THE RANCH HOUSE GRILL

NOT JUST GREAT STEAKS

PHONE 813-831-9759

HOURS
Monday - Thursday 11a.m. - 10p.m.
Friday - Saturday 11a.m. - 10:30p.m.
Sunday 11a.m. - 9p.m.

4426 W. Gandy Blvd. | Tampa, FL 33611

Thank you for supporting your locally owned business!

theranchhousegrill.com
APPETIZERS

PORTABELLA UMBRELLA The ultimate mushroom loaded with crab meat & shrimp stuffing $8.99

ONION RINGS Onion slices fried crispy and crunchy. Served with spicy horseradish sauce. $7.99

JUMBO WINGS Mild, Medium, Hot, BBQ or Blackened. Served with celery and your choice of ranch or blue cheese. 6 for $7.50 | 12 for $13.50 | 25 for $21.99

CHICKEN TENDERS Lightly breaded and served with honey mustard. $8.99

FRIED CHEESE STICKS & JALAPENO POPPERS Jalapenos stuffed with cheddar cheese and breaded mozzarella cheese deep fried to perfection. $8.99

COCONUT SHRIMP Hand dipped in batter rolled in coconut and fried golden. Served with sweet chili sauce. $8.99

SPANAKOPITA Layers of phyllo dough, stuffed with spinach and feta cheese. $8.50

SHRIMP ON A STICK Grilled bacon wrapped shrimp drizzled with honey. $9.99


TEXAS TOOTHPICKS batter fried jalapeños and onion strips. Served with spicy horseradish sauce. $8.99

POTATO SKINS Topped with cheddar cheese, bacon bits & chives served with sour cream. $8.99

All deep fried food cooked in 100% non trans fat oil

SOUPS

FRENCH ONION SOUP AU GRATIN
We make our own. Loaded with sweet onions, then topped with toast and a slice of provolone cheese. $5.50

HOMEMADE SOUP OF THE DAY
Cup $3.75  Bowl $4.75

SALAD

Cup of Soup and House Salad $9.99
House Salad or Caesar Salad $8.99
Greek Salad $10.99
Grilled Chicken or Chicken Caesar Salad $12.50
Steak Caesar Salad $13.25
Salmon Caesar Salad $13.99
Spinach Salad $9.99 with chicken $13.99

Salad Dressings
Blue Cheese, French, Honey Mustard, Italian, Ranch, 1,000 Island, Our Famous House Dressing (Chopped olives, Parmesan cheese and greek vinaigrette). Extra dressing .25¢

Gift certificates always available! Ask the manager about our party facilities!
WE PROUDLY SERVE
Fresh cut prime & choice steaks hand selected... Aged... Cut on premises.
HOW TO ORDER OUR STEAKS TO YOUR TASTE.
Rare - Cool red center, Medium Rare - Warm red center, Medium - Hot pink center,
Medium Well - Cooked through slightly pink, Well Done - Charred outside cooked through
(we are not responsible for tenderness of well done steaks)

ENTRIES
All of the dinners are served with homemade bread, and your choice of 2 sides:
garden salad, baked potato, steak fries, sweet potato, garlic smashed potatoes,
rice pilaf, black eyed peas, fresh vegetable of the day, cole slaw or spaghetti

MEATLOAF
Homemade just like Mom’s. $12.99

9 OZ. CHOICE SIRLOIN STEAK
Broiled to your taste. $13.99

14 OZ. CHOPPED SIRLOIN
We grind our own, topped with grilled onions, peppers and mushrooms. $13.99

TWO 8 OZ. CENTER CUT PORK CHOPS
Broiled to perfection and served with apple sauce $16.99

9 OZ. FILET MIGNON
The ultimate in fine steaks. $24.99

16 OZ. T-BONE STEAK, THE ALL AMERICAN STEAK
Topped with fresh sauteed mushrooms. $22.99

THE 20 OZ. PORTERHOUSE STEAK
Strip steak and filet mignon all in one, topped with fresh sauteed mushrooms. $25.99

12 OZ. TOP SIRLOIN STEAK
Our most popular steak. $18.99

12 OZ. NEW YORK STRIP
A great choice for hungry steak lovers. $21.99

14 OZ. RIBEYE STEAK
Rich flavor, our steak lovers favorite. $23.99

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Strip steak and filet mignon all in one, topped with fresh sauteed mushrooms. $25.99

ROAST PRIME RIB
Perfectly seasoned, and slow roasted, served in its own natural juices.
8 oz. $16.99 | 12 oz. $21.99

BABY BACK PORK RIBS
Tender and Tasty, Fall off the Bone Goodness.
Whole Slab $20.99 | 1/2 Slab $16.99

A LA CARTE
Baked Potato $2.99
Steak Fries $2.99
Vegetables of the day $2.99
Sweet Potato $2.99
Garlic Smashed Potatoes $2.99
Rice Pilaf $2.99
Loaded Baked Potato $3.99
Black Eyed Peas $2.99

Suggested gratuity of 18% will be added to parties of 8 or more.

Consumer Advisory: Consuming raw or under cooked meats, eggs, poultry, seafood
or shellfish increases your risk of contracting a food borne illness especially
if you have certain medical conditions.
FROM THE RANCH HOUSE
FISHIN’ HOLE

All of the dinners are served with homemade bread, and your choice of 2 sides: garden salad, baked potato, steak fries, sweet potato, garlic smashed potatoes, rice pilaf, black eyed peas, fresh vegetable of the day, cole slaw or spaghetti.

