

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. 7.95



POTATO SKINS

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

PORK RIB APPETIZER

1/2 pound of tender baby-back pork ribs charbroiled and basted with BBQ sauce. 8.95

SAUTÉED MUSHROOMS

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

TEXAS CRAB CAKES

Two lump crab cakes with diced jalapeños, red bell peppers, onions, herbs, spices and bread crumbs. Served with fresh pineapple salsa. 11.95

CAJUN POPCORN SHRIMP

Rock shrimp breaded and deep fried. Sprinkled with zesty Cajun spices and served with remoulade and cocktail sauce. 9.95

SHRIMP COCKTAIL

Five large shrimp chilled and served with cocktail sauce. 9.95

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 pico de gallo 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

SOUPS & SALADS



GREEN CHILE STEW

A spicy stew of top sirloin, green chile, potatoes, onions & 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

GRILLED CHICKEN CAESAR

Traditional Caesar salad topped with grilled lemon-pepper chicken breast and Roma tomatoes. 9.95

SOUP & 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

BURGERS

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 3.95*

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

MUSHROOM-SWISS BURGER

Topped with sautéed mushrooms and Swiss cheese. 9.95

PATTY MELT

Served on rye with sautéed onion, mushrooms, bacon and Swiss cheese. 9.95

THE ALL-AMERICAN

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



LUNCHEON SPECIALTIES

Lunch menu available daily 11:00 am - 4:00 pm
Salad bar or Caesar salad with your luncheon add 3.95



We proudly serve these items with Sterling® Silver Premium Meats

LUNCH SALADS

CRISPY CHICKEN SALAD

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

SIRLOIN STEAK SALAD

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

COBB SALAD

Fresh greens topped with turkey breast, real bacon bits, chopped egg, avocado, tomatoes and blue cheese. 8.95

SANDWICHES

Sandwiches served with French fries and kosher spear.
Salad bar with your sandwich add 3.95



TURKEY & AVOCADO

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

HOT PASTRAMI SANDWICH

Thin sliced pastrami piled high on your choice of rye or sourdough bread with Swiss cheese and deli style mustard. 9.75

CB CLUB

Sliced turkey breast, crisp bacon, lettuce, tomato, mayonnaise, Cheddar & Jack cheese on toasted whole wheat bread. 9.95

PHILLY SANDWICH

Roast beef, grilled green peppers, onions and mushrooms with Jack cheese on a hoagie roll. Served with a cup of au jus. 9.95

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

LUNCH ENTRÉES

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

BLACKENED CATFISH PONTCHARTRAIN

Fresh domestic farm-raised catfish seasoned with Cajun spices and pan blackened. Crowned with our shrimp and crab Pontchartrain topping. Served on a bed of white rice. 11.95

FRIED CATFISH

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

TERIYAKI KABOB

Teriyaki beef skewered with pineapple, green peppers, tomatoes & onions. Served with rice. 10.25

CHICKEN STIR FRY

Chicken stir-fried with fresh vegetables and teriyaki sauce. Served over rice. 9.95

TEXAS CRAB CAKES

Two handmade lump crab cakes with diced jalapeño, red bell peppers, onions, herbs, spices and bread crumbs. Served with pineapple salsa and fresh vegetables. 11.95

JALAPEÑO ROTISSERIE CHICKEN

½ chicken seasoned with mild jalapeño and lemon. Roasted in our rotisserie oven. Served with mashed potatoes and light gravy. 10.95

CHICKEN FRIED CHICKEN

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

CHICKEN STRIPS

White meat chicken breaded and deep-fried. Served with country cream gravy and mashed potatoes. 8.95

CAJUN CHICKEN ALFREDO

Blackened chicken tossed with artichoke hearts in a creamy Alfredo sauce. Served over fettuccine noodles. 10.75

CHICKEN FRIED STEAK

Tender beef cutlet lightly floured, deep-fried and served with country cream gravy. Choice of side. 9.95



PASTA & SEAFOOD

All entrees 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

BLACKENED CATFISH PONTCHARTRAIN

Fresh domestic, farm-raised catfish pan blackened with Cajun seasoning and crowned with our shrimp and crab Pontchartrain topping. 18.95



LOBSTER TAIL *Market Price*

8 oz. cold water Australian tail, steamed and served with drawn butter.

