

THE BEHEMOTH

Tackle this 5+ pound burger, bursting with too many toppings to mention and all the fix'ns in *one sitting and receive a one-of-a-kind t-shirt 24.99

The Fine Print: *one sitting defined as...once you start the challenge, you cannot leave your table, nor can you share your meal. We are not able to "refill" any part of your meal. Time limit may apply and is at the discretion of management.



DON'T SEE YOUR FAVORITE?

If you can't find your favorite Ram item, let us know and we will try to accommodate, just ask your server.

LUNCH COMBO'S \$9.99

MIX & MATCH

Any **Two** Items from the 3 Categories Below | 1 Item Per Category

SALADS

1/2 TOSSED COBB SALAD
1/2 CHICKEN ALMOND
SIGNATURE WEDGE

SOUP

TOMATO BASIL BISQUE
BEER CHEESE & HAM
CLAM CHOWDER

SANDWICHES

1/2 TURKEY HAVARTI
1/2 FOCACCIA CLUB
GRILLED VEGGIE QUESADILLA

ICE CREAM CUPCAKES



2.99 each or any Three for 6.99

Mint Chocolate Chip

A blend of chocolate chips & Dreyer's mint ice cream. Layered with fudge brownie cake. Dark chocolate cupcake shell

Peanut Butter

Dreyer's vanilla ice cream swirled with peanut butter & peanut butter cups. Layered with chocolate cake. Dark chocolate cupcake shell

Strawberry

Slow-churned sweet cream & real strawberry Dreyer's ice cream. Layered with white cake. White chocolate cupcake shell

Muddy

Mocha almond fudge and cookies 'n cream ice cream served in an Oreo® cookie crumb shell

WE NEED YOUR FEEDBACK!



www.telltheram.com

Your feedback goes straight to your Ram Team!

USA CURLING



SUPPORT USA CURLING
\$.50 from every Taster Curl sold goes to help support USA Curling. Get swept away in the fun!

RAM Restaurant & Brewery

BIG HORN BEER INFUSED

Look for the Ram 🐏 to find food items prepared using our award-winning hand-crafted beer!
"A new experience found in every plate and pint."



APPETIZERS

♥ We use trans-fat free canola oil



ARMADILLO EGGS™

Made with chicken, fresh chopped jalapeños, pepperjack cheese, secret sauce and seasonings. Cooked golden, served with a side of ranch dressing 8.99

SPINACH & ARTICHOKE DIP Cheddar-jack, pepper jack, parmesan and roasted garlic blended with roasted red bell pepper, artichoke, sour cream. Skillet baked. Flatbread and tortilla chips 9.99

HUMMUS & VEGGIES Garbanzo beans, garlic, fresh lemon. With fresh-cut vegetables, flat bread & tortilla chips 7.99

Seafood & Artichoke Dip Artichoke hearts blended with crab, shrimp, cod, parmesan cheese, mayonnaise and onion. Skillet baked. Garlic crostini 10.99

LOADED WAFFLE FRIES Cheddar-jack cheese, chopped hickory smoked bacon, sliced green onion. Garlic sour cream 8.99

FRIED PICKLE CHIPS Rosette sauce 4.99

BUFFALO CHICKEN TENDERS

All-natural tenders, tossed in Ram hot sauce. Blue cheese dressing, celery sticks 9.99

CALAMARI

All natural, calamari steak strips, tossed in seasoned flour, cooked golden. Sweet chili garlic and rosette sauce 9.99

BBQ CHICKEN QUESADILLA

Cheddar-jack cheese grilled in a flour tortilla. Topped with sour cream, Sweet Baby Ray's bbq sauce, pico de gallo 9.99

BUFFALO WINGS

All-natural wings, tossed in Ram hot sauce. Blue cheese dressing, celery 9.99

POTATO SKINS

Cheddar-jack cheese, bacon, green onion. Garlic-sour cream sauce 8.99

NACHOS DELUXE

Choice of **CHICKEN**, **BEEF** or **COMBINATION** Black beans, cheddar-jack cheese, jalapeno, tomato, green onion. Sour cream and guacamole 9.99


