

Desert Room

START YOUR DAY

served with choice of toast, english muffin or freshly baked biscuit, unless noted by *

House Made Chicken Fried Steak & Eggs

a desert room house specialty: three eggs
any style, hash browns, smothered
with sausage gravy 16.95

Breakfast Burrito

scrambled eggs, chorizo, bacon, sausage, onions
green chile, cheddar & jack, hash browns, salsa 10.95*

Deuces Wild Breakfast

two eggs any style, two bacon strips, two
sausage patties, two pancakes or
french toast, butter, warm syrup 12.95*

Player's Breakfast

three eggs any style, bacon, sausage or ham
hash browns 10.95

Custom Three Egg Omelet 13.95

three eggs, hash browns, choice of toast, english muffin or fresh baked biscuit with your choice of any or all of the following ingredients
ham, bacon, sausage, chorizo, house made chili, green or red peppers, jalapenos, onions, spinach
tomatoes, mushrooms, avocado, country gravy, salsa, cheddar, jack, swiss, american or provolone cheese
egg whites available on request

BREAKFAST A LA CARTE SELECTIONS

Hash Brown Potatoes 3.25	Biscuits & Gravy 5.25
Side of Ham, Bacon, or Sausage 4.95	Short Stack of Pancakes 5.95
One Egg Any Style 3.25	

STARTERS - SALADS - CASUAL FARE

Best of Boston Clam Chowder

bowl 5.25 cup 3.25

Grilled Quesadilla Fresco

monterey jack & cheddar cheese, flour tortilla 7.95
with fajita style chicken, steak, or shrimp 11.95

Caprese Flat Bread

house flatbread, evoo, basil pesto, tomato, fresh
mozzarella, red onion, balsamic glaze 9.95

Taco Salad

house made chili, lettuce, red onions, tomatoes
jalapeno, jack & cheddar, flour tortilla bowl 13.95

Crispy Chicken Tenders

with fries, ranch dressing 12.95

Buffalo Style Spiced Chicken Wings

classic buffalo sauce, celery crudité
ranch or bleu cheese dip 9.95

Spicy Shrimp Tacos

crispy spiced shrimp, southwest cucumber slaw
cholula dressing, corn tortillas 9.95

Soup of the Day

bowl 4.95 cup 2.95

Jumbo Shrimp Cocktail

cocktail sauce, fresh lemon 14.95

Carne Asada Street Tacos

grilled carne asada steak, soft corn tortilla
cilantro, onions, pico de gallo salsa 7.95

Spicy Chicken Lettuce Wraps

thai chicken, cilantro, green onion, cashews
peanut dressing, iceberg lettuce cups 8.95

Mediterranean Chicken Salad

grilled chicken breast, tomato, red onion, cucumber
kalamata olives, gorgonzola, candied walnuts
parmesan crostini, house vinaigrette 14.95

Crispy Fried Shrimp Basket

fries, cole slaw, tartar & cocktail sauce 14.95

Carnitas Nachos

shredded pork carnitas, red onion, tomato
olives, pico de gallo, queso sauce 11.95

HAND CRAFTED SANDWICHES AND BURGERS

all of our sandwiches & burgers include your choice of fries, side salad or cole slaw

Custom Constructed RR Ranch USDA Choice Half Pound Hamburger 14.95

add any of the following

lettuce, tomato, red onion, dill pickle, grilled jalapeno peppers, crispy or sautéed onions, bacon
three bean chili, fried egg, grilled sweet peppers, cheddar, jack, pepper jack, swiss, american, or provolone
or make it "patty melt style" with grilled onions, melted swiss, and rye bread

Philly Cheese Steak

shaved tender beef, melted provolone &
velveeta cheese, sautéed onions & peppers
on a grilled hoagie roll 13.95

Monte Cristo

ham, turkey, swiss & american cheese
sourdough bread, fried golden brown 14.95

Pete's Club Sandwich

turkey breast, ham, bacon, cheddar &
swiss cheese, lettuce, tomato, mayonnaise
toasted country bread 12.95

