomatoes, turkey, ham, shredded cheese and sliced egg

11.99

SHRIMP & SPINACH SALAD GF

Five large char grilled Gulf shrimp atop a bed of baby spinach greens with sliced fresh mushrooms and sliced hard boiled egg. Served with a warm bacon dressing.

11.99

CAESAR SALAD

Tossed romaine hearts with grated Parmesan cheese and Caesar dressing with home style croutons.

9.99

add to any salad:

Grilled chicken 4.99

Grilled shrimp 6.99

Grilled salmon 11.99

Flat iron steak 12.99

Raspberry Vinaigrette, Balsamic Vinaigrette, Blue Cheese, BBQ Blue Cheese, Ranch, Honey Mustard, 1000 Island, Caesar, Southwest, Italian

SANTA FE SALAD GF

Fresh

field greens with roasted corn relish, scallions, sliced Haas avocado, tomatoes, cheddar/jack cheese and topped with blackened breast of chicken.

Served with southwest dressing.

11.99

WEST COAST CHOPPED SALAD GF

Chopped field greens with char grilled breast of chicken, sliced Haas avocado, smoked bacon bits, bleu cheese crumbles, diced tomatoes and scallions. Your choice of dressing.

11.99

GARDEN SALAD GF

Fresh field greens with sliced cucumbers, shredded carrots and diced tomatoes.

8.99

Ranch Burgers

Ranch burgers- All burgers are a half pound of fresh Angus beef grilled to your liking on a toasted kaiser bun. Served with leaf lettuce, sliced red onion, vine ripened tomato and pickle chips. Choice of creamy coleslaw, crispy fries or homemade potato chips. Sub Sweet Potato Fries .99 Sub Onion Rings 1.99

CALIFORNIA

Char grilled with Pepper jack cheese, Haas avocado and crispy bacon strips

12.49

MUSHROOM SWISS

Char grilled with swiss cheese and sautéed sliced mushrooms

12.49

SOUTHWEST RANCH BURGER

Blackened with jalapeno relish, pepper jack cheese and a chipotle mayo sauce

12.49

BLACK AND BLEU BURGER

Char grilled with blackening seasoning and topped with bleu cheese crumbles

12.49

WESTERN CHEESEBURGER

Char grilled with Cheddar cheese, BBQ sauce, crispy bacon strips then topped with golden fried onion straws.

12.49

VEGETARIAN BURGER

Over a quarter pound vegan burger. Made with whole kernel corn, black beans, tomatoes and mild green chile peppers.

9.99

PATTY MELT

Grilled on the flattop with marbled rye bread, grilled onions and swiss cheese.

12.49

RANCH BACON JAM BURGER

Angus custom blend of beef chuck, brisket and short rib. Topped with smoked gouda and our famous bacon jam. Served on a pretzel bun and topped with onion straws. Sub pretzel bun .99

12.99

RANCH BURGER

Simplicity at its best, char grilled !

9.99

Double your pleasure! Make any burger a double for an additional 3.99

Add Toppings to Any Burger: 1.00 Bacon, Mushroom, Onions, Onion Straws, Cheese, Fried egg

Rare- red cool center/ Med rare- red warm center/med-pink throughout /med well- touch of pink center/well-brown throughout

Ranch Signature Sandwiches

Crispy Fries , Homemade Potato Chips Or Creamy Coleslaw- Sub Onion Rings 1.99 Sweet Potato Fries .99

GREENBOOK CLUB

Triple decker with oven roasted turkey, smoked ham, green leaf lettuce, crispy bacon and vine ripened tomatoes on toasted wheat bread with mayonnaise.

11.99

RANCHERS PRIME RIB

Thinly sliced slow cooked prime rib topped with melted provolone cheese and served with au jus.

15.99

LAKEWOOD CHICKEN

Breast of chicken fried golden brown or char grilled.

11.99

GULF MAHI-MAHI

Blackened filet of Mahi

12.99

THE RANCH REUBEN

Your choice of corned beef or turkey with sauerkraut, 1000 island dressing and melted swiss cheese on grilled marbled rye bread.

12.99

RANCH BLT

The classic on toasted wheat with mayonnaise, green leaf lettuce, vine ripened tomatoes and a generous portion of crispy bacon.

8.99

RANCH JAMMERS

Your choice of beef short rib or brisket with our bacon jam sauce on a pretzel bun with your choice of cheese on pretzel bun.

Short Rib 14.99

Brisket 13.99

BBQ PULLED PORK

Shredded slow roasted pork in our homemade BBQ sauce.

10.99

FLORIDA STEAK PHILLY

Seasoned beef sirloin with sautéed onions, green and red bell peppers topped with melted provolone cheese on a toasted hoagie roll.

12.99

GRILLED PORTABELLO

Marinated grilled fresh portabello mushroom and house made bruschetta with balsamic glaze.