BUTTFACE AMBER ALE BEER CHEESE DIP

Made with **BUTTFACE AMBER ALE**, Wisconsin cheddar, pepper jack cheese, cilantro, green onion and garlic, finished in an iron skillet. Flat bread & tortilla chips 7.99

GOLDEN MOZZARELLA STICKS

Sargento premium mozzarella, rolled in bread crumbs. Warm garlic marinara 7.99

SOUP & SIDE SALADS

 **BEER CHEESE & HAM** Made with award-winning Buttface Amber ale, smoked ham, garnished with a drizzle of sour cream and chopped cilantro Cup 3.99 Bowl 5.99

CLAM CHOWDER Chopped clams, potato and cream Cup 3.99 Bowl 5.99

TOMATO BASIL BISQUE Cup 3.99 Bowl 5.99

GREEN SALAD Fresh greens with cucumber, tomatoes, croutons, shredded Cheddar-jack 3.99

CAESAR


Rosemary-garlic crouton, shredded parmesan 4.99

ICEBERG WEDGE Chopped tomatoes, candied pecans, gorgonzola cheese crumbles, tarragon vinaigrette 5.99

ENTRÉE SALADS

TOSSED COBB With diced chicken, avocado, chopped hickory smoked bacon, chopped boiled egg, crumbled gorgonzola, tomato, mixed greens, bacon-blue cheese dressing 11.99

CHICKEN ALMOND Oven-roasted marinated chicken, green leaf lettuce, matchstick carrot, red bell pepper, daikon radish sprouts, toasted almond, rice noodle, pomegranate-ginger dressing, sesame seeds 10.99

 **SEARED SIRLOIN SALAD** Marinated sirloin, zesty rubbed, grilled and sliced, served over salad greens, mushroom, tomato, cucumber, onion and zucchini. Champagne vinaigrette, crumbled gorgonzola 13.99

THAI CHICKEN SALAD Grilled Thai bbq basted sliced chicken breast, chopped green leaf & romaine, red bell, celery, cilantro, wonton strip, fried noodle, pineapple-mango salsa. Peanut Ginger dressing 12.49

CHICKEN CAESAR Choice of **GRILLED** or **BLACKENED** chicken, romaine, rosemary garlic croutons, caesar dressing and shredded parmesan 11.99

GRILLED OR BLACKENED SALMON add \$4



SALMON HUMMUS SALAD

SALMON HUMMUS SALAD Rosemary-butter grilled Alaska sockeye salmon, served over fresh greens & spinach, tossed with white balsamic vinaigrette. Finished with roasted vegetables, hummus and flat bread 13.99

BIG HORN SPINACH SALAD With **GRILLED** or **BLACKENED** chicken, sun-dried tomato, artichoke heart, tomato, hard-cooked egg wedge & feta cheese. Slivered almonds and croutons, white balsamic vinaigrette 13.99
GRILLED OR BLACKENED SALMON add \$4

SALAD DRESSINGS

Serrano Grape (Low Cal, Low Fat) | Champagne Vinaigrette | Caesar | Ranch | Thousand Island | Blue Cheese | Oil & Vinegar | Honey Mustard

* "Consuming raw or under cooked food may increase your risk to food borne illness." We use nuts and nut based oils in some of our menu items. If you are allergic to nuts or any other foods, please let us know. A supplemental nutritional menu is available.



Make Any Burger
USDA PRIME-\$3

HAND-FORGED BURGERS

UPON REQUEST!
Turkey Burger or Veggie Burger

100% USDA Certified Pure Beef | Cooked To Temperature | Available Low-Carb

All BURGERS served with choice of: **FRIES** | **RAM CHIPS** | **COLESLAW**

Substitute: **WAFFLE FRIES** | **ONION RINGS** | **SWEET POTATO FRIES** | **FIRESIDE BEANS** | **GARLIC FRIES** \$1.29 ea.

