

Everyone Loves
YOSEMITE RANCH
 Steak • Seafood • Roast House

**Sourdough Round
 Bread Appetizer \$2.99**
 Stuffed with Garlic &
 Herb Butter

Shrimp Scampi & Artichoke \$6.99

Jumbo Prawns sautéed in a white wine and lemon butter garlic sauce
 Paired with a wood grilled Castroville Artichoke

California Select Wines

Winnefred Chardonnay, Central Coast 2009.....	\$6.50 gls.....	\$26.00 btl
Ballard Lane Red, Paso Robles 2010.....	\$6.50 gls.....	\$26.00 btl
Sean Minor Cabernet, Napa Valley 2008.....	\$10.00 gls.....	\$40.00 btl
Lincourt Pinot Noir, Santa Rita Hills 2008.....	\$11.00 gls.....	\$44.00 btl

Ranch Steak & Cheese Enchilada \$16.99

Our famous slow roasted 10oz. Ranch Steak paired with
 A 3 cheese Enchilada in an Ancho Chile sauce with lime sour cream.

Sizzling Blackened Ranch Sirloin \$22.99

A 10oz Slow Roasted Ranch Steak served *Chicago Style* with Chipotle Butter.
 Served with your choice of 2 sides.

**Upgrade Your
 Entrée**



- ☛ Sautéed Portabella
Mushrooms \$2.99
- ☛ 3 Cheese
Enchilada \$4.99
- ☛ 3 Bone Baby
Back Ribs \$4.99

Awesome Baby Back Ribs \$24.99

20oz of our tender, slide off the bone baby back ribs.

Original Ranch BBQ OR **Sweet & Spicy Dry Rub.**

Served with a Baked Potato, Mashers, or Fries.

U.S.D.A. Prime Ribeye \$34.99

Premium Marbled Prime Ribeye. Rich and Full Flavored.

Perfectly seasoned and Grilled over red oak. Served with Sicilian Sausage Pasta.

Cajun Cioppino Pasta \$23.99

Linguini noodles, Andouille sausage, Scallops, Shrimp, Calamari, Clams and
 Broccoli in a light spicy tomato white wine broth.

Pismo's Coastal Seafood Skewer \$23.99

Straight from *Pismo's Coastal Grill's Fresh Fish Market*

Wild Mahi Mahi, Jumbo Prawns, and Sea Scallops grilled over Coastal Red Oak and
 topped with a Bay Shrimp Burre Blanc. Served with Mushroom Rice pilaf and Broccoli.