



## STARTERS

**CLUB NACHOS** <sup>GF</sup> White corn tortilla chips, shredded cheddar-jack cheese, black beans, tomatoes, onions, seeded jalapeños, Club-made queso, cotija, scallions. 10

Add Chicken (2) | Pulled Pork (3) | Rib-Eye\* (4)

**WHITE CORN CHIPS & GUACAMOLE** <sup>GF</sup> Diced avocado, sweet corn, black beans, jicama, bell peppers, fresh cilantro, and Serrano peppers. Served with Club-made blue and white corn tortilla chips. 8

**SMOKED CLUBHOUSE WINGS** Choice of Teriyaki, Buffalo, Spicy Garlic, or BBQ sauce and served with carrots or celery and ranch or bleu cheese dressing.

Small (6) \$7 | Medium (12) \$13 | Large (18) \$19

**SPINACH ARTICHOKE DIP** Served hot with Club-made blue and white corn tortilla chips 10

**CRAB CAKES** Jumbo lump crab cakes with remolade sauce. 12

**SHRIMP COCKTAIL** <sup>GF</sup> Six large shrimp served with cocktail sauce. 14

**GRILLED ARTICHOKE** <sup>GF</sup> Fresh artichokes dusted with Parmesan, grilled, and served with aioli sauce. 12

**CRISPY COCONUT SHRIMP** Coconut curry-crusting shrimp served with strawberry mango chutney. 14

**TENDERLOIN CROSTINI** Grilled tenderloin with a roasted garlic and artichoke cream cheese spread on a toasted crostini. 12

## SALADS & SOUPS

ADD CHICKEN BREAST (\$5) | SAUTÉED SALMON (\$8) | GRILLED SHRIMP (\$6)

**BBQ CHICKEN CHOPPED SALAD** <sup>GF</sup> Black beans, sweet corn, jicama, fresh cilantro and basil, crispy corn tortilla strips, Monterey jack, and our Club-made herb ranch dressing. Topped with BBQ chicken, tomatoes, and scallions. 12

**CLASSIC CAESAR** Crisp romaine with shaved Parmesan and Club-made garlic butter croutons. Side 6 | Entrée 10

**CLUBHOUSE COBB** <sup>GF</sup> Applewood smoked bacon, avocado, chicken, tomatoes, chopped egg, fresh basil, and Gorgonzola with your choice of Club-made herb ranch or bleu cheese dressing. 12

**CARAMELIZED PEACH SALAD** <sup>GF</sup> Mixed greens, spinach, warm caramelized peaches, dried cranberries, red onions, toasted pecans, and Gorgonzola tossed in white balsamic vinaigrette. 10

**BLT WEDGE** <sup>GF</sup> Topped with bleu cheese dressing, crumbled bacon, and diced tomatoes. 10

**SUMMER CAPRESE SALAD** <sup>GF</sup> Fresh heirloom tomatoes layered with fresh mozzarella cheese, fresh basil, and drizzled with olive oil and balsamic syrup. 10

**SUMMER SPINACH AND STRAWBERRY SALAD** <sup>GF</sup> An array of fresh mixed greens adorned with feta cheese crumbles, juicy strawberries, almond slivers, and sun-dried cranberries with a raspberry vinaigrette. 10

**SIDE GARDEN SALAD** <sup>CBGF</sup> Gourmet greens, cucumbers, shredded carrots, grape tomatoes, sliced red onions, and Club croutons. 5

**FRENCH ONION SOUP** Caramelized onions in beef broth with a touch of sherry and topped with a melted Swiss and Parmesan cheese crouton. 6

**PORK GREEN CHILI** Garnished with cheddar cheese, onions, and crispy tortilla strips. 5

**SOUP DU JOUR** 5



## FISH & SEAFOOD

Served with your choice of soup or salad.

**PAN-SEARED SEA SCALLOPS** <sup>CBGF</sup> Fresh pan-seared sea scallops with a lemon caper beurre blanc and served with fettuccine and a summer vegetable medley. 32

**SHRIMP SCAMPI** <sup>CBGF</sup> Jumbo prawns sautéed with lemon, garlic, and white wine tossed with fresh Italian parsley and Parmesan over a bed of fettuccine. Served with a summer vegetable medley. 28

**GRILLED ATLANTIC SALMON**\* <sup>GF</sup> Filleted in-house, seasoned, and grilled. Served with sweet corn risotto and a summer vegetable medley. 18

**PAN-SEARED COLORADO STRIPED BASS**\* <sup>GF</sup> Colorado striped bass pan-seared and topped with a ginger peach beurre blanc served with a summer vegetable medley and creamy sweet corn risotto. 18

## POULTRY & MEAT

Served with your choice of soup or salad.

**FIRE-GRILLED RIB-EYE**\* <sup>GF</sup> 12 oz. USDA-choice rib-eye grilled with Club-made pinot noir sea salt and topped with creamy bleu cheese butter. Served with roasted fingerling potatoes and lemon-garlic wild arugula salad. 32

**HONEY & HERB ALL-NATURAL SMOKED HALF CHICKEN** <sup>GF</sup> Smoked chicken half served with whipped potatoes and a summer vegetable medley. 14

**BONELESS BEEF SHORT RIB**\* <sup>GF</sup> Slow-braised boneless beef short ribs with whipped potatoes and a summer vegetable medley 18

**GRILLED FILET MIGNON**\* <sup>GF</sup> 8 oz. applewood smoked bacon-wrapped filet mignon served with a trio of sautéed mushrooms, roasted fingerling potatoes, and lemon-garlic wild arugula salad. 32

**GRILLED PORK CHOP**\* Lean and tender center-cut Frenched pork chop seasoned and grilled to perfection. Served with whipped potatoes and a summer vegetable medley. 16

## GOURMET BURGERS & SANDWICHES

All sandwiches and burgers come with your choice of fries, sweet potato fries, onion rings, cottage cheese, fruit, cup of soup, or a side salad.

**THE AMERICAN CLASSIC**\* A good old-fashioned 8 oz. Angus patty on a buttered brioche bun and topped with fresh lettuce, tomato, onions, and your choice of cheese. 10

**COWBOY BURGER**\* The American Classic with sharp cheddar cheese, onion rings, bacon, and BBQ sauce. 11

**SPICY AVOCADO BURGER**\* The American Classic with avocado, pepper-jack cheese, pickled jalapeños and chipotle aioli. 12

**12-HOUR PULLED PORK SANDWICH** Slow-roasted Memphis-style pulled pork in our signature BBQ sauce with creamy slaw and pickles. 12

**TRIPLE DECKER CLUB** Sliced turkey breast, bacon, tomato, cranberry aioli, and your choice of cheese on sourdough bread. 12

**REUBEN/RACHEL** Corned beef or turkey, sauerkraut, Swiss cheese, and 1000 Island dressing on grilled rye bread. 10

\*These items may be served raw or undercooked or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. All checks include a 20% service charge.