

HARRIS[®] RANCH

INN & RESTAURANT

Celebrating Over 30 Years of Hospitality



THE RANCH KITCHEN RESTAURANT

Fresh From Our Farm

WINTER 2010

As Harris Ranch is famous for our BEEF,
we are proud to feature our Upper Third Choice cuts of Beef.

From our backyard we are featuring:
Harris Ranch Almonds, Pistachios, Garlic,
Lemons, Yams, Romaine & Red Leaf Lettuce

From the River Ranch, which is east of Fresno
on the Kings River, we are featuring Navel Oranges.

In addition, we have an abundance of Rosemary, Thyme, Chives, Cilantro, Dill,
Marjoram, Sage, and Oregano from our Herb Garden.

Each day at HARRIS RANCH begins in our BAKERY. Only the finest and
freshest ingredients go into our BREADS and DESSERTS. Choose from a
selection of our PIES, CAKES, PASTRIES, and COOKIES.

And remember...ALL OUR BAKED GOODS and HARRIS RANCH BEEF
are available in the COUNTRY STORE
to take with you or you can order on-line at
www.harrisranch.com

Steak & Eggs

Harris Ranch- grown beef is famous for quality and flavor throughout California and the West. We hand-select only the highest quality USDA choice beef, fed natural, wholesome grains for superior flavor and tenderness.

Served with three eggs any style, biscuits, and your choice of hashbrown potatoes, country potatoes or sliced tomatoes. Available anytime.

Sliced Tri-Tip ... \$14.95

8 oz. flavorful cut of beef with a texture all its own

Top Sirloin ... \$16.95

8 oz. of the most flavorful of all steaks

Chicken Fried Steak ... \$14.95

USDA choice new york steak fried in a light batter,
A Harris Ranch favorite

Coffee-Sage Crusted New York ... \$23.95

14 oz. new york steak rubbed with coffee and sage

Feature

From the Griddle

Garnished with powdered sugar.

Served until 11:00 A.M.

Buttermilk Pancakes... \$6.95

Stacked three high

Almond Pancakes... \$7.95

Three buttermilk pancakes made with
Harris Ranch almonds

Belgian Waffle... \$7.95

Topped with whipped cream, toasted almonds
and sliced strawberries

Cinnamon Raisin French Toast... \$7.95

Dipped in sweet egg batter and served
golden brown

Eggs & Omelets

Served with biscuits, your choice of hashbrown potatoes, country potatoes or sliced tomatoes, sweet butter and preserves. Served until 11:00 A.M.

Ranch Omelet... \$9.95

Create your own three egg omelet with
your choice of three items:

bacon, ham, sausage, bell peppers, onions,
tomatoes, mushrooms, jack or cheddar cheese

Mediterranean Vegetable Omelet... \$10.95

Three eggs omelet with artichokes,
kalamata olives, diced tomatoes,
wilted spinach and feta cheese

Traditional Eggs Benedict... \$10.95

Two poached eggs served over a
grilled english muffin with canadian bacon
& hollandaise sauce

Quiche... \$10.95

Served with your choice of crispy bacon,
or sausage

Homemade Biscuits & Gravy

With Sausage... \$8.95

Three buttermilk biscuits with two sausage patties

With Seasonal Fresh Fruit... \$7.95

Three buttermilk biscuits with fresh off the farm fruit

Ranch Breakfast Specials

Served with three eggs any style, biscuits, and your choice of hashbrown potatoes, country potatoes or sliced tomatoes, available anytime

Ranch Hand Breakfast... \$9.95

Three eggs any style with bacon
or sausage

Corned Beef Hash & Eggs... \$10.95

Our special corned beef, potatoes,
three eggs any style

Ham & Eggs... \$10.95

Bone-in ham steak accompanied by
three eggs any style

Ground Sirloin Patty and Eggs... \$10.95

Our ground sirloin patty accompanied
by three eggs any style

Chorizo & Eggs... \$9.95

Spanish sausage cooked with fresh scrambled eggs,
served with flour tortillas

Huevos Rancheros... \$9.95

Three eggs and a spicy blend of refried beans, ranchero sauce and cheese on a corn tortilla
with Jack and cheddar cheese.