ALASKAN KING CRAB LEGS *Market Price*

From the icy waters of Alaska. Steamed and served with drawn butter. Half or full pound.

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

GARLIC TROUT

Fresh rainbow trout lightly floured and grilled. Topped with garlic and cilantro sautéed in olive oil and Worcestershire sauce. 17.95

SHRIMP & VEGETABLE PRIMAVERA

Shrimp and fresh vegetables tossed in a creamy Alfredo sauce with linguini noodles. (No side offering with this item) 17.95

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

CHICKEN & PORK

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

PORK RIBS

A full pound of tender baby-back pork ribs charbroiled and basted with BBQ sauce. 19.95

CHICKEN OSCAR

Breast of chicken lightly breaded and grilled, topped with creamy Béarnaise sauce, Pontchartrain topping and asparagus spears. 19.95

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 and light gravy. (No side offering with this item) 15.95

RIO POLLO

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



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

CHICKEN BREAST

8 oz. chicken breast grilled or charbroiled. 6.95

PONTCHARTRAIN STYLE TOPPING

A delicious Louisiana style topping of lump crab and shrimp sautéed with onions, peppers, celery, bread crumbs and spicy seasonings. 4.95

FRIED SHRIMP

3 jumbo shrimp breaded and deep fried. Served with cocktail sauce. 5.75

BÉARNAISE SAUCE

A traditional French sauce. 1.95

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

FETTUCCINE ALFREDO

Creamy Alfredo sauce tossed with fettuccine noodles. 5.95

CATTLE BARON STEAKS

All of our beef is hand-cut from quality
USDA aged beef and charbroiled to order.



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

All of our beef is hand-cut from quality USDA aged Beef and charbroiled to order. All beef entrees 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. 8 oz. 20.75 12 oz. 24.95

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

BEEF KABOB

10 oz. of sirloin cubes on a skewer with tomatoes, onions and bell peppers. 20.75

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

8 oz. New York topped with green chile and melted Jack cheese. 22.95

PEPPERED STEAK

12 oz. New York rubbed with black peppercorn and charbroiled, then topped with green peppercorn compound butter and Parmesan cheese. 26.95



STEAK TOPPINGS

PONTCHARTRAIN STYLE TOPPING

A delicious Louisiana style topping of lump crab and shrimp sautéed with onions, peppers, celery, bread crumbs and spicy seasonings. 4.95

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

ADD SURF TO YOUR TURF

CATFISH

Fresh domestic farm-raised catfish deep fried or blackened with Cajun spices. 6.95

SHRIMP

Sautéed in white wine garlic butter or breaded and deep fried. 8.95

LOBSTER TAIL *Market Price*

8 oz. Australian tail steamed and served with drawn butter.

ALASKAN KING CRAB LEGS *Market Price*

Half or full pound steamed served with drawn butter.



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

KIDS MENU

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

*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. 4.95

POPCORN SHRIMP

Fresh shrimp breaded and deep-fried.
Served with cocktail sauce. 6.95

TOP SIRLOIN Signature

6 oz. sirloin steak charbroiled. 8.95

BEEF PATTY

Beef patty charbroiled. 4.95

KIDDIE CATFISH

Fresh domestic farm-raised catfish rolled in cornmeal then deep-fried. Served with tartar sauce. 6.95

*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 \$8.99

Available Mon-Thu
3:00 – 5:00 pm
(ask your server for details)

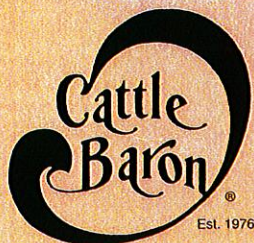
SAVE ROOM FOR DESSERT!

Ask your server about our selections.

BEVERAGES



FIND US ON



Steak & Seafood Restaurant

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.

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.