

BREAKFAST

BANANAS FOSTER FRENCH TOAST

Two slices of brioche bread dipped in egg batter and grilled. Topped with banana caramel sauce, toasted pecans, whipped butter, and powdered sugar. 13
Add strawberry topping, +3.

SUNRISE STACK

Four fluffy pancakes with hints of vanilla, topped with whipped butter. Served with two eggs cooked any style and your choice of sausage, bacon, or ham. 12

ALL-AMERICAN BREAKFAST

Two eggs cooked any style with your choice of sausage, bacon, or ham, plus two pancakes. Served with white or wheat toast and home fries. 13

AVOCADO TOAST

Two slices of wheat toast topped with smashed avocado, cheddar cheese, grilled asparagus, and two eggs cooked any style. 11

BISCUITS & GRAVY

Two buttermilk biscuits smothered in housemade country sausage gravy. Served with two eggs cooked any style and home fries. 11

BROWN SUGAR & BERRY OATS

Warm oatmeal with fresh berries, dried cherries, brown sugar, and your choice of milk or almond milk. 7

PARFAIT & PROTEIN

Greek yogurt with granola, fresh berries, and honey. Served with two eggs cooked any style. 11

BELGIAN WAFFLE

Topped with whipped butter and warm maple syrup. 10
Add strawberry topping, +3.

SOUTHWEST BREAKFAST BURRITO

Scrambled eggs, chorizo sausage, peppers, onions, and cheddar cheese, topped with queso and ranchero sauce. Served with home fries. 14

HUEVOS RANCHEROS

Two crispy tortillas topped with black beans, red and green chile sauce, over-easy eggs, cotija cheese, and pico de gallo. Served with home fries. 13

THREE-EGG OMELET

Build your own with three fillings. Served with home fries. 13

Extra fillings are \$1 each.

CHEDDAR
SWISS
SAUSAGE
HAM

BACON
ONIONS
PEPPERS
TOMATOES

MUSHROOMS
JALAPEÑOS
ASPARAGUS

A LA CARTE

WHITE OR WHEAT TOAST.....2
APPLEWOOD BACON.....3
SAUSAGE.....3
SMOKED HAM.....3
SAUTÉED HOME FRIES.....3

FRESH FRUIT.....3
BISCUIT WITH GRAVY.....5
TWO PANCAKES.....5
TWO EGGS COOKED ANY STYLE.....5

COFFEE & MORE

ESPRESSO.....3
CAPPUCCINO.....5
CAFÉ VANILLA.....5
CAFÉ MOCHA.....5
HOT CHOCOLATE.....4

	SMALL	LARGE
MILK.....	3	4
JUICE (Orange or Apple).....	3	4

STARTERS

CHIPS & SAUSAGE QUESO

Creamy white queso blended with onions, green chiles, and spicy sausage. Served with tortilla chips and salsa. 12
Chips & Salsa Only: 7

ENCHILADA DIP

Pulled chicken and corn tortillas baked in a warm queso sauce, topped with melted mixed cheese. Finished with pickled onions and fresh avocado. Served with crispy tortilla chips. 13

HOMEMADE PORK RINDS

Crispy fried pork rinds with warm queso-pimento cheese. 11

ZUCCHINI FRIES

Hand-breaded zucchini sticks served with buttermilk ranch. 12

SHRIMP CARGOT

Seasoned shrimp baked in garlic butter and topped with melted Havarti cheese. Served bubbling hot with toasted baguette for dipping. 16

TUNA TARTARE TACOS

Four crispy wonton shells filled with fresh tuna and topped with shredded green apple. Rested on avocado mousse and finished with crumbled cotija cheese. 16

BARBACOA TOSTADAS

Two crispy tortilla shells layered with black bean purée, creamy guacamole, and tender barbacoa. Topped with fresh pico de gallo, pickled onions, and crumbled cotija cheese. 12

SPECIALTIES

CHICKEN POT PIE

Creamy chicken with peas and carrots, baked with a golden-brown flaky puff pastry crust. 21

SMOTHERED CHICKEN

Pan-seared chicken topped with Havarti cheese, bacon, mushrooms, and butter sauce. Served with garlic mashed potatoes and grilled asparagus. 18.5

CHICKEN FETTUCINE ALFREDO

House Alfredo sauce with parmesan and pecorino, tossed with fettuccine and topped with grilled chicken. 16

