

Breakfast

Mustang Ranch Breakfast \$9

Two eggs, any style, served with hash browns, toast, sausage or bacon

Denver Omelet \$11

Bell peppers, onion, ham, cheese, served with hash browns and toast

Ham & Cheese Omelet \$10

Served with hash browns and toast

Omelet Lorraine \$12

Spinach, mushrooms, bacon, Swiss cheese, served with hash browns and toast

Veggie Omelet \$8

Seasonal vegetables, cheese, served with hash browns and toast

French Toast \$7.50

Two thick cut slices served with whipped butter and Maple syrup

Huevos Rancheros \$12

Served over corn tortillas, refried beans, eggs, and homemade ranchero sauce, topped with cheese and sour cream. Served with rice and beans.

Biscuits & Gravy \$10

Served with two farm fresh eggs any style, and choice of bacon, sausage, or ham

Mustang Ranch Breakfast Burrito \$9

Made with eggs, cheese, potatoes, and your choice of bacon, sausage, ham, or chorizo



Breakfast Sides

Bacon (4 slices)	\$3.50
Sausage (2 links)	\$3.50
Biscuits & Gravy	\$6.00
Toast or English Muffin	\$2.50
Hash Browns	\$3.00
Asst. Fruit Juices	\$2.00
Apple, Orange, Cranberry	
Milk	\$2.00
Coffee	\$2.00

consumption of raw or undercooked food may cause food borne illness



Lunch

11:00 am ~ 3:30 pm



Steakhouse Burger & Fries \$12

8 oz. beef patty, lettuce, tomato, onion rings, pepper corn sauce, and your choice of American, Swiss, cheddar, or Pepper Jack cheese

Hamburger & Fries \$10

8 oz. patty, lettuce, tomato, onion. Add your choice of cheese for \$1

Pastrami Burger \$13

8 oz. patty with your choice of cheese, piled high with pastrami, lettuce, tomato, and onion

Mushroom Bacon Swiss Burger \$13

With lettuce, tomato, and onion

Crispy Chicken Sandwich & Fries \$10

Breaded chicken breast, lettuce, tomato, onion, and basil aioli

Grilled Chicken Sandwich & Fries \$10

Marinated chicken breast, lettuce, tomato, onion, and chipotle aioli

Fish Sandwich \$10

Fresh battered Cod, tartar sauce, coleslaw on a toasted bun

Philly Cheese Steak Sandwich \$12

Juicy seasoned beef, bell peppers, onions, and cheesy garlic sauce served on a toasted French roll

Grilled Cheese Sandwich \$5

An American classic! Add tomatoes for \$1, avocado for \$2, or bacon for \$3

Classic Reuben Sandwich \$12

Fresh sliced corned beef piled high on marble rye, sour kraut, Russian dressing, and Swiss cheese

Fish & Chips \$10

Pacific Cod filet battered and deep fried with tartar sauce, malt vinegar, and coleslaw

"World Famous" Steak Sandwich \$13

8 oz. New York steak, lettuce, tomato, onion rings, served with a roasted garlic parmesan aioli

Prime Rib Dip \$10

Succulent prime rib, house au jus, horse radish aioli served on a toasted French roll

BLTA Sandwich \$10

Classic bacon, lettuce, and tomato sandwich with sliced avocado served on a toasted bun

Salads

Caesar \$8

Crisp Romaine lettuce tossed in our creamy Caesar dressing, Parmesan cheese, and croutons

Wedge \$9

Iceberg lettuce topped with Bleu cheese dressing, crispy bacon, crumbled Bleu cheese, cherry tomatoes

Mustang House \$7

Fresh mixed greens, cherry tomatoes, red onion, cucumbers, Jack cheese, and croutons



Milk
Coffee

Extras

Beer Battered Onion Rings \$8

Served with Ranch dressing

Award Winning Chili \$9

Served in a bread bowl with grated cheese

Coconut Shrimp \$7 (4), \$9 (6)

Fresh shrimp deep fried in golden coconut batter

Soft Drinks \$2

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Dinner

4:00 pm ~ Close



Starters

- Calamari \$10**
Served with a roasted garlic parmesan aioli
- Classic Prawn Cocktail \$9**
Six prawns served chilled with our home made cocktail sauce
- Crab Cakes \$10**
Crab pan seared golden brown served with a roasted red pepper aioli
- Bruschetta \$7**
A medley of tomatoes, red onion, basil, and olive oil on a toasted crostini with a rich balsamic reduction
- Coconut Shrimp \$9**
Fresh shrimp deep fried in golden coconut batter
- Seared Ahi Tuna \$12**
Served over a bed of cilantro lime mixed greens with wasabi aioli
- Steamed Clams \$14**
Cooked in a white wine red pepper garlic broth

Steaks

(Served with mashed or baked potato, seasonal vegetables, and a house salad. Make it a Caesar salad for \$1 more)

- 12 oz. Rib Eye \$23**
- 14 oz. Bone In Cowboy \$35**
- 12 oz. New York \$22**
- 8 oz. Filet Mignon \$27**
- 10 oz. Sirloin \$16**
- 20 oz. Porterhouse \$45**

Entrees

(Served with mashed or baked potato, seasonal vegetables, and a house salad. Make it a Caesar salad for \$1 more)

- Prime Rib \$23**
Served Friday and Saturday only
- Pork Chop \$17**
House marinated chop in a savory seasonal sauce
- Cornish Game Hen \$16**
Oven roasted with apples, thyme, craisens, and white wine
- Rosemary Chicken \$15**
Rotisserie roasted to perfection
- Lemon Pepper Chicken \$15**
Rotisserie roasted to perfection
- Fish of The Week**
Fresh fish, ask your server for details ~ market price

Soups & Salads

(Add chicken, shrimp, or steak to any salad for \$3)

- French Onion \$6**
The timeless classic
- New England Clam Chowder \$8**
Served in a bread bowl ~ add \$2
- Caesar \$8**
Crisp Romaine lettuce tossed in our creamy Caesar dressing, Parmesan, and croutons
- Summer Salad \$9**
Cherry tomatoes, orange sections, red onion, feta cheese, tossed in our house creamy balsamic
- Mustang House \$7**
Fresh mixed greens with cherry tomatoes, cucumbers, red onion, Jack cheese, and croutons
- Wedge \$9**
Wedge of Iceberg lettuce topped with homemade Bleu Cheese dressing, crispy bacon, crumbled bleu cheese, cherry tomatoes

Extra Sides \$4 each

Sauce Béarnaise	Grilled Vegetables
Sauce Diane	Bacon Mac & Cheese
Grilled Onions	Sautéed Mushrooms
Grilled Asparagus	Baked or Mashed Potato

Pasta

(Add chicken \$3, shrimp \$4, veggies \$2, to any pasta dish)

- Alfredo Pasta \$14**
Linguini tossed in a house made creamy Alfredo sauce
- Marinara Linguini \$12**
House made garlic, basil, tomato marinara
- Pasta Fresco \$15**
Penne pasta tossed in a garlic basil olive oil, cherry tomatoes, nicoise olives, and artichoke hearts

Dessert

- Asst. Pies Ala Mode \$3.50**
- Ice Cream (2 scoops) \$3**

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