

WELCOME TO THE RANCHO GRILL AT MORGAN RUN CLUB AND RESORT

SPECIALTY COCKTAILS

MORGAN'S MARY

A traditional Mary with a medley of garnishes topped with a cocktail shrimp 9

KNOB CREEK MANHATTAN

Knob Creek and Sweet Vermouth 10

LEMON DROP

Ketel One 9

COSMOPOLITAN

ABSOLUT Citron and Grand Marnier 9

WINE BY THE GLASS

Additional Selections Available

KIM CRAWFORD SAUVIGNON BLANC

Refreshing lime, guava and grapefruit 9

LA CREMA CHARDONNAY

Spiced apple, vanilla and caramel 10

SONOMA CUTRER RUSSIAN RIVER CHARDONNAY

Apple, peach and apricots 11

GLORIA FERRER PINOT NOIR

Bing cherry, wood spice
and pomegranate 10

BLACKSTONE MERLOT

Blackberry, plum and a touch
of cinnamon 7

PETER LEHMANN SHIRAZ

Chocolate, dark plum and oak 10

CHÂTEAU ST. JEAN CABERNET

Blackberry, cassis and vanilla 12

ATLAS PEAK CABERNET

Currant, spice and raspberry 14

NON-ALCOHOLIC BEVERAGES

Taste the Refreshing Flavors

AQUA PANNA & SAN PELLEGRINO

The most natural of all beverages
Personal 3.95 / Table 5.95

VIRGIN COCKTAILS

Bloody Mary, Daiquiri, Pina Colada 4

VARIETY OF FRUIT JUICES

Apple, grapefruit, orange, pineapple
and tomato 3

STARTERS

AHI TUNA NAPOLEON

Avocado, cucumber, sweet peppers, pickled ginger
and wasabi aioli 12

BEEF TENDERLOIN SKEWERS WITH BLUE CHEESE FONDUE

Grilled asparagus and olive oil brushed crostini 11

PESTO SCALLOPS

Orecchiette pasta with basil pesto sauce 10

CLASSIC SHRIMP COCKTAIL

Old Bay court bouillon shrimp and cocktail sauce 8

CRISPY CALAMARI MARINARA

Marinara dipping sauce 8

SOUPS & SIDE SALADS

HEARTS OF ROMAINE CAESAR SALAD

Asiago cheese, red peppers, anchovy and olive crostini 6

LOBSTER BISQUE 5

AVOCADO & MANGO SALAD

Baby greens and honey lime vinaigrette 4

SIMPLE GREENS

Cucumber, tomato, croutons and your choice of dressing 4

CRISP SPINACH WITH GOAT CHEESE SALAD

Toasted pecans, strawberries and green apple vinaigrette 5

MEMBER TRADITIONS

Prime Rib Wednesday Nights 5-9pm

Thursday Club Night - 10 Entrées for \$10
& Half Price Wines

Happy Hour 4-6pm Every Friday

CHEF RECOMMENDATIONS

ROASTED FILET MIGNON

Stacked potatoes, roasted tomato and grilled asparagus 32

PECAN CRUSTED RACK OF LAMB

Oven roasted with risotto cakes, grilled asparagus and mint pesto 30

SESAME CRUSTED AHI TUNA

Asian slaw, crispy rice paper and hoisin sauce 22

HOISIN GLAZED CEDAR PLANKED SALMON

Sweet potato puree, sauteed spinach and sweet apple chipotle chutney 22

PARMESAN CRUSTED CHICKEN

Spinach mashed potatoes, grilled tomato and natural jus 16

PEPPER DUSTED SCALLOPS

Pan seared with creamy parmesan risotto, wilted spinach and saffron butter sauce 19

MEMBER FAVORITES

LOBSTER AND SHRIMP VODKA PASTA

Orecchiette pasta tossed with red bell pepper vodka cream and chili flakes 22

ALMOND CRUSTED HALIBUT

Rock shrimp risotto and citrus butter sauce 19

ANGEL HAIR PASTA PRIMAVERA

Sun-dried tomato pesto, roasted seasonal vegetables and cremini mushrooms 14

MARGARITA PIZZA

Fire grilled crust, fresh mozzarella, roma tomato and basil pesto 14

TERIYAKI SIRLOIN

Marinated top sirloin with fire grilled pineapple, crispy onions and teriyaki glaze 17

SIDES

GRILLED ASPARAGUS 4

GOUDA MASHED POTATOES

Creamy whipped potatoes with Gouda cheese 3

STEAMED SEASONAL VEGETABLES

Selection changes daily 3

HERB & PARMESAN RISOTTO 3

SWEET POTATO MASH

Sweet cream, butter and nutmeg 3



CELEBRATION

Celebrating Good Health and Good Taste

STARTERS

SWEET POTATO GNOCCHI

Pepper pulled pork and sweet apple jus 11
(472 / 3.2 / 51.2)

SALMON AND CUCUMBER TARTARE

Grilled lemon 10
(422 / 5.6 / 10.6)

ENTREES

POTATO CRUSTED MARSALA RUBBED COD

Roasted pepper and tomato ragout 14
(469 / 1.4 / 66.7)

ROASTED BEET SALAD

Avocado vinaigrette and walnuts 14
(411 / 3.8 / 24.8)

STRAWBERRY SALAD

Goat cheese and grilled granny smith apples 13
(457 / 10.4 / 28.1)

PAN SEARED SALMON

Beet jus 14
(305 / 3.2 / 10)

*Nutritional Key:

Calories / Saturated Fat (g) / Carbohydrates (g)

DESSERTS

CRÈME BRÛLÉE

Caramelized sugar crust and fresh berries 5

CHOCOLATE LAVA CAKE

Served warm with vanilla bean ice cream 5

WARM BREAD PUDDING

Served with caramel sauce and vanilla bean ice cream 5

The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.

20% Service Charge will be added for parties of 8 or more.