



## HOR D' OEUVRES

<b>BEEF Tournedos</b>	10
Tender cuts of beef tenderloin medallions skewers glazed with truffle-yaki sauce	
<b>SMOKED SALMON</b>	9
Cold smoked salmon served with dill sour cream, chopped eggs, capers, red onions and seasoned crostini	
<b>FRIED MUSHROOMS</b>	7
Tempura battered parmesan fried mushrooms served with chipotle ranch sauce	
<b>TUNA</b>	12
Seared tuna served with wakame salad with a side of pickled ginger and wasabi	
<b>JUMBO CHICKEN WINGS</b>	9
Served with the original "medium" Anchor Bar® buffalo wing sauce and bleu cheese dressing	
<b>CHARRED SHISHITO PEPPERS</b>	7
Mild East Asian peppers served charred with a smoky tomato cherry pepper sauce	
<b>CHARCUTERIE BOARD</b>	16
Chef's choice of seasonal cold cuts and cheeses with fresh berries, Oklahoma honey and crostini	
<b>CALAMARI</b>	9
Lightly breaded and fried, tossed with a sweet fiery chile sauce and grilled pineapple	
<b>CHIPS &amp; DIPS</b>	9
Cantina style tortilla chips served with homemade salsa roja, guacamole and salsa verde	
<b>OYSTERS</b>	10
Six baked gulf oysters topped with seasoned breadcrumbs, bacon and parmesan cheese	

## ENTRÉES

<b>FALL COBB</b>	9
Crisp romaine topped with smoked bacon, avocado, egg, gorgonzola, roasted sweet corn, spicy pecans and served with homemade buttermilk dressing	
<b>BURGER</b>	10
Half-pound premium burger served on brioche bun with crisp romaine, pepper jack cheese, sliced tomato, horseradish sauce and served with French fries	
<b>"PRIME" CHEESE STEAK</b>	10
House smoked prime rib topped with caramelized onions, sautéed peppers, mushrooms, melted provolone cheese on a hoagie roll and served with French fries	
<b>STATE ROOM CLUB</b>	12
Piled and stacked tall with turkey, ham, bacon, lettuce, tomato and cheese dressed with chipotle aioli sauce on toasted wheat berry bread and served with French fries	
<b>STREET TACOS</b>	9
Three pulled pork soft tacos served with queso fresco cheese, salsa roja, avocado and cilantro on blue corn tortillas	
<b>BLACKENED MAHI-MAHI</b>	10
Fresh Mahi served on a brioche bun with chili lime tarter, shredded romaine and sliced tomato	

All sandwiches served with French fries. Sub onion rings for \$2

Seasonal herbs and vegetables served on this menu are harvested from the Price Family Garden located across the Mom's Memorial in the North Patio of the Ranchers Club.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
18% gratuity will be added to parties of eight or more.