LASAGNA

Layered with bolognese, mozzarella, and béchamel, served over pomodoro and finished with parmesan and parsley. 20

CAJUN CHICKEN PASTA

Rigatoni tossed with blackened chicken, andouille sausage, peppers, tomatoes, and Cajun cream sauce. 21.5

BONE-IN PORK CHOP

Grilled and glazed with bourbon-peach sauce, served with asparagus, garlic mashed potatoes, and topped with shoestring sweet potatoes. 23

CHICKEN FRIED STEAK

Crispy steak with country gravy, green beans, and garlic mashed potatoes. 19

HOMESTYLE MEATLOAF

Savory meatloaf with garlic mashed potatoes and green beans. 18

HARVEST RICE BOWL

Sautéed onions, mushrooms, zucchini, broccoli, grape tomatoes, and asparagus served over a bed of steamed wild rice. 15

Add Chicken 6 • Add Salmon 10 • Add Shrimp 10

SANDWICHES

Served with seasoned fries.

CHEESEBURGER

American cheese, lettuce, red onion, tomato, pickles, and mustard on a toasted brioche bun. 14

MONTE CRISTO

Ham and smoked turkey between Swiss and American cheese on white bread, tempura-battered and golden-fried, then dusted with powdered sugar. Served with blackberry preserves. 15

GREEN CHILE QUESO BURGER

Hatch green chiles, queso, and tortilla chips on a toasted brioche bun with lettuce, tomato, onion, and pickles. 16

PHILLY CHEESESTEAK

Thin-sliced ribeye with onions and mushrooms, topped with melted white American cheese on a toasted hoagie. 16

SWEET HEAT CHICKEN SANDWICH

Buttermilk-fried chicken, pickles, remoulade, and a drizzle of Sriracha honey on a toasted brioche bun. 15

PIMENTO CHICKEN SANDWICH

Char-grilled chicken, pimento cheese, crispy bacon, and ranch dressing on a toasted brioche bun with lettuce, tomato, and red onion. 14

CIMARRON CLUB SANDWICH

Stacked with ham, smoked turkey, bacon, Swiss and cheddar cheese, lettuce, tomato, and mayo on toasted wheat bread. 14

SALADS

Dressings: Buttermilk Ranch, Bleu Cheese, Thousand Island, Italian, Balsamic Vinaigrette, Honey Mustard, Oil & Vinegar, Caesar.

Add Chicken 6 • Add Salmon 10 • Add Shrimp 10

HOUSE SALAD

Fresh greens topped with tomatoes, red onions, and crispy croutons. 9

CAESAR SALAD

Chopped romaine with creamy Caesar dressing, croutons, and parmesan. 10

CHICKEN FAJITA SALAD

Grilled chicken and mixed greens with sautéed peppers and onions, shredded cheese, pico de gallo, guacamole, and a toasted tortilla. Served with spicy ranch dressing. 14

THE WEDGE

Iceberg wedge with bacon, fried onions, cherry tomatoes, bleu cheese crumbles, and buttermilk ranch. 10

FROM *the* SEA

SOUTHERN FRIED CATFISH

Crispy catfish with green beans and fries. 19

BLACKENED CATFISH

Seasoned, seared, and served with wild rice, steamed broccoli, tartar sauce, and lemon. 19

CHILEAN SEABASS

Pan-seared and served over black bean purée with avocado mousse and mango salsa. Finished with lemon and fresh herbs. 49

GRILLED SALMON

Served over creamy risotto with grilled asparagus and finished with citrus aioli. 29

CAJUN REDFISH

Cajun-seasoned, seared, and topped with crawfish cream sauce. Served with wild rice and grilled asparagus. 30

PAN-SEARED REDFISH

Finished with lemon beurre blanc, served over wild rice with grilled asparagus. 20

SHRIMP BORRACHO

Sautéed shrimp tossed with black beans, peppers, and onions in chipotle mezcal butter. Served over cilantro rice. 24

STEAKS

All steaks are locally-sourced Choice Angus Beef and served with two sides.

