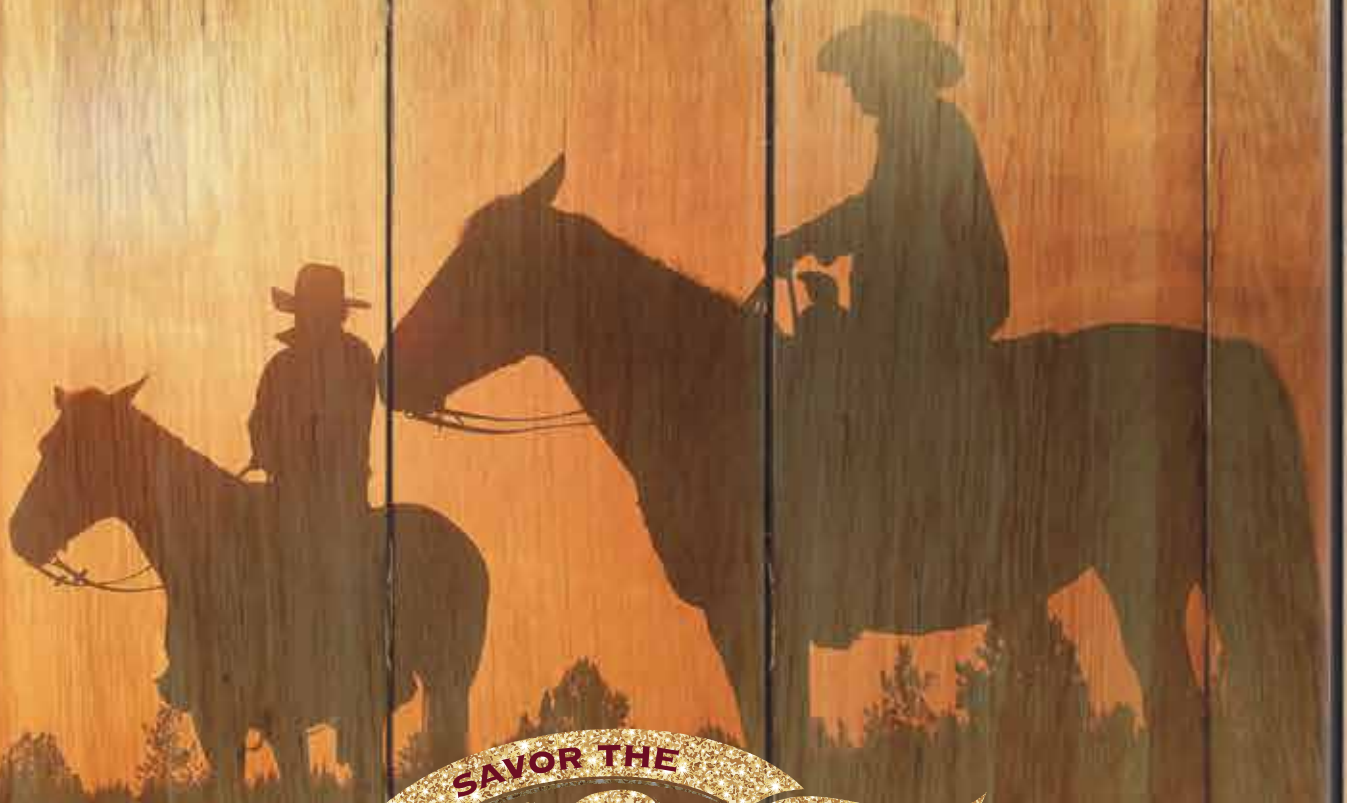


CATTLE BARON

STEAKS ★ SEAFOOD ★ PRIME RIB



LOCATIONS

NEW MEXICO

Portales • Hobbs • Roswell • Ruidoso • Las Cruces

TEXAS

Lubbock • Midland • El Paso - 2 locations

APPETIZERS

GREEN CHILE WONTONS

8 wontons stuffed with Cheddar and Jack cheese, diced chicken and green chile. Deep fried and served with Thai dipping sauce and ranch dressing. 8.95