Breakfast Sides

One- half Cantaloupe... \$2.95

Toasted Bagel and Cream Cheese... \$2.95

Fruit or Cheese Danish... \$2.95

Grits... \$3.95

Seasonal Fresh Fruit... \$2.95

Bacon or Sausage... \$3.95

Toast or English Muffin... \$2.95

Bone-in Ham... \$4.95

Croissant or Muffin... \$2.95

Fruit Yogurt... \$2.95

Hot & Cold Cereals

Hot Oatmeal... \$4.95

Served with milk, raisins and brown sugar

House-made Granola... \$4.95

From our bakery, served with seasonal fresh fruit.

Cold Cereal... \$3.95

Served with milk. Ask your server for today's
selections from Kashi

Appetizers

Available after 11AM

- Buffalo Wings with Bleu Cheese and Celery**....\$9.95
Deep-Fried Calamari - Seasoned calamari rings lightly battered and fried. Served with lemon and cocktail sauce.... \$8.95
Spinach & Artichoke Dip -Served with tortilla chips.... \$7.95
Mountain Oysters Tender deep-fried "bull oysters", served with cocktail sauce.... \$8.95
Onion Rings - with jalapeno-cranberry ketchup ... \$7.95
Fried Green Beans -Dipped in tempura batter, served with chipotle remoulade sauce ... \$8.95
Santa Fe Chicken Egg Rolls ... \$8.95
Beef Nachos -Ground beef, refried beans, cheddar cheese, salsa, jalapenos, guacamole and sour cream.... \$9.95

Flatbread Pizzas

Asparagus & Flank Flatbread ... \$8.95

Marinated slices of choice beef, topped with mozzarella cheese & herb olive oil

BBQ Flatbread ... \$8.95

Barbecued beef or chicken, black beans, roasted corn, caramelized onions, mozzarella cheese, and our signature barbecue sauce

"Smokey Blue" ...\$8.95

Barbecued smoked tri-tip, roasted-tomato sauce, caramelized onions, and gorgonzola cheese

Portabella Flatbread ... \$9.95

Herb olive oil, caramelized onions, sundried tomato, mozzarella and gorgonzola cheese.

Fajita Flatbread ... \$8.95

Marinated slices of choice beef, ranchera enchilada sauce, charred corn, bell peppers, onions, mozzarella cheese, avocado cream, and pico de gallo

Italian Chicken Flatbread ... \$8.95

Slow-cooked chicken, fresh basil, mozzarella cheese, and sun-dried tomatoes

From the Farm

Served with freshly baked cheese roll and whipped butter, available after 11AM

Fresh Chicken Salad ... \$12.95

*Diced chicken tossed with apples, grapes, celery, onions and roasted almonds in a mayonnaise dressing.
Served with fresh fruit*

Caesar Salad... \$8.95

*Crisp romaine lettuce, asiago and parmesan cheese, house-made asiago cheese croutons & caesar dressing
With tri-tip, citrus heat sirloin or pepper dijon chicken \$12.95*

Spinach Salad ... \$8.95

*Parmesan peppercorn dressing, crumbled bacon, chopped egg, mushrooms and parmesan cheese
With tri-tip, citrus heat sirloin or pepper dijon chicken \$12.95*

House Salad ... \$8.95

Iceberg lettuce, shaved purple cabbage, carrots, sliced beets, julipe tomatoes and cucumber with your choice of dressing

Horseradish Flank Caesar ... \$13.95

Romaine lettuce, creamy horseradish dressing, marinated slices of choice beef, avocado, cherry tomatoes, roasted garlic, bleu cheese & shaved red onion

West Side Cobb Salad ... \$12.95

Iceberg and romaine lettuces, diced tomatoes, fire-charred corn, diced red onions, sliced almonds, bleu cheese crumbles, avocado, and tri-tip. With your choice of dressing

Waldorf Spinach Salad ... \$8.95

*Sliced apples, dried apricots, grapes, navel oranges and chile-lime roasted almonds with a lemon herb dressing.
With marinated slices of choice beef, tri-tip or pepper dijon chicken \$12.95*

Greek Salad with Tza Tziki Dressing... \$13.95

Romaine lettuce, chopped heirloom tomatoes, cucumbers, feta cheese, kalamata olives, fresh oregano and topped with garlic crusted coulotte steak

