

# 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-pimiento cheese. 11

## SHRIMP CARGOT

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

## ZUCCHINI FRIES

Hand-breaded zucchini sticks served with buttermilk ranch. 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

**An 18% gratuity will be applied to parties of 8 or more.**

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

# 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

## GRILLED SALMON

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

## SHRIMP DIABLO

Jumbo shrimp in a spicy red sauce served with cilantro rice. 21

## SHRIMP BORRACHO

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

# SOUTHWEST

## CARNE ASADA

Grilled steak with sautéed onions and peppers, pico de gallo, smashed avocado, black beans, and cilantro rice. Served with flour tortillas. 22

## CHICKEN CHIMICHANGA

Crispy flour tortilla filled with fajita chicken, cheddar cheese, peppers, and onions. Topped with enchilada sauce, sour cream, and smashed avocado. Served with cilantro rice and black beans. 16

## MOLE CHICKEN

Chicken thighs glazed in rich mole sauce. Served with cilantro rice, black beans, and flour tortillas. 14

# STEAKS



OKLAHOMA  
PANHANDLE STATE  
UNIVERSITY

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

10 OZ. SIRLOIN  
29

6 OZ. FILET  
39

9 OZ. FILET  
47

14 OZ. RIBEYE  
44

## 24 OZ. PORTERHOUSE

Broiled, sliced, and served on the bone with chimichurri. 68

## 14 OZ. BAYOU RIBEYE

Blackened and topped with crawfish cream sauce. 48

## STEAK & LOBSTER

6 oz. filet and lobster tail. 69  
*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  
CREAMY RISOTTO.....7

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

ELOTE CORN.....6  
STEAMED BROCCOLI.....6  
SIDE SALAD.....4  
CUP OF SOUP.....6

# CIMARRON RIDGE

AT GOLDEN MESA

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