DR Deluxe Rib Eye Dip

1/2-pound shaved rib eye, grilled onions
melted swiss, au jus, hoagie roll 14.95

Classic Grilled Reuben

corned beef, sauerkraut, swiss cheese, 1000 island
grilled on rye bread, fries or cole slaw 14.95

Desert Room

ENTREES

Chicken Fried Steak & Gravy

house made chicken fried steak, mashed potatoes
chef's vegetable, country sausage gravy 16.95

12-OZ Rib-Eye Steak & Fries

char-grilled to perfection, includes soup or salad
house seasoned garlic & herb fries 25.95
add beer battered or scampi style shrimp 29.95

Grilled Norwegian Salmon

lemon garlic butter, chef's vegetable
yukon gold mashed 16.95

Shrimp & Lobster Mac & Cheese

lobster, shrimp, aged sharp cheddar cheese
newberg cream sauce, chef's vegetable 24.95

Build Your Own Fettuccine Pasta

grilled shrimp, chicken, or italian sausage
alfredo or marinara sauce, add choice of spinach
tomato, bacon, bell peppers, grated cheese 17.95

St. Louis Style Barbecue Spareribs

house bbq sauce, cole slaw, french fries
full rack 22.95 half rack 16.95

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

WE'LL DO OUR BEST, HOWEVER WE MAY BE UNABLE TO HONOR YOUR SPECIAL REQUESTS OR SUBSTITUTIONS

REFRESHMENTS

Chilled Fruit Juice 2.95

orange, apple, cranberry, tomato, grapefruit

Milk or Chocolate Milk 2.95

Hot Chocolate 3.95

Coffee or Decaf 2.95

bottomless refills

Craft Tea Selection 3.95

Iced Tea 2.95

Soft Drinks 2.95

SWEET ENDINGS

New York Cheese Cake

marbled with chocolate, strawberry sauce 5.25

Caramel Flan

with berries and whipped cream 4.95

Carrot Cake

spiced sponge cake layers, philly cream cheese
frosting, caramel sauce 4.95

Chocolate Layer Cake

three layers of devils food cake, chocolate mousse
chocolate ganache glaze, raspberry sauce 5.95

BEER & COOLER SELECTIONS

Domestic 12oz Bottle

budweiser, bud light, coors, coors light
miller light, mgd, michelob ultra 4.50

Imported, Craft & Specialty 12oz Bottle

corona, heineken, fat tire, goose island 312
lagunitas ipa, new castle, angry orchard 5.50

Truly Seltzer 5.50

O'Doul's 4.50

FEATURED COCKTAILS

Macho Mary

infused absolut vodka, spicy mary mix
garnished with bacon, pepperoni, celery
pepperoncini, pepperjack cheese, & fresh lime 6.25

Classic Margarita

salted rim & fresh lime
by the glass 6.00
by the pitcher for sharing 20.00

Mimosa

house champagne, orange juice, fresh berries 5.25

WINE SELECTIONS

House Wines by the Glass

cabernet sauvignon, merlot, chardonnay
pinot grigio, white zinfandel 5.50

RED WINES BY THE BOTTLE

Columbia Crest Cabernet Sauvignon 36.00
14 Hands Merlot 34.00
7 Deadly Zins Zinfandel 42.00
Mark West Pinot Noir 36.00
CK Mondavi Cabernet Sauvignon 15.00
CK Mondavi Merlot 15.00

Champagne Split

featuring korbel brut 4.50

WHITE WINES BY THE BOTTLE

La Crema Chardonnay 45.00
Rufino Lumina Pinot Grigio 32.00
Charles Krug Sauvignon Blanc 48.00
Zonin Prosecco Sparkling Wine 38.00
Beringer White Zinfandel 30.00
CK Mondavi Chardonnay 15.00
CK Mondavi Pinot Grigio 15.00