10 OZ. SIRLOIN
29

6 OZ. FILET
45

9 OZ. FILET
52

14 OZ. RIBEYE
50

24 OZ. PORTERHOUSE

Broiled, sliced, and served on the bone with chimichurri. 81

14 OZ. BAYOU RIBEYE

Blackened and topped with crawfish cream sauce. 54

STEAK & LOBSTER

6 oz. filet and lobster tail. 76
Weekends and Holidays

ENHANCEMENTS

GARLIC & HERB BUTTER
4

CHIMICHURRI
4

TRUFFLE BUTTER
5

CRAWFISH CREAM SAUCE
7

SIDES

BAKED POTATO.....6
FRENCH FRIES.....5
MAC & CHEESE.....6
GARLIC MASHED POTATOES.....6
BABY RED POTATOES.....6

CREAMY RISOTTO.....7
FRENCH GREEN BEANS.....6
GLAZED BRUSSELS SPROUTS.....7
GRILLED ASPARAGUS.....8
WILD RICE.....5

STEAMED BROCCOLI.....6
FRESH FRUIT.....4
SIDE SALAD.....4
CUP OF SOUP.....6



CIMARRON RIDGE

AT GOLDEN MESA

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



CIMARRON RIDGE

— AT GOLDEN MESA —

KID'S MENU

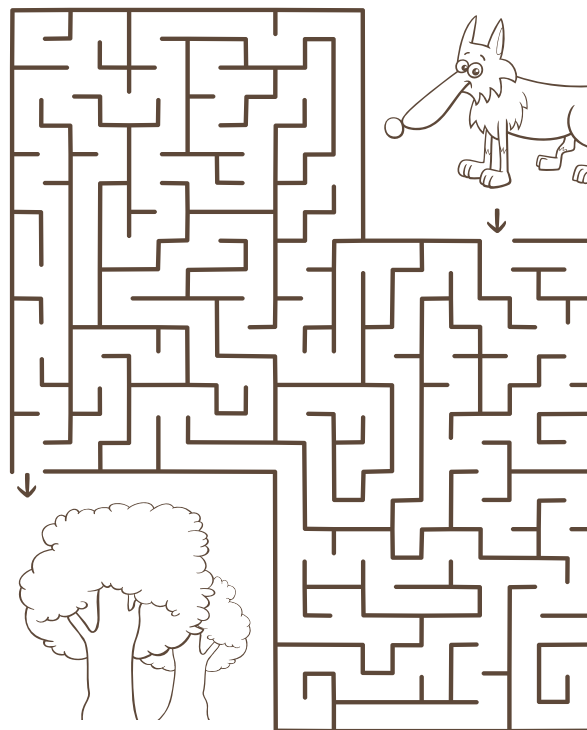
All items are 6.50 and come with one side item.

For children 12 and under.