POTATO SKINS

Loaded with Cheddar and Jack cheese, bacon bits and green onions. Sprinkled with Parmesan cheese and served with ranch dressing. 6.95

SAUTÉED MUSHROOMS

Button mushrooms sautéed in white wine & butter in a delicate seasoning. 6.95

THE SAMPLER

A combination of green chile wontons, Cajun popcorn shrimp and cheese sticks. Served with Thai dipping, remoulade and tangy marinara. 10.95

BACON WRAPPED STUFFED SHRIMP

Five jumbo shrimp stuffed with jalapeño cream cheese, wrapped in bacon and deep-fried. Served with remoulade and ranch dressing. 11.95

MOZZARELLA CHEESE STICKS

Strips of mozzarella breaded, deep-fried and sprinkled with Parmesan cheese. Served with marinara sauce. 7.95

BURGERS & SANDWICHES

Our burgers are made from 100% pure ground beef and are charbroiled. All burgers are served on a home-baked sesame seed bun, with lettuce, tomato, onions and pickles. Served with French fries.

Add bacon, avocado, mushrooms, jalapeños or extra cheese to any burger or sandwich 1.25

Salad Bar or Caesar salad with your burger add 4.95

RIO GRANDE BURGER

Topped with green chile and Jack cheese. 9.95

THE WEST COAST BURGER

Topped with avocado, sautéed mushrooms and Jack cheese. 10.25

THE ALL-AMERICAN

A favorite with your choice of big-eye Swiss, Jack or Cheddar cheese. 8.95



Sandwiches served with French fries and kosher spear. Salad Bar or Caesar salad with your sandwich add 4.95

FRENCH DIP

Thinly sliced hot roast beef piled high on a hoagie roll. Served with a cup of au jus. 8.95 Add Swiss cheese 1.25

BLACKENED CHICKEN SANDWICH

Blackened chicken breast topped with grilled onions, mushrooms, green peppers and covered with melted Jack cheese. Served on a home-baked sesame bun with mayonnaise. 10.25

GRILLED TURKEY JACK

Sliced turkey breast, crisp bacon, green chile, Jack cheese, lettuce, tomato and mayonnaise on sourdough bread. 10.25



CHICKEN & PORK

Chicken and Pork entrées served with your choice of side, Salad Bar or Caesar Salad and freshly baked bread.

PORK RIBS

Tender baby-back pork ribs charbroiled and basted with BBQ sauce. 19.95

RIO POLLO

Breast of chicken sprinkled with special Cajun spices, blackened and topped with spicy green chile and Jack cheese. 16.95

CHICKEN TERIYAKI

Breast of chicken marinated in teriyaki sauce, charbroiled and topped with a fresh pineapple salsa. 16.95

CHICKEN STRIPS

Lightly breaded white meat deep-fried to a golden brown. Served with country cream gravy. 15.25

JALAPEÑO ROTISSERIE CHICKEN ½ chicken seasoned with mild jalapeño and lemon. Roasted in our rotisserie oven. Served with mashed potatoes, light gravy and onion rings. (No side offering with this item). 15.95



SOUPS & SALADS



SALAD BAR

Nobody does it better! A delightful selection of deli salads, mixed salads, fresh fruits, fresh garden vegetables, sweets and piping hot soups of the day. 9.95 With Chicken Breast 15.95

GREEN CHILE STEW

A spicy stew of top sirloin, green chile tomatoes. Served with a flour tortilla. Cup 3.25 Bowl 5.95

Add Salad Bar to your Green Chile Stew
Cup 13.25 Bowl 15.95

SIRLOIN STEAK SALAD

Fresh greens with tomatoes, pecans, mushrooms, blue cheese crumbles and a smoky dressing. Topped with center cut top sirloin. 11.95

CATTLE BARON STEAKS

We proudly serve these items with Sterling® Silver Premium Meats



- RARE** - cool, red center
- MEDIUM RARE** - warm, red center
- MEDIUM** - hot, pink center
- MEDIUM WELL** - slightly pink center
- WELL DONE** - broiled throughout, no pink – little juice



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All of our beef is hand-cut from quality USDA aged Beef and charbroiled to order. All beef entrées are served with Salad bar or Caesar salad, freshly baked bread and choice of baked potato, mashed potatoes, French fries, baked sweet potato, sweet potato fries, rice pilaf, steak fries, onion rings or fresh vegetable of the day.