Taco Salad ... \$12.95

*Fried flour tortilla filled with refried beans, shredded lettuce, diced tomatoes, cheddar and jack cheese, topped with pico de gallo, guacamole and chipotle ranch dressing.
Choice of Tri-Tip or sliced Chicken*

Grilled Farm Fresh Vegetables... \$13.95

Zucchini, yellow squash, portobello mushroom, red onion, asparagus, red and yellow bell peppers, romaine hearts and avocado. Accompanied by roasted garlic, olive oil and balsamic vinegar

The Wedgie ... \$16.95

Charbroiled 8 oz. top sirloin steak, wedge of farm fresh iceberg lettuce, sliced tomato, red onion, black olives, dry bleu cheese with your choice of dressing

Sandwiches & Wraps

Served with potato salad, coleslaw and a dill pickle spear, available after 11 AM

West Coast Panini ... \$13.95

Marinated slices of choice beef or tender chicken, bacon, avocado, provolone cheese and basil mayonnaise pressed between crusty italian bread

BBLT Panini ... \$13.95

Roasted tri- tip, bacon, lettuce, tomatoes, caramelized onions, provolone cheese and horseradish cream pressed between crusty italian bread

BBQ Smoked Tri-Tip Panini ... \$13.95

Slow-smoked and barbecued sliced tri-tip, cheddar cheese, coleslaw, and caramelized onions pressed between crusty italian bread

Fresh Chicken Salad Sandwich ... \$11.95

Diced chicken, grapes, celery, shallots, and toasted almonds on a croissant with lettuce, and tomato

Slow-Roasted Turkey Wrap ... \$13.95

Sliced turkey, shredded lettuce, tomatoes, basil vinaigrette, provolone cheese & mayonnaise in a whole wheat tortilla

Reuben ... \$11.95

Sliced corned beef, sauerkraut, swiss cheese and thousand island dressing on toasted russian rye bread

Patty Melt ... \$11.95

Beef patty, sautéed onions and swiss cheese on grilled russian rye bread

Specialty Hamburgers

Burgers are 1/3 lb. USDA choice natural black angus beef. Served on a whole wheat or country potato bun, accompanied by wedge-cut, thin-cut, or sweet potato fries. Available after 11 AM

Ranch Burger ... \$10.95

Jack or cheddar cheese, lettuce, tomatoes, red onion, pickles and our special dressing

Caprese Burger ... \$12.95

Melted mozzarella cheese, caramelized red onions, tomato, spinach and basil mayonnaise

California Burger ... \$12.95

Jack cheese, crispy bacon, fresh guacamole, tomatoes, lettuce, red onion, and pickles

The BIG Bull Burger ... \$14.95

Two patties, melted cheddar cheese, onion rings, bacon, and A-1 steak sauce

Gorgonzola Burger ... \$13.95

Gorgonzola cheese, caramelized onions, pancetta bacon, roasted red peppers and mayonnaise

Portabella Burger ... \$14.95

Jack cheese, lettuce, caramelized onions, roasted red peppers and basil mayonnaise. Add beef patty \$15.95

Harris Ranch "Restaurant Reserve" Beef

Harris Ranch grown beef is famous for quality and flavor throughout California and the West. We hand-select only the highest quality USDA choice beef, fed natural, wholesome grains for superior flavor and tenderness.

Our steaks are accompanied by farm fresh vegetables and include a choice of ranch beans, garlic mashed potatoes, baked potato, baked yam or rice pilaf.

Choice of home-made soup or salad; garden, caesar or spinach

8 OZ. BASEBALL CUT TOP SIRLOIN ... \$22.95

lean and full of flavor

Feature

14 OZ. NEW YORK STRIPLOIN ... \$25.95

Char-broiled New York with outstanding flavor

14 OZ. RIBEYE STEAK ... \$28.95

Fantastic Marbling

8 OZ. SLICED MARINATED TRI- TIP ... \$19.95

Seasoned with Kosher salt and cracked black peppercorns

8 OZ. FILET MIGNON ... \$29.95

The most tender of all steaks

16 OZ. T-BONE ... \$24.95

Char-broiled bone on Steak has the tenderness of filet and full flavor from the New York

20 OZ. PORTERHOUSE ... \$30.95

Char-broiled bone on Steak has tenderness of filet and full flavor from the New York

DRY-AGED PRIME RIB OF BEEF

Seasoned with garlic and fresh rosemary, slow-roasted and sliced to order. Served with creamy horseradish and au jus

12 oz. Cowboy Cut \$27.95

16 oz. Jack's Cut \$29.95

Tell us how you want it - **Rare:** very red, cool center - **Medium Rare:** red, warm center
Medium: pink center - **Medium Well:** slightly pink center - **Well:** broiled throughout, no pink.
Steaks ordered medium well and well will be butterflied

Steak Sandwiches

Served with wedge-cut, thin-cut, or sweet potato fries, coleslaw and a dill pickle spear
Available After 11 AM

Harris Ranch Ribeye Dip ... \$16.95

Slices of shaved ribeye piled high on a french roll served with herb au jus

Jack's Favorite Steak Sandwich ... \$17.95

An 8 oz new york steak, char-broiled, served open-face on fresh grilled sourdough bread with shredded lettuce, tomatoes & red onions.

Tri- Tip Sandwich ... \$15.95

A flavorful cut of beef with sautéed mushrooms, parmesan cheese & creamy horseradish served on a french roll

Prime Rib Sandwich ... \$17.95

Prime rib, served open-face on fresh grilled sourdough bread with fried mushrooms and onions

Harris Famous BBQ

BBQ Beef Ribs ... \$19.95

Mesquite smoked tender beef ribs, served with coleslaw and ranch beans

Smokey BBQ Baby Back Ribs

Tender mesquite BBQ baby back ribs, served with coleslaw and ranch beans

Half Rack- \$19.95 Full Rack- \$23.95

Harris Ranch Classics

Choice of home-made soup or salad; garden, caesar or spinach. Available after 11 AM

Harris Ranch Pot Roast ... \$14.95

Our award-winning tender slow roasted beef brisket, roasted garlic mashed potatoes and gravy with farm fresh vegetables

Beef Stew ... \$13.95

Tender chunks of Harris Ranch beef braised in a rich broth with farm fresh vegetables. Served in a sourdough bowl

Chicken Fried Steak ... \$15.95

USDA choice new york steak fried in a light batter and topped with a peppered cream gravy

Fish & Chips ... \$14.95

Beer battered american troller cod, served with wedge cut french fries, cocktail and tartar sauces

Ground Sirloin ... \$13.95

8 oz. choice ground sirloin patty, sautéed mushrooms and onions, with garlic mashed potatoes, brown gravy and farm fresh vegetables

Beef Liver & Onions ... \$12.95

Beef liver sautéed with bacon and onions, accompanied by garlic mashed potatoes, brown gravy and farm fresh vegetables

Pastas

Choice of home-made soup or salad; garden, caesar or spinach. All of our pastas are garnished with fresh garlic bread. Available after 11 AM

Garlic-Almond Meatballs & Fettuccini ... \$14.95

Hand-made meatballs cooked in a roasted tomato cream sauce

Chicken Carbonara Penne ... \$14.95

Pancetta bacon and peas with garlic cream sauce

Tequila Lime Shrimp Penne ... \$16.95

Bell peppers, red onions and parmesan cream sauce

South of the Border

Choice of home-made soup or salad; garden, caesar or spinach. Available after 11 AM

Sizzling Fajitas ... \$14.95

Marinated slices of USDA choice beef, chicken or shrimp with onions, and bell peppers. Served with warm flour tortillas, guacamole, pico de gallo, shredded cheese, salsa, spanish rice and refried beans

Traditional Beef Enchiladas ... \$14.95

Flour tortillas, ground beef, jack and cheddar cheese, shredded lettuce, cotija cheese & lime sour cream. spanish rice & refried beans

Coulotte and Chile Relleno ... \$16.95

Grilled 8oz. coulotte steak served with a chile relleno in a red sauce, topped with pico de gallo, with spanish rice and refried beans

Fajita Pita ... \$14.95

Fajita beef served in a pico de gallo flavored pita bread, grated cheese, lime sour cream, bell peppers and onions

Harris Ranch "Restaurant Reserve" Wines

Harris Ranch Chardonnay, 2008, Napa

\$7 Glass ~ \$26 Bottle

Harris Ranch Sauvignon Blanc, 2008, Napa

\$7 Glass ~ \$26 Bottle

Harris Ranch Merlot, 2007, Napa

\$8 Glass ~ \$28 Bottle

Harris Ranch Zinfandel, 2007, Lodi

\$8 Glass ~ \$28 Bottle

Harris Ranch Cabernet Sauvignon, 2007, Napa

\$8- Glass ~ \$28- Bottle

Beverages

Bottled Water

One liter Sole or Sparkling Calistoga ... \$3.50

Whole Milk, and Non-Fat ... \$2.25

Iced Tea ... \$2.75

Unlimited refills!

Assorted Hot Teas ... \$2.75

Pepsi, Diet Pepsi, Dr. Pepper, ... \$2.75

Sierra Mist & Root Beer

Bottomless beverages!

Blueberry Pomegranate Iced Tea ... \$2.75

Unlimited Refills

Lemonade ... \$2.75

Unlimited refills!

Pomegranate Lemonade ... \$2.75

Made with local fruits, no refills

Hot Chocolate ... \$2.75

Topped with whipped cream.

Root Beer Float ... \$3.75

Served with old-fashioned ice cream.

Red Bull ... \$3.25

Coffee

100% Colombian Coffee ... \$2.75

Brewed with fresh ground

Colombian coffee beans.

Cappuccino ... \$3.75

Equal parts steamed milk and

Espresso with a head of foamed milk.

The Racetracker ... \$2.75

A combination of

coffee and hot chocolate

Espresso ... \$3.00

Made from

high-quality Arabica beans

Café Latte ... \$3.75

A shot of Espresso topped

with steamed milk

Café Mocha ... \$3.75

A shot of Espresso with steamed chocolate milk

and chocolate shavings

Fresh Juices

Fresh Orange Juice ... \$2.95

Squeezed daily

Bolthouse Farms ... \$2.95

Vedge, Carrot Juice, Berry Boost,

Strawberry & Banana Swirl

Tomato, Apple, Grapefruit, Cranberry

or Orange Passion Guava ... \$2.85

On the Side

Wedge- Cut or Thin- Cut Fries ... \$3.95

Sweet Potato Fries ... \$3.95

Baked Potato ... \$3.95

Rice Pilaf ... \$2.95

Sliced Tomatoes ... \$2.95

California Avocado ... \$2.95

Mashed Potatoes ... \$3.95

Ranch Beans ... \$2.95

Vegetables of the Day ... \$2.95

Cottage Cheese ... \$2.95

Guacamole ... \$3.95

HARRIS

RANCH

INN & RESTAURANT

Back in the early 1900's, J.A. Harris and his wife Kate, traveled from Texas to the Imperial Valley, where they established one of California's first cotton gins and a bank. They later farmed in the Imperial Valley in the 1920's before moving to the Sacramento Valley where their only son, Jack, graduated from Chico High School before attending Cal Poly at San Luis Obispo.

In 1937, Jack and his wife Teresa, founded their own ranch on the west side of the San Joaquin Valley. The ranch was started on a previously unirrigated, half-section of land. Deep wells were drilled, land was cleared and leveled and the farm has expanded over the years to several thousand acres of prime irrigated farmland. The ranch originally grew primarily cotton, cantaloupe, and grain. Today, Harris Farms covers approximately 18,000 acres, including a 100,000-head feed lot and a modern beef processing facility located about 30 miles east of the farm. In addition to quality beef, we produce a wide variety of vegetable, fruit and nut crops, about 22 in all. These crops include everything from cotton, lettuce, garlic, asparagus, onions, tomatoes and melons to oranges, lemons, pistachios, walnuts, almonds and wine grapes.

John and Carole Harris take pride in producing fine beef and produce, as well as being hosts to the many travelers stopping at HARRIS RANCH.

HONEST TO GOODNESS BEEF

Under the leadership of John, the Harris name has become best known for producing the finest beef and selling it under the Harris Ranch Beef label. A special feature of this label is that Harris Ranch Beef is one of the only companies in the United States that have earned the right to be certified under the USDA Residue Avoidance Program. This is possible because our own Harris Feeding Company provides the beef so that we can meet the government's exacting standards and closely monitor every step of the production process.