Mac & Cheese
Grilled Cheese
Chicken Tenders

SIDES

French Fries
Garlic Mashed Potatoes
Steamed Broccoli
French Green Beans

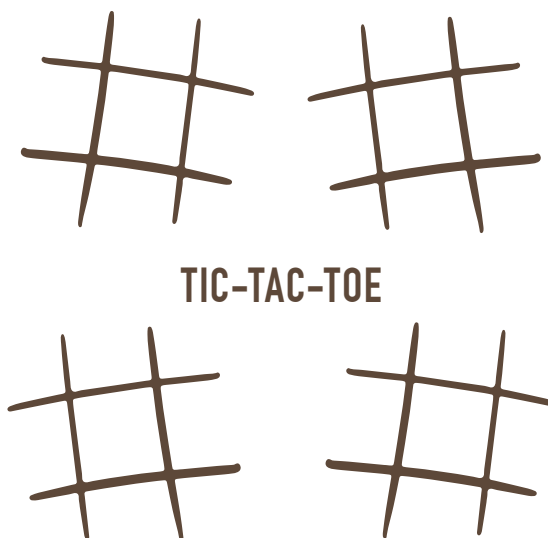


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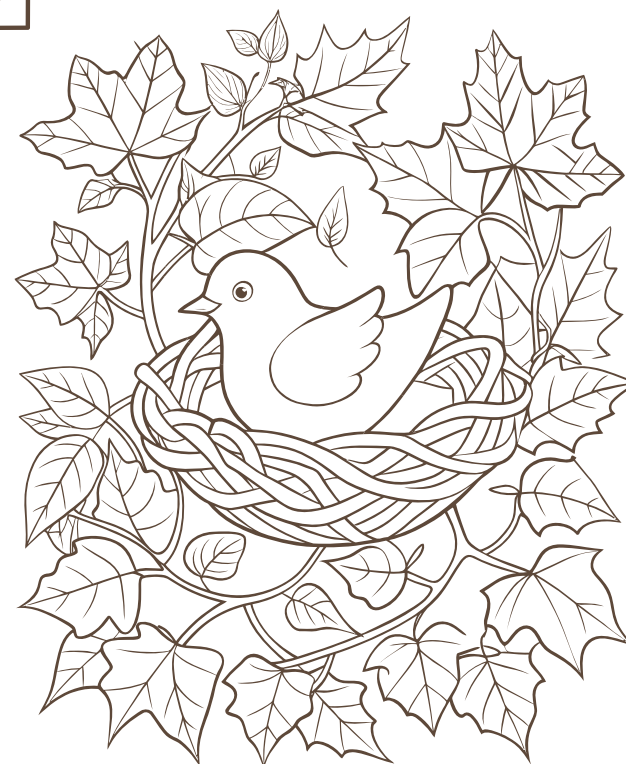
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H	E	D	G	E	H	O	G

DEER
RABBIT
BEAR
HEDGEHOG

WOLF
OWL
FOX
SQUIRREL



TIC-TAC-TOE



WINE by the GLASS

SPARKLING

LA MARCA PROSECCO | VENETO, ITALY | \$9
Pear, peach, floral, crisp finish

VOGA MOSCATO | ITALY | \$9
Tropical fruit, honeysuckle, sweet sparkle

WHITES & ROSÉ

HONIG SAUVIGNON BLANC | NAPA VALLEY, CA | \$10
Citrus, melon, herbs, grassy finish

KING ESTATE PINOT GRIS | WILLAMETTE VALLEY, OR | \$11
Peach, lemon, floral, bright acidity

ANGELINE CHARDONNAY | CALIFORNIA | \$8
Tropical fruit, vanilla, creamy texture

ROMBAUER CHARDONNAY | CARNEROS, CA | \$14
Buttery apple, vanilla, spice, toast

ANGELINE ROSÉ | CALIFORNIA | \$8
Raspberry, watermelon, citrus, dry finish

REDS

ANGELINE PINOT NOIR | CALIFORNIA | \$8
Red berries, spice, soft finish

RAPTOR RIDGE PINOT NOIR | WILLAMETTE VALLEY, OR | \$15
Red cherry, spice, silky finish

MARTIN RAY CABERNET SAUVIGNON | SONOMA COUNTY, CA | \$10
Blackberry, vanilla, smooth, cedar spice

ANGELINE CABERNET SAUVIGNON | CALIFORNIA | \$8
Black cherry, cocoa, smooth finish

JUSTIN CABERNET SAUVIGNON | PASO ROBLES, CA | \$16
Red cherry, cocoa, savory herbs

ANGELINE MERLOT | CALIFORNIA | \$8
Dark berries, mocha, smooth finish

COCKTAILS



WOODFORD RESERVE OLD FASHIONED | \$15.50
Woodford Reserve bourbon, simple syrup, bitters



APPLETINI | \$8.50
Absolut vodka, sour apple, sweet and sour



BLACKBERRY MARGARITA | \$12
Patrón Silver tequila, blackberry, lime juice, margarita mix



TENNESSEE MULE | \$11
Jack Daniel's whiskey, lime juice, ginger beer



ESPRESSO MARTINI | \$8
Grey Goose vodka, house espresso mix, coffee beans



COSMOPOLITAN | \$10
Grey Goose vodka, Cointreau, simple syrup, cranberry



BLACKBERRY MOJITO | \$8
Bacardi rum, blackberry, simple syrup, lime juice, club soda



CUCUMBER CHILTON | \$8
Stoli Cucumber vodka, lemon juice, club soda



COWBOY GOLD RUSH | \$8
Pendleton whisky, lemon juice, honey



THE CLASSIC (DRY MARTINI) | \$12.50
Bombay Sapphire gin, dry vermouth, olives



SANGRIA | \$10
Red wine, house sangria mix, Starry



CIMARRON RIDGE BLOODY MARY | \$18
Grey Goose vodka, Bloody Mary mix, lime juice, garnish