PRIME RIB

The house specialty cooked in our special ovens and served with au jus. Creamed horseradish available on request. 8 oz. 21.95 12 oz. 24.95 16 oz. 28.95

BARON CLUB STEAK

Center cut of top sirloin. 8 oz. 17.95 12 oz. 21.75

NEW YORK

Center cut of strip loin. 10 oz. 22.95
Manhattan Cut 6 oz. 16.95

RIB EYE

A truly fine cut of beef. 10 oz. 21.75 14 oz. 24.95

FILET MIGNON

8 oz. beef tenderloin wrapped with bacon; our most tender cut. 26.95

TERIYAKI KABOB

Teriyaki beef skewered with pineapple, green peppers, tomatoes & onions. Served with rice. 15.95

CHOPPED STEAK

10 oz. charbroiled ground steak served with brown mushroom gravy. 15.95

CHICKEN FRIED STEAK

A Southwest tradition. Tender beef cutlet lightly floured, deep-fried and served with country cream gravy. 15.95

STEAK NEW MEXICO

10 oz. New York topped with green chile and melted Jack cheese. 24.95

PEPPERED STEAK

10 oz. New York rubbed with black peppercorn and charbroiled, then topped with green peppercorn compound butter and Parmesan cheese. 24.95

STEAK TOPPINGS

WHISKEY-PEPPER GLAZE

Basted with a bold whiskey, peppercorn & molasses sauce. 1.95

PEPPERED

Rubbed with black peppercorn and charbroiled, then topped with green peppercorn compound butter and Parmesan cheese. 1.95

BLACKENED

Seasoned with Cajun blackening spices. 1.95

ADD: Sautéed Mushrooms, Sautéed Onions or Roasted Jalapeño 1.75



PASTA & SEAFOOD

All entrées are served with Salad bar or Caesar salad, freshly baked bread and choice of baked potato, mashed potatoes, French fries, baked sweet potato, sweet potato fries, rice pilaf, steak fries, onion rings or fresh vegetable of the day.

FRESH CATFISH

Fresh domestic, farm-raised catfish rolled in cornmeal and deep-fried. Served with tartar sauce and lemon. 15.95
Blackened add 1.95

JUMBO FRIED SHRIMP

Six gulf shrimp, breaded and deep-fried. Served with cocktail sauce. 17.95

CAJUN CHICKEN ALFREDO

Blackened breast of chicken tossed with artichoke hearts in a creamy Alfredo sauce over fettuccine noodles. (No side offering with this item) 16.95

SHRIMP SCAMPI

Gulf shrimp sautéed in white wine garlic butter. 17.95

ORANGE BOURBON SALMON

Fresh filet of King salmon charbroiled and basted in our zesty orange bourbon sauce. 22.95

SIDES & ADDITIONS

LEMON GARLIC ASPARAGUS

Asparagus spears sautéed in olive oil, fresh garlic and a squeeze of lemon topped with diced tomatoes and a sprinkle of Parmesan cheese. 3.95

On the Side 2.25

- ~ Baked Potato
- ~ French Fries
- ~ Baked Sweet Potato
- ~ Sweet Potato Fries
- ~ Onion Rings
- ~ Steak Fries
- ~ Mashed Potatoes
- ~ Rice Pilaf
- ~ Fresh Vegetable of the Day

Save Room for Dessert

Ask your server about our selections.

