

# WELCOME TO THE SALA DE FESTA

## SPECIALTY COCKTAILS

GREY GOOSE MARTINI 11

ABSOLUT WHITE  
RUSSIAN 10.75

KETEL ONE  
COSMOPOLITAN 10.50

HENDRICK'S MARTINI 10.75

BELVEDERE LEMON  
DROP 11.25

MYERS'S MAI TAI 9.50

## WINE BY THE GLASS

MASO CANALI PINOT GRIGIO  
Trentino 10

SEAGLASS  
SAUVIGNON BLANC  
Santa Barbara 7

BLACKSTONE CHARDONNAY  
California 7

ROMBAUER CHARDONNAY  
Carneros 16

SILVER OAK CABERNET  
SAUVIGNON  
Alexander Valley 26

ROBERT MONDAVI PRIVATE  
SELECTION PINOT NOIR  
California 7

BERINGER MERLOT  
Napa Valley 11

PENFOLDS THOMAS HYLAND  
CABERNET SAUVIGNON  
South Australia 9

## DOMESTIC BEER

Bud Light, Budweiser, Coors Light,  
Michelob Ultra, Miller Lite, O'Doul's

## PREMIUM BEER

Blue Moon, Corona, Corona Light,  
Heineken, Sam Adams, Stella Artois

## NON-ALCOHOLIC BEVERAGES

SAN PELLEGRINO,  
SPARKLING  
500 ml 3.50 / Litre 6.50

FIJI WATER, STILL  
500 ml 3.50 / Litre 6.50

COTO ESPRESSO 3

COTO CAPPUCCINO 4

## STARTERS

### PEPPER CRUSTED AHI

Three peppercorn crust, cucumber, citrus and  
pineapple honey vinaigrette 14

### JUMBO LUMP CRAB CAKE

Hearts of palm salad with key lime and caper remoulade 14

### WARM ASPARAGUS SALAD

Baby frisee, poached egg, black truffle hollandaise and  
shaved parmesan cheese 12

### CLASSIC SHRIMP COCKTAIL

Old Bay court bouillon shrimp and cocktail sauce 9

### CRISPY CALAMARI MARINARA

Marinara dipping sauce 9

## SOUPS & SIDE SALADS

### COTO CAESAR

Romaine heart with creamy Caesar dressing, herb  
crostini, roma tomato, fresh marinated anchovy fillets  
and shaved reggiano 8

### THE ICEBERG SALAD

Whole baby iceberg served with wedged gorgonzola  
cheese, applewood smoked bacon, teardrop tomatoes,  
fried shallots and garlic ranch dressing 9

### DAILY SOUP SELECTION OR TOP SIRLOIN CHILI

Cup 4 / Bowl 5

### SIMPLE GREENS

Cucumber, tomato, croutons and your choice of dressing 5

### STACKED TOMATO & MOZZARELLA SALAD

Fresh mozzarella, micro greens and basil oil 7

## MEMBER TRADITIONS

### Pasta Night


Wednesdays, 5:30-8:30pm


### Prime Rib & Featured Wine Night

Saturdays, 5:30-8:30pm

### Family Supper Menu

Sundays, 5:30-8:30pm

 Club Tradition

 Gluten Free

## CHEF RECOMMENDATIONS

### PEPPERCORN SEARED BEEF TENDERLOIN

Seasonal mushrooms and Lyonnaise potatoes 36

### BRAISED COLORADO LAMB SHANK

Cannellini bean ragout, cabernet sauce, garlic and mint gremolata 34

### BLEU CHEESE CRUSTED RIBEYE

Grilled CAB Ribeye with Danish bleu cheese, crispy onions, whipped potatoes, seasonal vegetables and merlot demi-glace 33

### PEPPER DUSTED SCALLOPS

Pan seared with creamy parmesan risotto, wilted spinach and saffron butter sauce 26

### FIRE GRILLED MAHI MAHI

Pancetta, lentil ragout and grilled lemon 24

### HERB CRUSTED HALIBUT

Rock shrimp, Israeli couscous salad and citrus vinaigrette 27

### THYME ROASTED JIDORI CHICKEN

Lemongrass jasmine rice pilaf, caramelized onion jus and seasonal vegetables 21

## MEMBER FAVORITES

### SEAFOOD FETTUCCINI WITH SAFFRON BROTH

Rock shrimp, lump crab, seasonal vegetables and wilted spinach 20

### GREEN TEA CRUSTED SALMON

Ginger butter sauce, sweet potato fries and grilled asparagus 18

### WINE COUNTRY SALAD

Baby greens, crispy wonton croutons, mandarin oranges, glazed walnuts, raspberry vinaigrette, herb seared chicken and brie cheese 13

### CLASSIC BURGER

Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 11

### OLD FASHIONED FRIED CHICKEN

Buttermilk fried chicken, mashed potatoes, pan gravy and Blue Lake green beans 18

## SIDES

STEAMED ASPARAGUS 6

GARLIC SPINACH 5

PARMESAN HERB RISOTTO 5

SEASONAL VEGETABLES 5

BAKED IDAHO RUSSET POTATO 5

## SMALL PLATES

To share with friends or indulge alone

### GARLIC HUMMUS & PITA CHIPS

Creamy roasted garlic hummus with club-made pita chips and marinated olives 8

### LOBSTER MACARONI & CHEESE

Macaroni tossed with mascarpone cheese sauce, roasted lobster, oven-dried tomatoes and parmesan crust 11

### CAMARONES A LA PLANCHA

Grilled shrimp with chorizo risotto and saffron aioli 10

### KOREAN STREET TACOS

Bulgogi marinated skirt steak served on warm corn tortillas with Napa cabbage, spicy cucumber kimchi and fresh lime 11

### SKIRT STEAK FRITES

Grilled skirt steak with crispy pomme frites and béarnaise sauce 11

## SPECIAL TREATS

### CHOCOLATE LAVA CAKE

Liquid molten center, vanilla ice cream and Heath Bar crunch 5

### CHEF MILLER'S NY STYLE CHEESECAKE

Seasonally inspired preparation 5

### LAVENDER PANNA COTTA

Lavender and honey infused custard finished with pomegranate gelée 5

### BANANA CHOCOLATE BREAD PUDDING

Served ala mode style with caramel sauce 5

### COTO ROOT BEER FLOAT

Pour Your Own!

Two scoops of vanilla ice cream and ice cold IBC Root Beer 5

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

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

For your convenience, the Club will add an 18% service charge to your food and beverage purchase