

Appetizers

Chips & Salsa.....\$3.95

Tri Color Tortilla Chips Served with Homemade Salsa

Fried Green Beans.....\$8.95

Fried Green Beans Sprinkled with Shredded Parmesan Cheese, Served with Chipotle Ranch Dipping Sauce

BBQ Brisket Potato Skins.....\$7.95

Crispy Potato Skins Stuffed with BBQ Brisket and Topped with Melted Cheddar Cheese

Chopped Brisket Sliders.....\$7.50

3 Sliders Stuffed with In-House Smoked Brisket in an Apple Honey BBQ Sauce Topped with Sliced Red Onions and Pickles

Swedish Meatball.....\$ 6.95

Homemade Meatballs in a Swedish Dill Sauce

Cheese Quesadillas.....\$7.50

A Large Flour Tortilla Filled with Cheddar Cheese, Caramelized Sweet Onions, Cilantro and Green Chiles, Served with Pico de Gallo, Sour Cream & Homemade Salsa

Add Grilled Chicken.....\$9.50

Buffalo Chicken Tenders.....\$9.50

Fried Chicken Tenders tossed in Buffalo Sauce Served with Carrots, Celery and Bleu Cheese Dipping Sauce

Gluten Free Available

Island Shrimp.....\$10.95

5 Coconut Shrimp Tossed in Thai Sweet Chili Sauce, Served Over Jicama Slaw

Fried Bay Scallops.....\$8.95

Hand Breaded Bay Scallops Deep Fried and Served with Your Choice of Tartar, Cocktail, or Creamy Tiger Dipping Sauces

Soup

Tomato Basil

Homemade Chicken Noodle

Soup of the Day

Cup	Bowl
\$2.95	\$4.50
\$2.95	\$4.50
\$2.95	\$4.50

Salads

Trio Salad..... \$8.95...\$10.95

Waldorf Chicken Salad, Tuna Salad, Spinach Salad Topped with Berries and Roasted Sunflower Seeds, Served with Poppyseed Dressing

Southwest Salad.....\$8.95...\$10.95

A Bed of Romaine Topped with Diced Grilled Chicken, Avocado, Corn, Black Beans, Tomato, Pepper Jack Cheese and Tortilla Strips, Served with Cilantro Ranch Dressing

Spring Citrus Salad.....\$8.95...\$10.95

Mixed Greens Topped with Diced Grilled Chicken, Fresh Strawberries, Mandarin Oranges, Roasted Sunflower Seeds and Served with Citrus Vinaigrette

Chopped Chef Salad.....\$8.95...\$10.95

Chopped Romaine Topped with Cubed Ham and Turkey, Cheddar Cheese, Grape Tomatoes, Sliced Cucumber and Hardboiled Eggs, Served with Ranch Dressing

Cobb Salad..... \$9.95.... \$11.95

Fresh Romaine Topped with Diced Grilled Chicken, Tomatoes, Eggs, Roasted Corn, Bacon Bits, Bleu Cheese Crumbles and Avocado, Served with Bleu Cheese Dressing

Mediterranean Salmon Salad.....\$12.95....\$14.95

Fresh Bed of Spinach with Cherry Tomatoes, Cucumbers, Red Onions and Feta Cheese Topped with a Grilled Salmon Fillet, Served with a White Balsamic Dressing

Salads

Salad Options:

House, Caesar, Spinach, Greek and Wedge

\$3.50

Dressings

Ranch, Fat Free Ranch, Homemade Cilantro Ranch, Greek, Bleu Cheese, Caesar, Citrus Dijon, Honey Mustard, Thousand Island, Balsamic, Raspberry Vinaigrette & Poppyseed Dressing

Side Items

French Fries	Fried Green Beans	Cole Slaw
Steak Fries	Vegetable of the Day	Potato Chips
Sweet Fries	Wild Rice Pilaf	Baked Potato
Cup of Soup	Mac & Cheese	Whipped Potatoes
Onion Rings	Garlic Gnocchi	Fruit Cup

Burgers and Such

All Sandwiches Come with Your Choice of One Side

Ranch Burger*..... \$7.95.....\$9.95

Black Angus Beef Patty, Served with Lettuce, Tomato, Onion and Pickles on a Hamburger Bun

Create Your Own Ranch Burger...\$8.95.....\$10.95

Your Choice of Any 3 Toppings
Each Additional Topping .50 Cents

Cheese Options

American, Cheddar, Swiss, Provolone, Pepper Jack, Bleu

Other Options

Avocado, Bacon, Mushroom, Jalapenos,
Fried Egg, Grilled Onions

Create Your Own Substitution.....\$10.95

Chicken Breast, Turkey Burger or Black Bean Burger

French Dip\$8.95.....\$10.95

Slow Roasted Shaved Prime Rib with Caramelized Onions, Mushrooms, Creamy Horseradish and Provolone, Served on a Hoagie Roll with Au Jus