9.99

SUB PRETZEL BUN on any sandwich **.99**

Ranch Thin Crust Flat Breads 12.99

SOUTHWEST RANCH

Nacho meat mixed with philly meat, peppers, onion, salsa and cheddar jack cheese.

SAUSAGE AND MUSHROOM

Sausage with sliced mushrooms and mozzarella cheese.

VEGGIE

Baby spinach, sliced mushrooms, artichoke hearts, sliced black olives, diced tomatoes and mozzarella cheese.

PHILLY CHEESESTEAK

Beef sirloin, sautéed onions and bell peppers with provolone cheese.

CRISPY CHICKEN

Fried chicken tenders tossed in your favorite sauce with bleu cheese dressing and mozzarella cheese.

CHICKEN AND MOZZARELLA

Char grilled breast of chicken, fresh basil, tomatoes and mozzarella cheese.

MARGHERITA

Olive oil, diced tomatoes, oregano, fresh basil and buffalo mozzarella cheese.

CHICKEN BACON RANCH

Grilled chicken, ranch dressing, bacon and bell peppers with mozzarella cheese.

Seafood

CHAR GRILLED SALMON GF

Eight ounce portion of Atlantic salmon char grilled to perfection. Choice of one side.

17.99

FRIED SHRIMP BASKET

Your choice of golden deep fried breaded coconut or regular breaded shrimp served with crispy fries.

13.99

SCHEZUAN YELLOWFIN TUNA GF

Blackened yellow fin tuna with a schuezuan sauce served with rice.

18.99

FISH AND CHIPS

Golden brown deep fried beer battered whitefish with crispy fries and tartar sauce.

12.99

POTATO ENCRUSTED GROUPER GF

Grouper fillet potato coated then pan seared and complimented with mango salsa. Choice of one side.

17.99

SHRIMP SCAMPI

Six large gulf shrimp sautéed in a butter white wine garlic sauce and served over linguini. Served with garlic bread.

15.99

Steak and Ribs

Our steaks are hand cut with minimum 21 day age and includes Chef's Vegetable with choice of one side

FILET MIGNON GF

Six oz cut char grilled to your liking.
21.99

RIBEYE GF

Well marbled choice 10 oz cut char grilled to your liking.
19.99

PRIME RIB GF

Slow roasted and well seasoned 10 oz cut with a side of au jus.
19.99

Available only on Friday and Saturday while it lasts.

RANCH HAND ST. LOUIS RIBS

Tender "Fall off the Bone" ribs with homemade BBQ sauce. Two pound full rack average

Full rack 22.99

Half rack 16.99

FLAT IRON GF

Eight oz choice char grilled to your liking
18.99

NY STRIP GF

Tender 10 oz choice cut char grilled to your liking
19.99

SKEWERED BLACKENED SHRIMP AND RIB COMBO

Blackened shrimp skewer with a half rack of tender "Fall off the Bone" ribs with homemade BBQ sauce.
18.99

SIDE DISHES: Sautéed Spinach • Idaho Baked • Crispy Fries • Red Bliss mashed • Steamed Broccoli • Rice

Add To Any Entrée: Floribbean House Salad, Garden Salad or Caesar Salad **3.99**

Add To Any Steak: Sautéed Mushrooms, Sautéed Onions **1.99**

Ranch Favorites

PANTHER RIDGE SHORT RIBS

Slow cooked boneless choice Angus beef short ribs complimented with home made BBQ sauce. Served with house steak fries and Chef's vegetable.
18.99

DARRIN'S RANCH CHICKEN BREAST

Char grilled chicken breast topped with parmesan peppercorn sauce. Served with red bliss mashed and Chef's vegetable.
13.99

DESOTO CHICKEN FRANCAISE

Tender breast of chicken lightly floured and pan sauteed. Finished with lemon juice, white wine garlic and capers. Served over a bed of linguini.
15.99

GRANDPA VITO'S MEATLOAF

Hearty meatloaf topped with brown gravy and onion straws served with Chef's vegetable and red bliss mashed.
14.99

BEE RIDGE CHICKEN PARM

Golden fried chicken breasts with a savory marinara sauce and melted provolone cheese with garlic toast. Over a bed of linguini.
14.99

RYE ROAD BBQ BRISKET

Slow cooked choice beef brisket basted with our homemade BBQ sauce. Served with mashed potatoes, corn bread and corn on the cob.
17.99

LORRAINE SHEPHERDS PIE

Our version of the Brit classic. Your choice of beef short rib or beef brisket in our bacon jam sauce topped with mashed potatoes and cheddar jack cheese.
Short Rib 16.99
Brisket 15.99

OSCAR'S AT THE RANCH

Your choice topped with crab meat, asparagus spears and hollandaise Served with choice of side.
Chicken 15.99
Steak 21.99
Salmon 19.99

TARA CHICKEN MARSALA

Tender breast of chicken topped with portobello mushrooms, onions and Marsala Sauce. Served over linguini.
15.99

