

Appetizers

Rams Wings \$14.00

Jumbo Drumettes, Celery with Your Choice of Buffalo Style or Ginger Citrus Glaze

Coconut Shrimp \$18.00

Lightly Breaded Mexican White Shrimp, Asian Slaw, and Sweet Chili Dip

Shrimp Cocktail \$16.00

Chilled Wild West Coast Jumbo Shrimp with Cocktail Sauce and Fresh Horseradish

Quesadilla \$8.00

Crispy Flour Tortilla Rolled with Melting Cheeses, Pico de Gallo, Onions and Mild Peppers Shredded Pork, Carne Asada or Broiled Chicken add \$5.00

Ahi Timbale \$18.00

Ruby gems of Yellow Fin Tuna, Polished Short Grain Rice, Avocado, Pickled Ginger and Watch out for the Wasabi on the Side

Beef Satay Sticks \$12.00

Thai Style Beef Skewers with Peanut Dipping Sauce and Asian Slaw

Ahi Poke \$18.00

Little Cuts of Yellowfin Tuna and Won Ton Crisps Dressed with Ponzu, Chili and Scallions

Sliders

Pork Sliders \$12.00

Soft and Sweet Mini Brioche Buns with Shredded Pork Shoulder, Pickled Onions and Southwest Slaw

Bistro Sliders \$14.00

Red Wine, Black Pepper, Honey Marinated Bistro Steak Sliced to a French Roll, Dilled Red Onion, Cucumber with Melting Provolone

Chicken Breast Slider \$14.00

Grilled Marinated Breast of Chicken with Arugula, Roast Tomato and Brie Cheese

Sandwiches and Burgers

French Fries or Southwestern Slaw

Hanger Steak Sandwich \$16.00

Red Wine, Black Pepper, and Honey Marinated Hanger Steak Sliced to a French Roll with Dilled Red Onion and Cucumber with Melting Provolone

Pulled Pork Sandwich \$12.00

House BBQ Sauce, Soft Brioche Bun, Southwest Slaw

Burgers \$12.00

Custom Grind Broiled with Toasted Brioche, Lettuce, Tomato Red Onion and Pickle

Burger Additions 75¢ ea

Cheddar, Jack, Provolone, Roast Jalapeño, Grilled Onions, Fried Egg, Bacon, Avocado, Mushrooms or Dilled Cucumbers

Clubhouse Sandwich \$14.00

Sliced Turkey, Smoked Bacon, Tomato, Lettuce and Mayonnaise with Three Layers of Toasted Sour Dough

Traditional Tacos or Romaine Shells \$14.00

Grilled Wahoo, Chicken Breast or Steak with Shaved Cabbage, Pico de Gallo and Chipotle Cream with Fresh Lime in Your Choice of Corn or Flour Tortilla or Romaine Lettuce Leaf

Garden Sandwich \$12.00

Whole Wheat Bread, Avocado Spread, Mushrooms, Asparagus, Tomato, Greens, and Almonds

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify your server if you have a dietary restriction or food allergy. The Cuisine of Rams Hill is hand crafted with the creativity and highest quality ingredients to present a most memorable experience worth returning for. We strive to make your dining experience exceed your expectations. Automatic 18% gratuities are assigned to parties of 8 persons or greater.

Salads

Add Chicken Breast \$8.00, Salmon or Steak Additions \$12.00

TJ Style Caesar Salad \$10.00

Crisp Hearts of Romaine tossed with Traditional Style Dressing and Rosemary Croutons

Gnome Salad \$14.00

Arugula, Strawberries, Pumpkin Seeds, Mushrooms, Almonds and Basil Balsamic Vinaigrette

Shrimp Louis \$18.00

Colossal wild Pacific White Shrimp on Shredded Lettuce with Hearts of Palm, Asparagus, Tomato, Beets and Hard Cooked Egg

Bangkok Beef Salad \$16.00

Shredded Cabbage, Peanuts, Daikon, Mushrooms, Red Bell Peppers, Fried Noodles and Peanut Dressing with Beef Satay

Flatbreads

Margarita \$14.00

Fresh Mozzarella, Tomato, Basil, Cold Press Olive Oil and Balsamic Reduction

Bar B Que Pork \$15.00

House BBQ Pork, Red Onions, Cheddar, Fresh Jalapeños, Cilantro

Brie Cheese and Strawberries \$16.00

Strawberries and Walnut with Honey and Fresh Basil

Entrees

Faroe Island Salmon \$26.00

Fines Herbs, Heirloom Cherry Tomatoes, Buerre Blanc Sauce, Jasmine Rice

Rosemary, Garlic and Lemon Roast Chicken \$24.00

Preserved Lemon with White Wine, Harrisa, Mixed Grains Pilaf

Carved Hanger Steak \$24.00

Red Wine and Honey Marinade with Black Pepper, French Fries and Vegetables

Prime New York Steak

12 oz. \$38 16 oz. \$48

Prime Filet Mignon

6 oz. \$35.00 9 oz. \$45.00

Broiled and Served with Bordelaise Sauce, Roasted Herb Potatoes, Fresh Vegetables

Pasta

Beef Stroganoff \$18.00

Sautéed Filet Mignon in Hunter Sauce with Mushrooms, Egg Noodles and Pearl Onions

Chicken Fettuccini Alfredo \$24.00

Roasted Garlic Cream, Grana Padano, Broiled Chicken Breast Tomatoes and Balsamic Reduction

Linguini Pesto with Shrimp \$32.00

Wild Pacific Colossal Shrimp with Toasted Pine Nuts and Basil Cream

Sides

Blue Cheese Potato Chips \$9.00

French Fries \$5.00

Baked Potato \$6.00

Lyonnais Potato \$6.00

Dinner Salad \$6.00

Steamed Garden Vegetables \$6.00

3 Jumbo Shrimp \$9.00

Creamed Spinach \$6.00

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