WINE *by the* BOTTLE

CABERNET SAUVIGNON

- 91 PTS.** MARTIN RAY | SONOMA COUNTY, CA | \$36
Blackberry, vanilla, smooth, cedar spice
- 91 PTS.** JUSTIN | PASO ROBLES, CA | \$52
Red cherry, cocoa, savory herbs
- 90 PTS.** CHATEAU BUENA VISTA | NAPA VALLEY, CA | \$60
Black fruit, vanilla, full-bodied finish
- 91 PTS.** HONIG | NAPA VALLEY, CA | \$76
Blackberry, spice, cedar, silky finish
- 91 PTS.** STAG'S LEAP ARTEMIS | NAPA VALLEY, CA | \$80
Cassis, tobacco, silky, soft tannins
- 92 PTS.** CAYMUS | NAPA VALLEY, CA | \$125
Blackberry, vanilla, rich, velvety finish
- 95 PTS.** SHAFER ONE POINT FIVE | STAGS LEAP DISTRICT, CA | \$215
Concentrated blackberry, graphite, plush layers
- 94 PTS.** SILVER OAK | NAPA VALLEY, CA | \$200
Cassis, espresso, dark, velvety texture
- 94 PTS.** PLUMPJACK | OAKVILLE, CA | \$250
Black cherry, mocha, bold structure
- 96 PTS.** POETRY - CLIFF LEDE | STAGS LEAP DISTRICT, CA | \$400
Blackberry, graphite, spice, plush structure

HOUSE WINE ANGELINE | CALIFORNIA | \$28
Black cherry, cocoa, smooth finish

ROSÉ & WHITE ZINFANDEL

- 91 PTS.** WHISPERING ANGEL ROSÉ | PROVENCE, FRANCE | \$38
Red berries, citrus, dry elegance
- HOUSE WINE** TOP SELLER | BERINGER WHITE ZINFANDEL | CALIFORNIA | \$28
Strawberry, melon, floral, crisp finish
- HOUSE WINE** ANGELINE ROSÉ | CALIFORNIA | \$28
Raspberry, watermelon, citrus, dry finish

PINOT NOIR

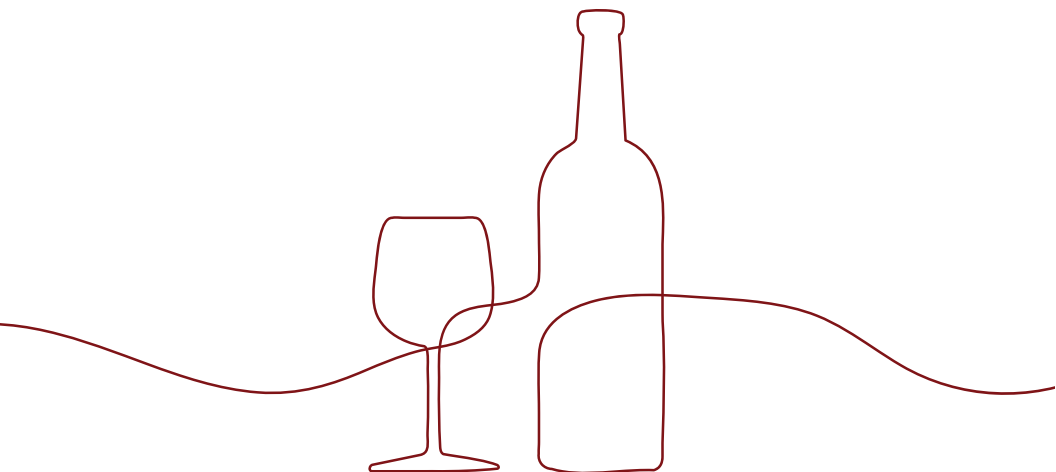
- 91 PTS.** BELLE GLOS | SANTA MARIA VALLEY, CA | \$76
Ripe berries, vanilla, smooth texture
- 92 PTS.** KEN WRIGHT | WILLAMETTE VALLEY, OR | \$40
Cherry, earth, spice, elegant balance
- 91 PTS.** STOLLER FAMILY ESTATE | DUNDEE HILLS, OR | \$33
Currant, raspberry, floral, silky tannins
- 91 PTS.** RAPTOR RIDGE | WILLAMETTE VALLEY, OR | \$55
Red cherry, spice, silky finish
- HOUSE WINE** ANGELINE | CALIFORNIA | \$28
Red berries, spice, soft finish

MERLOT

- 92 PTS.** DUCKHORN | NAPA VALLEY, CA | \$64
Black plum, cedar, rich structure
- 93 PTS.** PRIDE MOUNTAIN | SPRING MOUNTAIN DISTRICT, CA | \$76
Blackberry, mocha, smooth oak integration
- 92 PTS.** SHAFER | NAPA VALLEY, CA | \$88
Blackberry, sage, oak, elegant depth
- HOUSE WINE** ANGELINE | CALIFORNIA | \$28
Dark berries, mocha, smooth finish

SHIRAZ

- 92 PTS.** MOLLYDOOKER 'THE BOXER' SHIRAZ | SOUTH AUSTRALIA | \$46
Plum, licorice, chocolate, bold finish



WINE by the BOTTLE

CHAMPAGNE & SPARKLING

- 97 PTS.** DOM PÉRIGNON | CHAMPAGNE, FRANCE | \$300
Toasted brioche, lemon cream, almond
- 93 PTS.** LAURENT-PERRIER LA CUVÉE BRUT | CHAMPAGNE, FRANCE | \$100
Citrus, white flowers, elegant mousse
- 90 PTS.** MUMM NAPA BRUT ROSÉ | NAPA VALLEY, CA | \$48
Strawberry, citrus, creamy bubbles, fresh
- 90 PTS.** LA MARCA PROSECCO | VENETO, ITALY | \$34
Pear, peach, floral, crisp finish
- 90 PTS.** VOGA MOSCATO | ITALY | \$32
Tropical fruit, honeysuckle, sweet sparkle

SAUVIGNON BLANC

- 91 PTS.** HONIG | NAPA VALLEY, CA | \$36
Citrus, melon, herbs, grassy finish
- 90 PTS.** MARTIN RAY | SONOMA COUNTY, CA | \$35
Lime, apple, crisp, mineral-driven

PINOT GRIGIO & PINOT GRIS

- 91 PTS.** SANTA MARGHERITA | ALTO ADIGE, ITALY | \$46
Green apple, lemon, clean minerality
- 91 PTS.** LIS NERIS | FRIULI, ITALY | \$36
Stone fruit, white flowers, mineral
- 90 PTS.** KING ESTATE | WILLAMETTE VALLEY, OR | \$42
Peach, lemon, floral, bright acidity

CHARDONNAY

- 91 PTS.** ROMBAUER | CARNEROS, CA | \$50
Buttery apple, vanilla, spice, toast
- 90 PTS.** STOLLER | DUNDEE HILLS, OR | \$33
Lemon zest, apple, crisp minerality
- HOUSE WINE** ANGELINE | CALIFORNIA | \$28
Tropical fruit, vanilla, creamy texture

RIESLING

- 91 PTS.** DR. LOOSEN BLUE SLATE KABINETT | MOSEL, GERMANY | \$40
Peach, slate, citrus, lightly sweet

BEER

16 OZ. DRAFT

- | | |
|--------------------------------|-----------------------------------|
| MICHELOB ULTRA \$5 | STONE BUENAVEZA SALT & LIME \$6 |
| DOS EQUIS \$6 | PAULANER HEFEWEIZEN \$7 |
| SHINER BOCK \$6 | ANTHEM UROBOROS \$7 |
| SKYDANCE FANCY DANCE IPA \$8 | ANTHEM CIDER \$6 |

DOMESTIC • \$5

MICHELOB ULTRA
BUD LIGHT
BUDWEISER
MILLER LITE
COORS LIGHT
COORS BANQUET
YUENGLING FLIGHT
BUDWEISER ZERO

SPECIALTY • \$6+

MODELO
CORONA
DOS EQUIS
HEINEKEN
BLUE MOON
SHINER BOCK
WHITE CLAW
HIGH NOON

DESSERTS • \$9

CARAMEL APPLE PIE
with vanilla bean ice cream

CRÈME BRÛLÉE CHEESECAKE

WARM SALTED WHITE CHOCOLATE CHIP COOKIE
with vanilla bean ice cream

TRIPLE-LAYER CHOCOLATE CAKE

WARM TOWERING CARROT CAKE