Waldorf Chicken Sandwich.....\$7.95.....\$9.95

Roasted Chicken, Apples and Walnuts Tossed with Mayonnaise Dressing, Served on a Fresh Croissant

Spicy Turkey Melt.....\$7.95.....\$9.95

Grilled Sliced Turkey with Bacon, Melted Provolone and Chipotle Honey Aioli on Marbled Rye Bread

Reuben.....\$8.95....\$10.95

Sliced Corned Beef, Russian Dressing, Sauerkraut and Swiss Cheese, Served on Thick Sliced Marbled Rye Bread

Club Sandwich.....\$8.95...\$10.95

Turkey, Ham, Bacon, Lettuce, Tomato, Swiss and American Cheeses, Served on Toasted Wheat berry Bread with Mayonnaise

Chopped Brisket Sandwich.....\$9.95

In-House Smoked Brisket in a Apple Honey BBQ on a Mild Jalapeno Cornbread Loaf and Served with Onions and Pickles

Southwest Chicken Wrap.....\$8.95

Flour Tortilla Stuffed with Grilled Chicken, Black Beans, Tomatoes, Red Onion, Spinach, Pepper Jack Cheese and Jalapeno Avocado Cream Sauce

Fried Bay Scallop Tacos.....\$10.95

Fried Bay Shrimp Tacos in a Four Tortilla with Jicama Slaw and a Creamy Tiger Sauce

Entrées

All Entrees Come with Your Choice of Two Side Items

- Chicken Picatta.....\$14.95**
Egg and Parmesan Battered Chicken Breast Seared and Topped with Capers and a Lemon Zest
- Black Garlic & Parmesan Pork Chop*.....\$16.95**
8oz Bone-In Pork Chop seared in a Black Garlic Butter and Topped with Melted *Parmesan*
- Chicken Fried Chicken.....\$14.95**
Breaded Chicken Breast Fried until Golden Brown, Served with Country Gravy
- Chicken Fried Steak.....\$14.95**
A Hearty Breaded Cube Steak Fried until Golden Brown, Served with Country Gravy
- Beer Battered Cod..... \$13.95**
Deep Fried Hand Battered Cod, Served with Tartar Sauce or Malt Vinegar
- Grilled or Blackened Salmon.....\$17.50**
Grilled or Blackened Salmon, Served with Your Choice of Creamy Mustard Dill Sauce, Honey Soy Ginger Sauce or Raspberry Chipotle Sauce
- Seafood Platter\$19.95**
Breaded Fried Shrimp, Coconut Shrimp and Flounder, Served with Your Choice of Cocktail or Tartar Sauce
- Lemon & Soy Baked Flounder.....\$14.95**
Flounder Marinated in Lemon Soy Vinaigrette Then Baked to Perfection
- Cornmeal Tilapia.....\$14.95**
Tilapia Fillet in Seasoned Cornmeal and Pan Seared Topped with a Beurre Blanc Sauce
- Chopped Tenderloin.....\$17.95**
7oz Chopped Black Angus Tenderloin Seared and Smothered with Caramelized Onions and Topped with a Red Wine Demi
- Grilled Ranch Ribeye.....\$25.95**
12oz Ribeye Cooked to your Liking, It can be Cooked Au Poivre or Blackened Bleu And Topped with Sautéed Onions, Mushroom Demi or Red Wine Demi
- Center Cut Filet.....\$27.95**
8oz Center Cut Black Angus Filet Seasoned and Grilled to Your Liking

Pastas

All Pastas Served with Garlic Bread and Your Choice of Side Salad

- Cajun Seafood Pasta.....\$17.95**
Cajun Seasoned Bay Scallops and Shrimp, Tossed in Alfredo Sauce Over a Bed of Fettuccine
- Meatball Marinara over Spaghetti.....\$14.95**
Meatballs Served over a Bed of Spaghetti and Topped with a Slow Cooked Marinara Sauce

Cakes

- Chocolate Mousse Cake, Carrot, Cranberry Cheesecake
Lemon Mousse Cake and Gluten Free Cheesecake
\$5.95

Corral Grill Kitchen Hours

Breakfast

Saturday & Sunday 7 AM to 11 AM

Lunch & Dinner

Monday – Sunday 11 AM to 8 PM

Bar is open until 10 PM nightly

Happy Hour

Monday through Friday
4PM to 6PM

Saturday Breakfast Buffet

7AM to 10AM - \$11.95

Enjoy selections of Eggs, Bacon, Sausage, Muffins, Fruit, and Biscuits & Gravy

Sunday Brunch

11 AM to 2 PM - \$18.95

Sunday Brunch includes a Full Buffet with a Wide Variety of Entrees, Omelets, Salads, and Desserts

THE OUTPOST

Summer Hours

Open Monday through Friday – 7:00 AM to 8:00 PM
Saturday and Sunday – 11:00 AM to 8:00 PM

Outpost Curb Side To-Go

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