



RANCHERS CLUB
OF * NEW MEXICO

The Rancher's Club of New Mexico, conceived in 1985, was inspired by the rustic elegance of ranch house comfort. The saddles, artifacts and artwork in the lounge and restaurant were donated by native New Mexican ranchers.

The photos in our lounge were taken by renowned photographer Harvey Caplin, who still maintains a gallery in "old town" Albuquerque. These are no longer duplicated and are quite rare, depicting life at Bell Ranch, a 470,000 acre spread in northeast New Mexico.



The unique flavor imparted to our grilled meats and seafood come from the exclusive wood fired French ovens still in use in our kitchen. These ovens are fired daily by using only natural woods, and the "gridiron" grill used allows maximum exposure of the meats to these aromatic coals. This style of grilling is very reminiscent of the open range feasts of days past.

Thank you for choosing to dine with us. Our only goal is to provide truly memorable experiences for all.

-The Rancher's Club Staff

GRILL WOODS AND CHARCOALS

THE RANCHER'S CLUB UNIQUE FLAVORS COME FROM THE AROMATIC WOODS BURNED DAILY IN OUR EXCLUSIVE FRENCH STYLE OVENS

MESQUITE WOODS are burned on Monday, Wednesday, Friday and Saturday. The delicate Mesquite tang is especially nice with fish and shellfish.

HICKORY WOODS are burned on Tuesday, Thursday and Sunday. Hickory imparts a savory ham or bacon flavor that is best with meat.

APPLE, SASAFRASS, and CHERRY WOODS are also burned based on availability. These choices will be provided you by your captain.

Appetizers

Ocean Sampler

Seared rare yellow fin tuna, ceviche of diver scallops, chilled sesame and ginger calamari salad
11-

Baked Brie

Served warm in a flaky pastry crust with dried fruit compote and grilled walnut crostini
9-

Wood Oven Roasted Portabello Mushroom

With marinated tomato bleu cheese stuffing and garlicky bread crumbs, crisp Arugula, Balsamic reduction and basil oil
7-

Grilled Jumbo Shrimp Skewer

Basted with our famous Rancher's glaze, on a bed of jicama mango slaw
9-

Lobster Chimichanga

Lobster, sweet red pepper, basil, Monterey Jack and creamy Boursin cheeses wrapped in a crisp chipotle tortilla. Served with seasonal fruit salsa.
12-

Carpaccio

Charred black pepper encrusted Carpaccio of beef tenderloin with Parmesan crisp, roasted red pepper salad and smoky tomato oil
11-

Shrimp Cocktail

Slowly poached in distinctive New England seasonings and served with your choice of cocktail or stone ground mustard sauces
10-

Oysters Rockefeller

Baked Hillman Oysters with fresh spinach, shallots, Pancetta bacon and sauce Hollandaise
12-

Soups & Salads

French Onion Au Gratin

Caramelized onions, reduction of brandy and sherry, beef and chicken stocks
6-

Grilled Endive

Wood grilled Endive with candied black pepper pine nut brittle, bleu cheese and basil lemon vinaigrette
6-

Rancher's Garden Salad

Mixed seasonal greens with fresh vegetables. Your server will expand on the wide variety of gourmet dressings available
7-

Caesar Salad

Prepared table side for two or more
9- per person

Chef's Soup Du Jour

Created daily with only the finest ingredients
5-

Spinach Salad

Crisp leaves, shaved red onion, mushroom, hard-cooked egg. Topped by a warm Balsamic vinegar and bacon dressing
8-



RANCHER'S CLASSICS

THE FOLLOWING ITEMS ARE ACCOMPANIED BY YOUR CHOICE OF TWO VEGETABLE AND/OR STARCHES. CHOOSE THESE ITEMS FROM THE LIST PROVIDED BELOW, OR ASK YOUR CAPTAIN FOR A FAVORITE COMBINATION

Meats and Wild Game

Filet Mignon

Minimal marbling, light flavor from natural juices. By far the most tender and widely enjoyed cut
34-

Rib-Eye

Dry Aged Certified Angus Beef. Great marbling, small eye of fat. Best natural flavors
35-

Porterhouse

Generous portions of Filet and New York
39-

Rib-eye of Bison

Certified American Bison
37-

Steak Au Poivre

Filet Mignon roasted in our kitchen, then finished at your table with a melange of fresh peppercorns, Dijon mustard and a rich brandy demi glace
37-

Cowboy Cut Rib

Huge portion of well-trimmed, bone-in Rib-eye
36-

Rack of Lamb

Pinon and fresh sage encrusted, then pan seared and finished to your liking
33-

New York Sirloin

Dry Aged Certified Angus Beef. Full marbling and natural flavor
33-

Mixed Grills

Filet and Lobster

Wood fired tenderloin with olive oil basted lobster tail. Served with a brandied lobster butter and veal reduction
52-

Filet and Crab Legs

Tenderloin with one-half pound of Alaskan King crab legs
48-

Hunter's Grill

Double-bone Antelope chop, 4oz venison tenderloin and grilled wild boar sausage. Served with red currant veal reduction
38-

Seafood

King Crab Legs

A full pound of succulent Alaskan King crab finished in a court bouillon. Served with drawn butter
53-

Grilled Shrimp and Scallops

Wood grilled white prawn and sea scallop skewers with Rancher's glaze.
25-

Ahi Tuna Steak

Grilled Yellowfin Tuna encrusted with black sesame seeds
28-

Lobster Tail

16 ounces, butterflied on the shell. Roasted or steamed with white wine and butter
Market Price

Vegetables, Potatoes & Rice

Grilled Green Chile Asparagus Vegetable of the Day Sautéed Mushrooms
Grilled Sweet Potato Caramelized Onion and Asparagus Risotto
Potato and Artichoke Au Gratin Garlic Mashed Potatoes

Sauces

Rancher's Glaze Hollandaise Raspberry Chipotle Bordelaise
Brandy Peppercorn Bernaise Hoisin BBQ Horseradish Cream
Red Chile Demi Glace Rancher's Homestyle Steak Sauce
Wild Mushroom Demi Glace Lemon Garlic Burre Blanc



Rancher's Club Private Dining Rooms

The Mitchell Room-



Mr. A.K. Mitchell was the manager of Bell Ranch from 1933 until 1947. He was also chairman of the New Mexico Cattle Growers Association, as were his son, and eventually his grandson. The table in this room is the same that spent decades in the kitchen of their ranch.



The Buddy Major Room-

Mr. Buddy Major was a long time rodeo star more frequently known as "The King of the Calgary Stampede." He is a native New Mexican, and still frequents the club.

Inquire of our two private dining rooms or full restaurant booking for that special company function or party (custom menus available upon request)