



## DINNER

### APPETIZERS

#### GATOR BITES

Tender Florida gator, coated in our special blend of seasoning and fried to a golden brown.

#### THE WRANGLER

Chili topped tortilla chips with tomatoes, olives, jalapeños and sour cream.

#### DUSTY PICKLE SPEARS

Pickle spears tossed in flavorful flour and cornmeal blend, fried and served with ranch dressing.

#### SWAMP FRIES

A mountain of french fries topped with bacon pieces, sour cream and cheddar cheese, drizzled with ranch dressing.

#### WILD WILD WINGS

Crispy wings tossed with your choice of sauce: Pink, Mild, Hot, Insane or Chipotle BBQ.

8 WINGS

12 WINGS

18 WINGS

24 WINGS

#### MOZZARELLA STICKS

Freshly breaded in our house mixture of seasoned breading served with a fresh tomato dipping sauce.

#### CHEESE QUESADILLA

Served with sour cream and salsa.

ADD CHICKEN

ADD PULLED PORK

ADD STEAK

ADD SHRIMP

#### FRIED GREEN BEANS

Perfectly cooked green beans, breaded and fried to a golden brown served with freshly made horseradish sauce and house-made ranch dressing.

#### SMOKEHOUSE CHILI

Slow cooked chili topped with aged cheddar cheese.

#### WINGS AND THINGS

Six of our famous wings with your choice of onion rings, french fries, sweet potato fries or pickle chips.

#### FAMILY COMBO

Three crispy, hand-breaded chicken tenders, three mozzarella sticks, beer-battered onion rings and a cheese quesadilla. Served with four dipping sauces. No substitutions, please.

### SALADS

#### CENTRAL FLORIDA SALAD

Crisp lettuce mixed with blue cheese crumbles, red onion, Florida oranges, Granny Smith apples, strawberries, dried cranberries and toasted pecans. Served with apple cider vinaigrette.

#### CLASSIC CAESAR SALAD

Fresh romaine, herbed croutons, Parmesan cheese, tossed in our house-made Caesar dressing and topped with more Parmesan cheese.

#### RANCH HOUSE SALAD

Fresh mix of iceberg and romaine lettuce, topped with tomatoes, cucumbers, cheddar cheese, hard-boiled egg and croutons. Served with your choice of dressing.

ADD CHICKEN

ADD FISH

ADD STEAK

ADD SHRIMP

ADD SALMON

#### RR TOSSED SALAD

Iceberg and romaine lettuce topped with chopped mushrooms, tomatoes, cucumbers, red onion, hard-boiled egg, bell peppers and Parmesan cheese. Served with your choice of dressing.

#### RO'S RANCH GREEK SALAD

A blend of lettuce topped with diced tomatoes, diced onions, crumbles of feta cheese and thinly sliced smoked ham with our lime Greek dressing.

### BASKETS

Served with your choice of french fries or coleslaw. Substitute your side for onion rings, Chef's vegetables, kettle baked beans, yellow rice, sweet potato fries or side salad for an additional charge.

#### CHICKEN TENDER BASKET

Five chicken tenders.

#### COCONUT SHRIMP BASKET

Eight coconut shrimp.

#### FRIED SHRIMP BASKET

Eight fried shrimp.

#### GRILLED SHRIMP BASKET

Three shrimp skewers.

#### SHRIMP COMBO BASKET

Four fried and four coconut shrimp.

#### BABY BACK RIBS BASKET

Half rack of perfectly smoked ribs.

### BURGERS AND SANDWICHES

Served with your choice of french fries or coleslaw. Substitute your side for onion rings, Chef's vegetables, kettle baked beans, yellow rice or sweet potato fries for an additional charge.

#### PULLED PORK SANDWICH

Our house-made smoked pork butt, pulled and dressed in our signature BBQ sauce. Served on a butter toasted brioche roll.

#### BUILD YOUR OWN STEAK BURGER

Served on a brioche bun with lettuce, tomato, onion and pickle.

#### TOPPINGS

Cheddar, pepper Jack, Swiss, blue cheese, American, sautéed mushrooms, ham, sautéed onions, jalapeños, bacon  
Fried egg

### PASTA

#### SOUTHERN SEAFOOD PASTA

A perfect combination of shrimp, clams, mussels and Andouille sausage mixed with roasted peppers and onions over pasta.

#### ALFREDO PASTA

Roasted garlic cream sauce topped with parmesan cheese over pasta.

ADD CHICKEN

Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any known food allergies.



# THE BEST BARBECUE IN TOWN



## DINNER

### RIVER RANCH LEGENDS

Add a side salad for an additional charge.

#### RIBS AND CHICKEN

Half rack of smoked ribs and ¼ baked chicken served with kettle baked beans, coleslaw and a roll.

#### SMOKED BABY BACK RIBS

Our famous in-house smoked ribs served with kettle baked beans, coleslaw and a roll.

HALF RACK  
FULL RACK

#### GRILLED SALMON AND SHRIMP

An 8 oz portion grilled to perfection and served with your choice of baked potato, mashed potatoes or rice and our Chef’s vegetables.

#### GRILLED SALMON

8 oz salmon grilled to perfection and served with your choice of two sides.

#### GRILLED SHRIMP SKEWERS

Three shrimp skewers grilled to perfection and served with your choice of two sides.

#### LEMON PEPPER GRILLED RAINBOW TROUT

Two lightly seasoned boneless spring water trout fillets grilled until fork tender.

### STEAKS

We deliver an indulgent steak experience customized for you, preparing our steaks to your exact preferences and season with kosher salt, black pepper, then broiled and topped with fresh butter and parsley.

#### RANCH HAND T-BONE

A 10-12 oz T-bone grilled to perfection served with your choice of baked potato, mashed potatoes or rice and our Chef’s vegetables.

#### VAQUERO FILET MIGNON

A 10 oz cut of meat cooked to perfection and served with your choice of baked potato, mashed potatoes or rice and our Chef’s vegetables.

#### FLAT IRON STEAK

An 8 oz portion grilled to perfection and served with your choice of baked potato, mashed potatoes or rice and our Chef’s vegetables.

### SIDES

#### VEGETABLE OF THE DAY

#### KETTLE BAKED BEANS

#### FRENCH FRIES

#### YELLOW RICE

#### COLESLAW

#### HOUSE SALAD

#### CAESAR SALAD

#### SWEET POTATO FRIES

#### ONION RINGS

#### BAKED POTATO WITH BUTTER AND SOUR CREAM

#### LOADED BAKED POTATO

### DESSERT

#### APPLE TART A LA MODE

#### CHOCOLATE CAKE

#### RANCH BROWNIE

#### KEY LIME PIE

#### ICE CREAM

### WINE

#### MERLOT

#### CABERNET SAUVIGNON

#### WHITE ZINFANDEL

#### PINOT GRIGIO

#### CHARDONNAY

### BEER

#### BOTTLED

#### BUDWEISER®

#### BUD LIGHT®

#### COORS LIGHT®

#### CORONA™

#### HEINEKEN®

#### MILLER® LITE™

#### MICHELOB ULTRA®

#### SAMUEL ADAMS®

#### O'DOUL'S®

#### DRAFT

#### BUD LIGHT®

Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any known food allergies. Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages.