

Rancho Grande



Mexican Restaurant

DINNER MENU

- Para Empezar (Appetizers) -

Nachos

Tortilla chip with refried beans, melted cheese, pico de gallo and jalapeño.
Cheese \$11.95 • Ground Beef \$12.95 • Chicken \$14.95 • Steak \$16.95

Mexican Guacamole \$14.95

Fresh avocado, tomato, onions, cilantro, lime, salt and jalapeño.
Served with chips.

Buffalo Wings \$14.95

BBQ sauce, blue cheese or mango habanero sauce.

Mexican Quesito Fundido \$15.95

A casserole of cheese fondue with Mexican sausage. Served with flour tortillas.

Calamari Frito \$15.95

Fried calamari with creamy chipotle sauce.

Botanita Grande \$16.95

House appetizer sampler with nachos, mini chicken flautas, cheese quesadillas, chorizo and guacamole.

Molcajete Yucatan Ceviche \$17.95

Shrimp, lime juice, chopped tomato, onions, cilantro and fresh jalapeños

Del comal (quesadillas)

Flour or spinach tortilla filled with cheese, served with guacamole, pico de gallo and sour cream.

Cheese \$12.95 • Chicken \$14.95 • Steak \$16.95 • Shrimp \$18.95

Spinach & Chicken \$17.95

Food allergies.

If you have a food allergy, please speak to the owner, manager, chef or server.

- Revoltijo (Salads & soup) -

Bandera Rancho Salad \$19.95

Baby arugula, cherry tomato, fresh mozzarella, avocado, honey lemon dressing, topped with cajín baby shrimp.

Fajita Taco Salad

Fried taco tortilla with lettuce, tomatoes, guacamole, beans, sour cream and house dressing.

Chicken \$16.95 Steak \$18.95 Shrimp \$19.95

Mexican Salad

Mix green, lettuce, avocado, corn, tomato, black beans garnished with crispy tortilla served with our house-made chipotle dressing.

Chicken \$17.95 Steak \$18.95 Shrimp \$19.95

Sopa de Frijoles Charroz \$11.95

Black beans, Mexican chorizo, bacon, onions, peppers, and crispy tortilla.

Chicken Soup or Vegetable Soup \$9.00

Sopa de Mariscos \$23.95

Seafood soup with clams, scallops, calamari, red snapper, shrimp, vegetables topped with cilantro and onions.

- De mí México querido -

Enchilada 3 amigos \$20.95

Three enchiladas beef, chicken and cheese each topped with tomato, tomatillo, mole sauce and cheese. Served with rice and beans.

Enchilada Suizas \$20.95

Soft corn tortilla dipped in a tomatillo sauce filled with shredded chicken topped with melted cheese served with sour cream.
Served with rice and beans.

Enchilada de Chipotle \$23.95

Creamy chipotle skirt steak enchiladas, lettuce, pico de gallo, fresh cheese, sour cream. Served with rice and beans.

Chimichangas \$20.95

Deep-fried flour tortilla filled with shredded chicken or beef, topped with tomato sauce, sour cream and guacamole. Served with rice and beans.

Flautas \$20.95

Crispy rolled corn tortilla stuffed with chicken or shredded beef on a bed of avocado sauce topped with sour cream, lettuce, pico de gallo, and fresh cheese. Served with rice and beans.

- Taquería -

Tacos \$19.95

Crispy corn tortilla filled with ground beef, lettuce, cheese, sour cream, tomato, onions and cilantro. Served with rice and beans.

Tacos al Pastor \$21.95

Pulled pork marinated in guajillo sauce and fresh pineapple. On blue corn tortilla. Served with black beans.

Tacos ala Barbacoa \$20.95

Beef shank marinated in guajillo sauce on a blue corn tortilla, garnished with red onions. Served rice and black beans.

Tacos de Pulpo \$20.95

Blue corn tortilla, octopus, stew, tomatillo avocado sauce, charro black beans.

Tacos de Pescado \$21.95

blue corn tortilla, red snapper, green cabbage and carrots salad, tomatillo avocado sauce. Served with charro beans.

Tacos al Carbon \$22.95

Grilled skirt steak and pico de gallo in soft flour tortilla, garnish with scallions. Served rice and beans.

- Rancho especialidades (specialties) -

Fajitas

Hot sizzling skillet with onion and peppers served with guacamole, pico de gallo, sour cream and flour tortilla.

Vegetarian \$18.95 • *Chicken* \$23.95 • *Steak* \$26.95 • *Shrimp* \$27.95 • *Shrimp & Steak* \$30.95

Seafood Fajita \$32.95

clams, calamari, scallops, fish and shrimp.

Fajita Ranchera \$35.95

chicken, steak, shrimp, chorizo, and melted Oaxaca cheese.

Burrito Grande \$20.95

Rolled spinach tortilla stuffed with shredded chicken, rice, beans, cheese. Served french fries.

- Vegetariano (vegetarian) -

Calabazas Rellenas \$16.95

stuffed baby squash pumpkins with quinoa, corn, tomato, onions and melted Oaxaca cheese.

Chile Relleno \$16.95

Poblano pepper stuffed with vegetable and chipotle tomato sauce. Served with white rice.

- Nuestro Rancho grill -

Pollo con Champinones \$25.95

Grilled chicken breast in a mushroom sauce with Mexican rice and mix vegetables.

Mole Poblano \$25.95

Puebla's Mexican signature main dish made with assorted dry peppers, almonds, sweet plantains, sesame seeds and abuelita chocolate, over chicken breast. Served with rice, beans and corn tortillas.

Tampiqueña de Carne Asada \$27.95

Grilled skirt steak marinated in spices, creamy poblanos peppers with corn and chicken mole enchilada. Served with rice and beans.

Churrasco a la Parrilla \$28.95 *with Shrimp* \$38.95

Grilled skirt steak, Mexican chimichurri sauce, tostones, mix green salad.

Bistec Presidente \$28.95

Grilled New York steak in a president brandy, mushrooms, scallions corn sauce, sautee spinach. Served with white rice.

Carne con Rajas \$28.95

Grilled New York steak with sauteed onions and poblano peppers, pico de gallo, corn tortillas. Served with rice and beans.

Cordero \$29.95

Grilled baby lamb chops, Guajillo reduction, corn puree and vegetables skewers.

- Del mar (seafood) -

Camarones al Ajillo Guajillo \$25.95

Sautéed shrimp garlic, Guajillo pepper flakes white wine sauce and white rice.

Salmon Cabos \$27.95

Grilled salmon over garden vegetables topped with chefs special delicate apricot sauce. Served with white rice.

Pez a la Talla \$27.95

Red snapper with guajillo sauce, white rice and avocado salad.

Mariscada Don Chucho \$32.95

Clams, mussels, calamari, scallops, red snapper, and shrimp cooked in a creamy lobster sauce over white rice garnish with parsley.

Complementos (Side Orders)

• *Mix Vegetables* \$6 • *Tostones* \$7 • *Guacamole* \$7 • *Yucas* \$6
• *Sweet Plantains* \$7 • *Charro beans* \$7 • *Rice & beans* \$6 • *Street Corn* \$6

A 20% GRATUITY IS CHARGED FOR PARTIES OF 5 OR MORE GUEST.
RANCHO GRANDE IS NOT RESPONSIBLE FOR ITEMS LOSS OF LEFT AT TABLES.