

SEARCH**PE.com**

Dining

Comments  0 | Recommend  0

Wood Ranch menu makes for a meaty new year

01:05 PM PST on Thursday, December 10, 2009**By FIELDING BUCK**
The Press-Enterprise

Beef is the backbone of the menu at Wood Ranch BBQ, and the chain has some bargains to get people to try it by year's end.

Wood Ranch has 13 restaurants in Southern California, including Corona and Chino Hills. As if to emphasize the wood-smoked meats its food servers tout, the dining rooms feature lots of wood in their décor, and on a recent visit to Corona, the aroma of mesquite greeted me at the door.

Wood Ranch serves beef, chicken and ribs prepared in a two-step process that begins with slow roasting and ends with grilling over a mesquite wood fire.

Mondays through Thursdays, the two Inland restaurants are offering a holiday values menu. It includes a \$39.95 "featured feast" for four. It comes with two pounds of tri-tip, coleslaw, baked beans and garlic bread.

I ordered a three-item combo that included beef ribs, tri-tip and chicken breast. The amount of meat wasn't as overwhelming as it sounds, although I took a little home. The ribs, however, were coated with a plentiful amount of sauce that left my linen napkin looking gory. The meal came with a rather soapy wet napkin as well.

It also came with one side. I chose the peanut coleslaw, attractively served in a leaf of red lettuce. Other side options include grilled white corn, mashed potatoes and smashed sweet potatoes, macaroni and cheese and steamed broccoli.

Story continues below



Special to The Press-Enterprise

Wood Ranch BBQ's three-meat combo includes a choice of meats and sides.

Tri-tip and steak salads head the salad menu, but read down for the meatless options, which include grilled vegetables and an item called Natalie's Salad, with pecans, gorgonzola and avocado.

The menu includes trout, salmon and crab cakes for fish lovers.

On the dessert menu, it's hard to read past the "warm chocolate experience," which pretty much lived up to its name with a moist, not-quite-molten cake topped with vanilla ice cream and whipped cream.

Reach Fielding Buck at 951-368-9551 or fbuck@PE.com

All meals for restaurant profiles are paid for by The Press-Enterprise.

WOOD RANCH BBQ

Corona: The Promenade Shops at Dos Lagos, 2785 Lakeshore Drive, 951-667-4200

Chino Hills: Shoppes at Chino Hills, 3335 Grand Ave., 909-203-5500

Entrees: \$10-\$27

Beverages: Full bar

Reservations: Accepted

Information: www.woodranch.com