



STARTERS

CLUB NACHOS ^{GF} 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)

CORN CHIPS & GUACAMOLE ^{GF} Diced avocado sweet corn, black beans, jicama, bell peppers, fresh cilantro, and Serrano peppers. Served with Club-made corn tortilla chips. 8

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

CRAB CAKES Jumbo lump crab cakes with remolade sauce. 12

SHRIMP COCKTAIL ^{GF} Six large shrimp served with cocktail sauce. 14

FIRECRACKER SHRIMP Three tempura-fried shrimp with red chili mayo and Tobiko caviar. 12

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

SPINACH ARTICHOKE DIP Served hot with Club-made corn tortilla chips 10

SALADS & SOUPS

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

BBQ CHICKEN CHOPPED SALAD ^{GF} 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 and tomatoes. 12

WARM WALNUT-CRUSTED GOAT CHEESE SALAD with roasted beets, red onions, and baby greens drizzled with a blackberry vinaigrette. 12

CLUBHOUSE COBB ^{GF} 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 ^{GF} Mixed greens, spinach, warm caramelized peaches, dried cranberries, red onions, toasted pecans, and Gorgonzola tossed in white balsamic vinaigrette. 10

BLT WEDGE ^{GF} Topped with bleu cheese dressing and crumbles, diced tomatoes, and crumbled bacon. 10

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

SIDE GARDEN SALAD ^{CBGF} Gourmet greens, cucumbers, shredded carrots, grape tomatoes, sliced red onions, and Club croûtons. 5

FRENCH ONION SOUP Caramelized onions in beef broth with a touch of sherry and topped with a melted Swiss and Parmesan cheese croûton. 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 ^{CBGF} Fresh pan-seared sea scallops with a lemon caper beurre blanc and served with fettuccine and a vegetable medley. 32

SHRIMP SCAMPI ^{CBGF} Jumbo prawns sautéed with lemon, garlic, and white wine tossed with fresh Italian parsley and Parmesan over a bed of fettuccine. Served with a vegetable medley. 28

GRILLED ATLANTIC SALMON* ^{GF} Filleted in-house, seasoned, and grilled. Served with sweet corn risotto and a vegetable medley. 18

PAN-SEARED COLORADO STRIPED BASS* ^{GF} Colorado striped bass pan-seared and topped with a ginger peach beurre blanc served with a vegetable medley and creamy sweet corn risotto. 18

POULTRY & MEAT

Served with your choice of soup or salad.

FIRE-GRILLED RIB-EYE* ^{GF} 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

THYME-ROASTED NATURAL CHICKEN BREAST with Gala apples, caramelized onions, roasted beets, red bliss potatoes, and pan gravy. 16

GRILLED FILET MIGNON* ^{GF} 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 vegetable medley. 16

BEEF SHORT RIB* ^{GF} Slow-braised beef short ribs with whipped potatoes and a vegetable medley 18

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.