The Harris Ranch Beef label is available only in the West's best markets and is proud to offer line of prepackaged products for those who are always on the go! With our fully cooked and seasoned Pot Roast, Tri-Tip, Swiss Steak, Beef Stew, Beef Stroganoff and Short Ribs the only time you'll need is 7 to 9 minutes in the microwave. Ask your local grocer about these delicious cuts of beef as well as our Corned Beef Briskets and Corned Beef Rounds.

CALIFORNIA CHAMPIONS

Harris Farms has been racing and breeding thoroughbred horses in California for over 40 years. The breeding and training operations are located at the main farm, ten miles northwest of the Inn & Restaurant. The weanling and yearling crops are divided between the main farm and our nursery at the beautiful River Ranch, which is located along the Kings River near Sanger. John Harris, president and owner of Harris Farms, is a strong voice in the horse industry and is a past president of the California Thoroughbred Breeders Association, Chairman of the California Racing Board and a member of the Jockey Club.

Harris Farms is currently the home of eleven stallions: Cee's Tizzy, High Brite, Globetrotter, Lucky J.H., Lucky Pulpit, Singletary, Stormy Jack, Swiss Yodeler, Tizbud, Redattore (BRZ), and Downtown Seattle. The farm enjoys a very loyal clientele that includes some of California's leading horse enthusiasts. Successful graduates of Harris Farms programs include 2000 and 2001 Eclipse Award winner and 2000 Horse of the Year, Tiznow, as well as California Horses of the Year Soviet Problem, Moscow Burning and Continental Red. In addition, farm graduates have earned seventeen California divisional championships.

A DESTINATION OF DISTINCTION

Each of the 153 rooms and suites at our Inn are beautifully designed in an inviting, country garden theme. Many of the rooms have patios or balconies which overlook the Olympic-style heated pool or large spas in a beautifully landscaped, terraced courtyard.

THE CHOICE IS YOURS

Each of our dining areas have their own distinct style. Naturally, each restaurant features a mouth-watering menu of Harris Ranch specialties and a wide variety of other tantalizing selections.

Our **RANCH KITCHEN RESTAURANT** prepares hearty, ranch-style meals from dawn until long after dark. The Ranch Kitchen is the right place to satisfy your ranch-size hunger.

Our **HORSESHOE LOUNGE** is a more casual option for a decent meal. Relax by the fireplace, or outside by the fountain. Either way, you can watch any one of our dozen televisions, or enjoy live entertainment on select nights.

Our **HARRIS RANCH STEAKHOUSE** is open nightly. In the hacienda courtyard setting, you'll find a spacious yet surprisingly intimate atmosphere that is perfect for that "special evening". The menu changes seasonally and features innovative uses of beef and produce. Reservations are suggested.

THE COUNTRY STORE

Your one stop shop, while traveling on the road. Indulge in freshly baked pastries, farm fresh vegetables and select all-natural, aged Harris Ranch Restaurant Reserve Beef, packaged fresh to your travel destination. Don't forget to peruse aisle after aisle of unique gifts and collectables that make the perfect hostess gift.

harrisranch.com

You're just a click away! That's right, you can enjoy the same wholesome beef and spices by ordering them on line. Find out the latest promotions, make Inn reservations or take a virtual tour by going to www.harrisranch.com.

CONFERENCE & EVENT FACILITIES

At Harris Ranch Inn & Restaurant, your business is our pleasure! From reserving meeting rooms to coordinating entire weddings, our experienced staff is always ready to assist you.

Celebrating Over 30 Years of Hospitality

In the true pioneer spirit of the Harris family, Harris Ranch was opened in 1977. We observed that there was the need for an oasis where travelers might stop, rest, and enjoy the bounty of our harvest. We have designed the menus around the fruits and vegetables we grow and creatively showcase the West's Best Beef in dishes that we hope you will enjoy!

We still believe in doing things the "Old Fashioned Way". We cut our own beef, make our own sausage, and prepare your favorite dishes from scratch everyday. Our breads, cakes, pies, cookies, and other pastries are baked in our ovens everyday to maximize freshness.

It is with great pride that John and Carole Harris continue the tradition of providing western charm and hometown hospitality to the California traveler.