

# Joe's K Ranch Menu

## Dinner Selections

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- Roast Prime Rib of Beef- Melt in Your Mouth Goodness. - \$30.99
- New York Strip Steak- 16 oz. Certified Angus Beef - \$28.99
- Filet Mignon- 10 oz. Our Most Tender Steak - \$30.99
- 6 oz. Filet & Battered Shrimp- Surf and Turf Tastiness - \$28.99
- Porterhouse Steak- 20 oz. The King of Steaks. - \$30.99
- Seafood Combo \$28.99 - Broiled shrimp, scallops, and split king crab legs.
- Orange Roughy- A delicate white fish - \$18.99
- Batter dipt Shrimp- Served with our own Tangy Sauce. - \$19.99
- Chicken Cordon Bleu- Pan Fried, topped with Ham, Swiss Cheese and Hollandaise Sauce. - \$16.99
- Seafood Alfredo - \$15.99 - Sautéed shrimp, flaked crab, and asparagus over pasta, topped with our butter cream Alfredo sauce.
- ½ Rack BBQ Ribs and Shrimp Combo- The Perfect Pair - \$22.99

*All above enttées include bread basket, garden salad, sautéed green beans and baked potato.*

## Banquet Luncheon Menu

### Banquet Luncheon Menu

Selections

(Choose up to 5 Items)

Orange Roughy-Delicate White Fish Broiled to Perfection.

½ Rack BBQ Ribs- Slow Roasted with our "K" Ranch BBQ Sauce.

10 oz. Porterhouse Pork Chop-Center Cut.

Batter Dipt Shrimp-Lightly Battered, Served with Cocktail Sauce.

Chicken Alfredo-Creamy Alfredo over Pasta with Grilled Chicken

Chicken Cordon Bleu- Chicken Breast, Swiss Cheese, Sliced Ham Covered with Hollandaise Sauce.

Chicken Parmesan-Breaded Chicken Breast Covered with Mozzarella and

Marinara Sauce.

Chicken Stir Fry-Served over Rice with Seasonal Vegetable.

Lasagna-Our "Homemade" Recipe.

Rib & Shrimp Combo

## **Banquet Extras**

### **Desserts**

Chocolate Butter Cream 2.99 each

Chocolate Brownie \$1.79 each

Strawberry Torte \$2.99 each

Cheesecake with Strawberries • \$3.99 each

Ice Cream (Vanilla, Chocolate, Spumoni, Butter Pecan or Rainbow Sherbet. \$1.99 each