The Faburge



A masterpiece of *burger d'art*, named after the famed "Fabergé" egg...features breakfast, lunch and dinner in every bite. Seasoned burger patty, topped with Wisconsin cheddar, sliced country ham, hickory smoked bacon, fried egg, fried onion crisps and mayonnaise 11.99

ALL AMERICAN

American cheese, pickle chips, lettuce, tomato, onion, ketchup, mustard & mayonnaise 9.69

BOURBON BLACK JACK

Rolled in cracked black pepper, pepper jack cheese, whiskey mustard, lettuce, tomato & onion 9.99

TUMBLEWEED

Seasoned burger patty, topped with spicy onion crisps & anaheim pepper straws. With zesty chipotle ranch sauce 9.99

PATTY MELT

Swiss cheese, grilled onion, thousand island dressing, on marbled rye 9.99

SIMPLY GRILLED TURKEY

Lightly seasoned grilled turkey patty, topped with lettuce, tomato and onion on whole wheat bun 9.99

GARLIC SWISS

Savory caramelized onion & oven-roasted garlic, swiss cheese, lettuce, roasted garlic mayo 9.99

STADIUM

Sautéed mushroom, hickory smoked bacon, cheddar, lettuce and mayonnaise 10.29

BORDER

Guacamole, bacon, pepper jack cheese, jalapeños, salsa with lettuce & tomato 10.29

BBQ BACON CHEDDAR

Canadian bacon, cheddar, hickory smoked bacon, bbq sauce, lettuce & tomato 10.29

ALL NATURAL VEGGIE

House-made with bulgur wheat, onion, rolled oats, pinto bean, grated cheese, soy sauce and garlic. Topped with lettuce, tomato, cucumber, avocado, daikon radish sprouts, roasted garlic mayo, on whole wheat bun 9.99

BACON CHEDDAR

Hickory smoked bacon, cheddar, lettuce, tomato, onion and mayonnaise 9.99

HILLBILLY



Give your mouth a big ol' bear hug...featuring crumbled Wisconsin gorgonzola cheese that is beautifully balanced, sultry and seductive. Frizzled onion, hickory smoked bacon, lettuce and blue cheese mayonnaise 10.99

THE RICARDO



The first cousin to the well-known Cuban sandwich. Said to be a favorite of Desi Arnaz. Seasoned burger patty topped with swiss cheese, sliced country ham, shredded pork, dill pickle chips, finished with dijon mayo. On our soft pub roll 12.99

PRIME BACON CHEDDAR BURGER

A proprietary blend Black Angus Ground Prime Beef, featuring Prime Sirloin, Filet & Ribeye, bacon, cheddar, leaf lettuce, tomato, red onion, mayonnaise 12.99

1LB BRONCO BURGER



A cheeseburger for cheeseburger lovers, one pound seasoned patty, molten cheddar, lettuce, onion, tomato, mayonnaise, on our giant bun 12.99

Add **BACON** | **SAUTÉED SHROOMS** \$.99 each

REUBEN...MAKE ME A BURGER!



The year was 1914. Late one evening a leading lady of actor Charlie Chaplin came into a restaurant and said, 'Reuben, make me a sandwich!'. Make me a burger with a pretzel bun, blackjack mustard, sliced red onion, burger, sliced corned beef, sauerkraut, melting Swiss, and finished with 1000 Island 11.99

* "Consuming raw or under cooked food may increase your risk to food borne illness." We use nuts and nut based oils in some of our menu items. If you are allergic to nuts or any other foods, please let us know. A supplemental nutritional menu is available.

SANDWICHES

Hand-Forged to order. Served with your choice of: **Fries** | **Ram Chips** | **Coleslaw**
Substitute: Sweet Potato Fries | **Waffle Fries** | **Onion Rings** | **Fireside Beans** | **Garlic Fries** \$1.29 ea.

The Sarducci



Grilled seasoned **chicken** breast on our Kaiser bun, topped with sliced ham, Wisconsin Mozzarella, sautéed onion, pepperoni, banana pepper and spinach. Finished with more Mozzarella, tarragon drizzle, Roma tomato jam, and fresh chopped basil 11.79



This is what happens when you allow our brewers into the kitchen. Starting with marinating a breast of **chicken** in 'top secret' amber ale marinade, Porter bbq sauce, slaw, tomato, onion crisps, roasted tomato-chipotle mayonnaise, pretzel bun 10.99

New York Steak SANDWICH



Tenderized New York steak, seasoned and grilled to temperature, served on toasted pub roll with horseradish cream and onion crisps. Au jus for dipping 13.99