BEVERAGES



LUNCH SPECIALTIES

Lunch menu available daily 11:00 am to 4:00 pm

6 OZ. PRIME RIB

The house specialty! Served with au jus and baked potato. 12.95

8 OZ. BARON CLUB

A center cut of top sirloin char-broiled to perfection. Served with baked potato. 12.95

CHICKEN FRIED CHICKEN

Chicken breast lightly floured, deep-fried and topped with country cream gravy. Served with mashed potatoes. 8.95

CHICKEN FRIED STEAK

Tender beef cutlet lightly floured, deep-fried and served with country cream gravy. Served with mashed potatoes. 9.95

CRISPY CHICKEN SALAD

Fresh greens topped with crispy fried chicken, Cheddar and Jack cheese, tomato, real bacon bits, boiled eggs, cucumber and fried wonton strips. Served with our tangy honey BBQ dressing. 9.95

FRIED CATFISH

Fresh domestic farm-raised catfish rolled in seasoned cornmeal a deep-fried. Served with coleslaw, tarter sauce and French fries. 9.50

JALAPEÑO ROTISSERIE CHICKEN

½ chicken seasoned with mild jalapeño and lemon. Roasted in our rotisserie oven. Served with mashed potatoes, light gravy and onion rings. (No side offering with this item). 10.95

TURKEY & AVOCADO SANDWICH

Sliced turkey breast, lettuce, tomato, alfalfa sprouts, avocado and mayonnaise piled high on whole wheat bread, with French fries. 9.50

Don't Forget: Salad bar or Caesar salad with your lunch add 4.95

Kids meals are served with French fries unless otherwise noted. For kids 12 and under only.

KIDS MENU

*MACARONI & CHEESE

Macaroni noodles & cheese sauce – a kid favorite. (no fries) 3.75

LITTLE BUDDY BURGER

Beef patty charbroiled and served with Cheddar cheese, lettuce, tomatoes, pickles and onions on a home-style bun. 6.95

CHICKEN FINGERS

Tender white meat chicken strips lightly breaded and deep-fried. Served with cream gravy. 5.95

TOP SIRLOIN

6 oz. sirloin steak charbroiled. 8.95

*SPAGHETTI

Marinara (red sauce) served over linguine noodles. (no fries) 5.00

KIDS SALAD BAR 4.95

Salad Bar with any Kid's Meal 2.50

Any 2 children (12 or younger) may order any one entrée from the regular menu and share the entrée. For an additional 1.95 each is entitled to one trip to the salad bar.

SUNSET MENU

Jumbo Shrimp

4 breaded, deep-fried shrimp. Served with cocktail sauce and a lemon wedge.

Steak Fingers

Tender chicken fried steak strips served with country cream gravy.

Chopped Steak

8 oz. chopped steak charbroiled and topped with brown mushroom-peppercorn gravy.

Top Sirloin

6 oz. sirloin steak charbroiled.

\$9.99 MONDAY - THURSDAY 3 - 5 P.M.

All sunset entrées include bread & butter and a choice of baked potato, baked sweet potato, mashed potatoes, sweet potato fries, rice pilaf, steak fries, French fries, onion rings or vegetable of the day and ONE trip to the salad bar.

Catfish Your Way

5 oz. catfish filet prepared how you like - grilled, blackened, lemon-peppered or rolled in cornmeal and deep-fried. Served with a lemon wedge and tartar sauce.

Chicken Your Way

8 oz. boneless, skinless chicken breast prepared how you like - charbroiled with barbecue sauce or lemon-peppered, or lightly floured and deep-fried.

Welcome to

Cattle Baron Restaurants, Inc.,

-serving the best steaks, salad and seafood this side of the Pecos! Cattle Baron Restaurants, Inc. is a privately held company founded in 1976 in Portales, New Mexico by Jeffrey Wilson. Jeff purchased "Bob's Steak House" upon completion of his service in the United States Air Force at Cannon Air Force Base in Clovis, New

Mexico. Promptly he renamed the location to "Cattle Baron Steak & Seafood Restaurant". Jeff operated this location for eight years before embarking on a successful expansion program. To date Cattle Baron restaurants can be found in Portales, Hobbs, Roswell, Ruidoso and Las Cruces, New Mexico; and in Lubbock, Midland and El Paso (2 Locations), Texas. Since Jeff's passing in December 2010, his family continues the operations of the company proudly maintaining Jeff's legacy and the traditions of Cattle Baron.



FIND US ON



Take out available on all menu items including salad bar. Parties of 8 or more 18% gratuity is customary, one check please. When ordering entrées, salad bar cannot be shared. Thank you.