HEALTHY CHICKEN & BROCCOLI GF

Grilled breast of chicken served with steamed broccoli .
9.99

We proudly serve Coca Cola products , Fiji Still and Pellegrino Sparkling waters • 2.49 Split Plate Charge



Specialty Drinks, Wine & Beer

Draft Beer 12oz - 2.25 ■ 16oz. - 3.00

**BUDWEISER ■ BUD LIGHT ■ MICHELOB ULTRA
MILER LITE ■ RANCH AMBER
YUENGLING**

Draft Import Beer 5.00

**STELLA ARTOIS ■ GUINNESS STOUT
GOOSE ISLAND ■ SWEETWATER 420**

Beer in the Bottle

4.00

**BUDWEISER ■ BUD LIGHT ■ MILLER LITE
COORS LIGHT ■ MICHELOB ULTRA ■ MICHELOB LIGHT
BLUE MOON ■ BUD LIGHT LIME ■ COORS N/A**

4.50 Imports

**CORONA ■ CORONA LIGHT ■ HEINEKEN
SAM ADAMS SEASONAL**

5.00 Craft

**CIGAR CITY JAI ALAI ■ ANGRY ORCHARD CIDER
FAT TIRE**

Martinis 9.99

POMEGRANATE MARTINI

Absolut Vodka, Pomegranate Schnapps, splash
Sprite

SUNSET MARTINI

Orange Vodka, Orange Juice, Splash of Pineapple
and Grenadine

BLUEBERRY LEMON DROP MARTINI

Stoli Blueberry, Triple Sec, Lemonade, splash Sprite

CHOCOLATE MARTINI

Vanilla Vodka, White & Dark Godiva, splash
Frangelico

Mixed Drinks 9.99

PERFECT MARGARITA

1800 Tequila, Grand Marnier, and
Splash of OJ and Sweet & Sour Frozen or on the
Rocks

BEST OF LONG ISLAND

Absolut, Tanqueray, Bacardi, 1800 Tequila, Sweet
& Sour and a Splash of Coke Served Tall

**HAPPY HOUR
12PM TO 5PM
EVERY DAY**

Featuring

16oz domestic draught beers for \$2.75
All wells \$3.50....House wine \$3.75

Wine

WHITE

HOUSE CHARDONNAY & PINOT GRIGIO 4.00

COPPOLA CHARDONNAY Glass 8.00 ■ Bottle 30.00

COPPOLA PINOT GRIGIO Glass 8.00 ■ Bottle 30.00

SONOMA CUTRER CHARDONNAY Glass 10.00 ■ Bottle 30.00

KENDALL JACKSON CHARDONNAY Glass 8.50 ■ Bottle 30.00

KIM CRAWFORD SAUVIGNON BLANC Glass 8.50 ■ Bottle 32.00

ST. MICHELLE RIESLING Glass 8.50 ■ Bottle 30.00

HOUSE WHITE ZINFANDEL 4.00

MOSCATO WINE Glass 6.00 Bottle 20.00

Red

HOUSE CABERNET & HOUSE MERLOT 4.00

KENDALL JACKSON CABERNET Glass 8.00 ■ Bottle 30.00

ROBERT MONDAVI CABERNET Glass 12.00 ■ Bottle 40.00

KENWOOD PINOT NOIR Glass 8.50 ■ Bottle 30.00

BODEGA NORTON MALBEC Glass 8.00 ■ Bottle 27.00

JORDAN CABERNET Bottle 70.00

COPPOLA CHATEAU Glass 8.00 Bottle 30.00

Champagne

KORBEL SPLITS 7.00 ■ **KORBEL BOTTLE** 25.00

MOET BOTTLE 65.00

Cosmo Corner 9.99

BLACKBERRY COSMO

Blackberry Vodka, Triple Sec, Cranberry and a splash of
Lime

FORGOTTEN FRUIT

Mandarin Vodka, Creme of Banana, Midori, Sour Mix

CHERRY COSMO

Cherry Vodka, Triple Sec, Grenadine, Cranberry Juice

FRENCH COSMO

Vodka, Chambord, Pineapple Juice

Looking for a Dessert?

ASK YOUR SERVER TO SEE THE RANCH
GRILL DESSERT TRAY



Sunday Brunch Buffet

The Ranch Grill Offers Garden Fresh Salads, Fruits, Fresh Baked Breads, Omelette Station, Potatoes, Waffles, Carving Station du jour, Bacon, Sausage, Fresh Seafood, and Delectable Desserts. (Beverage Not Included) **Adults 19.99 Children (10 and Under) Half Price**

Offsite Catering & Banquet Room

Whether in our banquet room or at your location, The Ranch Grill can accommodate your catering event. We can cater your wedding, business meeting, private dinner party, birthday, anniversary, charity event and more. From passed hors d'oeuvres to buffet to a multi-course sit down dinner, The Ranch Grill will customize your special event.