THE POPEYE VEGGIE

A veggie for veggies, fresh spinach, grilled zucchini, red bell pepper, Anaheim pepper, red onion, topped with havarti, finished with white balsamic vinaigrette, baccia roll 9.99

RANCH CHICKEN

Monterey Jack, lettuce, bacon, tomato, ranch dressing 9.99

TURKEY HAVARTI MELT

Sliced turkey breast on grilled white bread, havarti cheese, garlic mayonnaise, tomato and hickory smoked bacon 10.79 Add **AVOCADO** .99

RAM'S GRAND REUBEN N^o 503

Corned beef piled high, havarti, sauerkraut, horseradish cream & Thousand Island sauce on rye 11.99

BBQ PULLED PORK BOMBER

Slow-roasted, bbq rubbed tender pulled pork combined with bourbon bbq sauce, piled high over black & blue slaw, giant bun 12.99

CLUBHOUSE

Bacon, ham, turkey, lettuce, tomato, swiss & cheddar cheese, mayo on toasted white bread 9.99
 Add **AVOCADO** .99

SEAFOOD & ARTICHOKE MELT

Crab, shrimp & cod blended with artichoke heart, onion, tomato, mayo, parmesan, cheddar-jack cheese on a grilled baguette 11.99

ALASKAN B.L.T.A Our house-made sockeye salmon patty, grilled, on thick-sliced toast with mayo, lettuce, tomato, bacon, avocado and tartar 12.99

FRENCH DIP Sliced roast beef on French baguette, with au jus 10.79 Add **CHEESE**, **ONION**, or **SHROOMS** \$.99 ea.

OVEN BAKED FOCACCIA CLUB Ham, turkey, tomato, mozzarella, hickory-smoked bacon, onion and caesar dressing on parmesan focaccia bread. Finished in the oven 10.99

The Caprese

Our take on the Italian classic...spinach, banana peppers, red onion, sliced country ham & pepperoni, mozzarella, sliced tomato and tarragon dressing, on baccia roll, finished in the oven 10.99

LUNCH ENTRÉES

Enjoy with Any Entree: **CUP OF SOUP** | **GREEN SALAD** | **CAESAR SALAD** \$2.99 each

WILD ALASKA GRILLED SALMON

Alaska sockeye salmon, with seasonal rice, house vegetables 5oz 14.99 | 8oz 16.99
 Available **BLACKENED**

RAM SPECIAL GRILLED SIRLOIN

Lightly seasoned, served with Cheesy Mashed Potatoes, house vegetables 6oz 13.99 | 8oz 15.99
 Add **SAUTÉED DEMI MUSHROOMS** \$3

BIG RED BABY BACK RIBS

Slow-roasted in our **BIG RED ALE** and flame grilled. Basted with Sweet Baby Rays bbq sauce. With fireside beans, coleslaw and fries
LUNCH RIBS PLATE 14.99 | **FULL RACK** 18.99

LO CAL CHICKEN & SHRIMP SAUTE

Under 500 calories featuring chicken breast & shrimp, pan-sautéed with zucchini, red pepper, green onion and Big Horn Hefy sauce. Served over spinach 12.99

BEER BATTER FISH & CHIPS

Hand-dipped in **BIG HORN HEFEWEIZEN** beer batter, cooked golden. Served with made-from-scratch cole slaw, tartar sauce and lemon. With fries 14.99

BEER BATTER JUMBO SHRIMP

Wild jumbo shrimp, tail on, dipped in **BIG HORN HEFEWEIZEN** beer batter, cooked golden. Horseradish cocktail sauce, slaw and fries 14.99

RAMBORGHINI CHICKEN PASTA

Penne tossed with pepperoni, red onion, bell pepper, artichoke, spinach with tarragon, sundried tomato pesto 12.99

CHICKEN TENDERLOINS

All white meat chicken tenderloins, with fries and choice of sauce: Ranch | Baby Ray's BBQ | Honey Mustard
GRILLED or **BREADED**, cooked golden 11.99

* "Consuming raw or under cooked food may increase your risk to food borne illness." We use nuts and nut based oils in some of our menu items.