BEER BATTERED FISH
Filet of haddock dipped in beer batter and deep fried. $14.99

BAKED STUFFED FLOUNDER
Plump filets of flounder stuffed with crab meat & shrimp au gratin. $17.99

GULF GROPER YOUR WAY
Broiled, Blackened, Cajun, Fried or Grilled. $20.99

CHICKEN DINNERS
All of the dinners are served with homemade bread, and your choice of 2 sides: garden salad, baked potato, steak fries, sweet potato, garlic smashed potatoes, rice pilaf, black eyed peas, fresh vegetable of the day, cole slaw or spaghetti.

COCONUT SHRIMP
hand dipped in batter rolled in coconut and fried golden. Served with sweet chili sauce. $18.99

FRIED GULF SHRIMP DINNER
$19.99

GRILLED SALMON
$17.99

FRESH ROASTED CHICKEN
Greek style. 1/2 chicken marinated in butter, garlic, olive oil, lemon and oregano. $13.99

GRILLED CHICKEN BREAST
2 grilled breasts, a great choice. $13.99

CHICKEN PICCATA
Pan fried chicken breast topped with a lemon butter sauce and capers. $13.99

COOKED CRAB LEGS
Served with drawn butter and a lemon wedge. ~Market Price~

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CHICKEN SOUVLAKI PLATE
2 chicken kebabs served with pita bread, rice pilaf and Greek salad. $13.50

CHICKEN TENDERS
A generous portion of golden fried chicken strips. $13.50

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SANDWICHES
All sandwiches served with your choice of steak fries or coleslaw

GROUPER SANDWICH
Filet of grouper can be grilled, blackened, fried, broiled or cajun. $13.99

GRILLED CHICKEN SANDWICH
Marinated chicken breast grilled to perfection on a tasty bun. $10.99

1/2 POUND RANCH HOUSE BURGER
Ground fresh daily. $9.99 With cheese $10.50
(American, Provolone, Mozzarella, Cheddar or Swiss)

Add Blue Cheese $1.25, Feta $1.00, Mushrooms $.75, Bacon $1.50

PASTA SPECIALTIES
All pasta dinners are served with garden salad and homemade bread

EGGPLANT PARMESAN WITH SPAGHETTI
Savory eggplant topped with mozzarella cheese and marinara sauce. $12.99

CHICKEN PARMESAN WITH SPAGHETTI
Tasty chicken breast topped with mozzarella cheese and marinara sauce. $14.99

MEAT LASAGNA
Layers of pasta and ground beef sauce topped with cheese and served with garlic bread. $12.99

SPAGHETTI MARINARA
Served with our homemade marinara sauce and garlic bread. $10.99
Add our savory meatballs $13.99

FETTUCCINE ALFREDO
Egg fettuccine noodles with creamy alfredo sauce. $11.99
With chicken breast $14.99
With shrimp $15.99

CHICKEN TENDERS $6.99
BROILED BEEF BURGER $6.99
CHEESE BURGER $6.99
SPAGHETTI DINNER $6.99

All children’s dinners include steak fries except spaghetti.
Add children’s salad $1.99.
(substitution $.75 extra)

Suggested gratuity of 18% will be added to parties of 8 or more.

Gift certificates always available!
Ask the manager about our party facilities!

10 Years of age or under

Suggested gratuity of 18% will be added to parties of 8 or more.
DESSERTS

COWBOY HAT Warm brownie topped with vanilla ice cream, chocolate syrup, nuts and lots of whipped cream. $5.50

COLOSSAL CHEESECAKE Topped with strawberries or blueberries. $5.50

KEY LIME PIE $5.50

CHOCOLATE MOUSSE PIE $5.50

APPLE PIE $4.99

APPLE PIE A LA MODE $5.99

BOWL OF VANILLA OR CHOCOLATE ICE CREAM $2.99

BEST WISHES CAKE Whole $8.99
Good for every occasion Slice $2.99

REESE’S PEANUT BUTTER PIE $5.50

ASK ABOUT OUR DESSERT OF THE MONTH

DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Root Beer, Pibb Xtra, Lemonade, Iced Tea, Raspberry Tea, Milk, Cranberry Juice, Pineapple Juice, Orange Juice, Grapefruit Juice, Coffee, Hot Tea, Hot Chocolate, Bottled Water

WE HAVE A FULL BAR

HAPPY HOUR
4 P.M. TO 7 P.M. DAILY
Draft specials and 2 for 1
Wells, Wines, Manhattans, Martinis, Margaritas

FROM THE BAR

BEER

ON DRAFT - MUG | PITCHER
Bud, Bud Light, Amber Bock

BOTTLE BEER
Amstel Light, Blue Moon, Bud, Bud Light, Coors Light, Corona, Goose Island, Heineken, Killians, Michelob Ultra, Miller Light, Stella Artois, Yeungling

WINE

BY THE GLASS $5.50 - 1/2 Carafe & Full Carafe available
Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Grigio, Chardonnay, Sangria

BY THE BOTTLE

WHITE WINES
William Hill Chardonnay $24
Ecco Domani Pinot Grigio $20
Canyon Road Moscato $18

RED WINES
Louis Martini Cabernet Sauvignon $30
Apothic Red Blend $24
Alamos Malbec $20
Mirassou Pinot Noir $20

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