ID 1/12 If you are allergic to nuts or any other foods, please let us know. A supplemental nutritional menu is available.

WINE

HOUSE WINE

WHITE ZINFANDEL | CHARDONNAY | MERLOT | CABERNET SAUVIGNON GLASS \$6 BOTTLE \$21

CHARDONNAY

	Glass	Bottle
SONOMA CUTRER . CA	11	36
FETZER . CA	7	24
COLUMBIA CREST . WA	8	27
KENDALL JACKSON VR . CA	9	30
BONTERRA . CA ORGANICALLY GROWN	8	27
LA CREMA . CA		42

PINOT GRIGIO/GRIS

ECCO DOMANI . ITALY	7	24
PONZI . OR	8	26

AMAZING WHITES

SAUVIGNON BLANC

CHATEAU STE. MICHELLE . WA	8	27
KIM CRAWFORD . NZ	9	32

WHITE ZINFANDEL BERINGER . CA	6	21
--------------------------------------	---	----

RIESLING

BLACK SWAN . AUS	6	21
STE. CHAPELLE . ID	6	18

GEWURZTRAMINER WASHINGTON HILLS . CA	7	24
---	---	----

SPARKLING

	Split	
KORBEL . CA	8	30

MERLOT

	Glass	Bottle
BLACKSTONE . CA	8	27
3 BLIND MOOSE . CA		28

PINOT NOIR

MIRASSOU . CA	7	24
EOLA HILLS . OR	9	29

CABERNET SAUVIGNON

LOUIS MARTINI . CA	10	33
CHATEAU STE. MICHELLE, INDIAN WELLS . WA	11	36
KENDALL JACKSON VR . CA	10	33
FETZER . CA	7	24

SPECTACULAR REDS

RED TRUCK . CA	7	23
----------------	---	----

SYRAH RED BICYCLETTE . FR	8	30
----------------------------------	---	----

ZINFANDEL RAVENSWOOD LODI . CA	10	33
---------------------------------------	----	----

SHIRAZ ROSEMOUNT ESTATE . AUS	10	33
--------------------------------------	----	----

MALBEC COLORES DEL SOL . ARG	7	24
-------------------------------------	---	----

MÉNAGE À TROIS TRINCHERO WINERY	7	24
--	---	----

PORT

TAYLOR FLADGATE TAWNY PORTUGAL 20YR	9	
-------------------------------------	---	--

BIG HORN BEER

VOTED LARGE BREW PUB OF THE YEAR-GABF- 2001 | VOTED BEST CHAIN BEER PROGRAM-CHEERS- 2010



TOTAL DISORDER PORTER

Brown Porter features the flavor of chocolate and caramel.

Medal Award Winner:

GABF '96 Silver, '10 Gold

World Beer Cup '06 Bronze



BIG RED IPA

An American style IPA, distinctive citrus flavor and aroma of Amarillo hops with a crisp, pleasantly bitter finish.

Medal Award Winner: NABA '07 Gold



71 PALE ALE

Pale Ale brewed with a touch of rye & blend of 5 hops. Deep copper in color, spicy rye character & hoppy flavor.

Medal Award Winner: NABA '08 Bronze



BUTTFACE AMBER

Medal-winning American-style Amber ale features malty caramel flavors & smooth, slightly sweet finish.

Medal Award Winner: NABA '04 Gold



IDAHO BLONDE

Light in color and pleases with a mild, sweet & slightly malty flavor.

Medal Award Winner:

GABF '04 Bronze, '11 Gold NABA '09, '10 Gold



HEFEWEIZEN

An unfiltered, authentic, German-style wheat beer, German yeast strain to give its characteristic cloudiness and banana-clove flavors.

Award Winner: NABA '08, 09 Silver, '10 Gold



SUPPORT USA CURLING

\$.50 from every Taster Curl sold goes to help support USA Curling. Get swept away in the fun!

Proud Mary!

\$7.00

- Double Shot~ Finlandia Vodka
-
- Vine-ripened tomato juice
-
- Ram K-Bob
-
- Taster "Snit"~ Big Horn Blonde
-
- Chili-lime Salted Rim
-
- Demetri's Seasonings



Enjoy a
cold, frosty
**13OZ SKINNY
BIG HORN
BEER**

LUNCH COMBINATIONS

MIX & MATCH

Any Two Items from the 3 Categories Below | 1 Item Per Category \$9.99

SALADS

1/2 TOSSED COBB SALAD
1/2 CHICKEN ALMOND
SIGNATURE WEDGE

SOUP

TOMATO BASIL BISQUE
BEER CHEESE & HAM
CLAM CHOWDER

SANDWICHES

1/2 TURKEY HAVARTI
1/2 FOCACCIA CLUB
GRILLED VEGGIE QUESADILLA

RAM KID'S MENU

All kids' entrees come with your choice of:
Applesauce, Dole Mandarin Orange Cup, Ram chips or fries,
Choice of milk, juice or soda, and Scoop of Vanilla Ice Cream (Upon Request) \$5.99

CHICKEN TENDERS

(CRISPY OR GRILLED)

MINI CHICKEN CORN DOGS
KRAFT MACARONI & CHEESE

CHEESEBURGER

GRILLED CHEESE SANDWICH
HOT DOG
FISH & CHIPS

\$2.99 Shakes, Dirtcups & Floats with purchase of any kids meal

SHAKES

CHOCOLATE | VANILLA | STRAWBERRY
RASPBERRY | ROOTBEER

DIRT CUPS

CHOCOLATE | STRAWBERRY
Made from Scratch complete with
Gummy Worms!

BIG HORN

ROOTBEER FLOAT
With DREYER'S Creamy
Vanilla Ice Cream

NON-ALCOHOLIC BEVERAGES

ARNIE

ICE TEA & LEMONADE

GOURMET LEMONADE

32OZ. RASPBERRY | STRAWBERRY

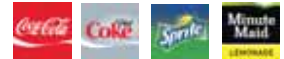
BIG HORN ROOTBEER FLOAT

WITH DREYER'S CREAMY VANILLA ICE CREAM



SOFT DRINKS

FREE REFILLS



COKE | DIET COKE | SPRITE | ROOTBEER
DR. PEPPER | MINUTEMAID LEMONADE

DESSERTS

COLOSSAL SIZZLING BREAD PUDDING

Housemade bread pudding with custard, nutmeg, cinnamon and vanilla. Topped with vanilla ice cream and caramel sauce. Served on a hot skillet! 7.49

BROWNIE SKILLET SUNDAE

Fresh baked brownie served with a scoop of chocolate ice cream. Finished with Total Disorder Porter hot fudge, whip cream and toasted almonds 5.49

MILE HIGH MUD PIE

Mocha almond fudge ice cream & rich Cookies 'n Cream ice cream on an Oreo® cookie crumb crust. Topped with whipped cream and almonds, served in a pool of hot fudge 7.99

CHOCOLATE LAYER MOUSSE CAKE

Three layers of moist chocolate cake filled with rich chocolate mousse and coated with smooth milk chocolate icing 4.99

CARROT CAKE

Subtly spiced and generously covered with cream cheese icing, made with freshly grated carrots, sweet crushed pineapple and walnuts. Dusted with ground pistachios. Served with a scoop of vanilla ice cream 4.99

WHITE CHOCOLATE RASPBERRY CHEESECAKE

Baked on a chocolate crumb crust 4.99



ICE CREAM CUPCAKES

2.99 each or any Three for 6.99

Mint Chocolate Chip A blend of chocolate chips & Dreyer's mint ice cream. Layered with fudge brownie cake. Dark chocolate cupcake shell

Peanut Butter Dreyer's vanilla ice cream swirled with peanut butter & peanut butter cups. Layered with chocolate cake. Dark chocolate cupcake shell

Strawberry Slow-churned sweet cream & real strawberry Dreyer's ice cream. Layered with white cake. White chocolate cupcake shell

Muddy Mocha almond fudge and cookies 'n cream ice cream served in an Oreo® cookie crumb shell

* "Consuming raw or under cooked food may increase your risk to food borne illness." We use nuts and nut based oils in some of our menu items.

If you are allergic to nuts or any other foods, please let us know. A supplemental nutritional menu is available.