

CURCI'S PERFECT PAIRINGS

Only \$5 when paired with any entree from 8am to 11am

Mimosa

Mumm's sparkling wine and fresh orange juice, served with the remaining split 7

Cindy's Choice

Ketel One on the rocks 5

Bloody Mary

Gordan's vodka mixed with a spicy bloody mary mix, worcestershire and a garnish of lime and celery 7

Ketel Double Orange Screwdriver

Ketel Oranje vodka mixed with fresh orange juice and poured over ice. 7

BREAKFAST

Yogurt Parfait

Seasonal berries layered with nonfat vanilla yogurt, granola and honey 6.75

Buttermilk Pancakes

Buttermilk pancakes with warm maple syrup and whipped butter 6.25

Brioche French Toast

Served with cinnamon apples, powdered sugar, and warm maple syrup 7.25

The Indian Wells Classic

Two eggs any style with hashbrown potatoes and your choice of toast or a bagel 5.50

Croissant Sandwich

Served with egg, bacon and cheddar cheese with your choice of fruit or cottage cheese 7.75

Breakfast Burrito

Scrambled eggs, bacon, avocado, jack and cheddar cheese wrapped in a jalapeno tortilla and served with salsa roja 7.50

The Club Champion

Two eggs cooked to order and served with two pancakes or french toast, two sausage links, two strips of bacon, whipped butter and warm maple syrup 8.75

High Protein Plate

Plain Angus beef patty with choice of two side items: fresh fruit medley, cottage cheese or two eggs any style. Includes iced tea or choice of soft drink 10.50

Bacon and Egg Quesadilla

Flour tortilla filled with eggs, bacon, jack and cheddar cheese, avocado, salsa, sour cream and a blistered jalapeno 7.50

Oatmeal Brulee

Quaker oatmeal topped with caramelized brown sugar, strawberries, bananas and raisins 6

Build Your Own Omelet

A two egg omelet made with your choice of three fillings 5
Sausage, ham, bacon mushrooms, onions, tomatoes, avocado, spinach, jalapenos, salsa, cheddar, swiss, american, or blue cheese,
Each additional topping .75

Weekend Specials

Available Saturday and Sunday 8am-3pm

Eggs Benedict

Poached egg served on canadian bacon and english muffin and finished with Hollandaise sauce 10.25

Huevos Rancheros

Two eggs, cheese, pinto beans, ranchero sauce pico de gallo and guacamole 8.25

Corned Beef and Hash

Two eggs, potatoes, peppers and onions 10.25


Upcoming Events

Friday, November 11th - Classic Course Opens

Saturday, November 12th - Opening Party

Friday, November 18th - New Member Mixer

Thursday, November 24th - Thanksgiving Dinner

 Signature Item

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

The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.

For your convenience, the Club will add an 18% service charge to your food and beverage purchase. There is no need for individual gratuities.

STARTERS

Pesto & Prosciutto Flatbread

Classic Italian flatbread baked with prosciutto ham basil, pesto, fresh mozzarella and balsamic glaze 11

Crisp Iceberg Wedge

Gorgonzola cheese, applewood bacon, diced tomato with your choice of dressing 6.50

House Salad

Cucumbers, tomatoes and carrots with your choice of dressing 6.50

Chicken & Steak Quesadilla

Grilled chicken and steak, cheddar and jack cheese, roasted red peppers and Jalapeños 7

Classic Steak or Chicken Nachos

Tortilla Chips Served w/ nacho cheese and Jalapeños 8.5

Potato Skins

Smoked bacon, cheddar cheese, garlic and horseradish cream sauce 8.25

Buffalo Wings

Crispy chicken wings with buffalo and ranch dipping sauce 8.50

Sirloin Chili

Cup 4 / Bowl 5.50

Soup of the Day

Cup 4 / Bowl 5.50

ENTRÉE SALADS

Chef's Salad of the Week

A weekly rotation of all your favorite entrée salads

Bistro-Style Curly Endive Salad

Mixed greens tossed with bacon, herbs bleu cheese, dijon mustard, red wine, olive oil and topped with a poached egg, croutons, and ground black pepper 10

Coachella Salad

Romaine lettuce, chopped grilled chicken, jicama feta cheese, scallions, dates and mandarin oranges and an onion vidallia dressing 12.50

Classic Chicken Caesar Salad

Traditional caesar served with grilled chicken 10.50

Classic Cobb Salad

Mixed greens with avocado, tomato, hard boiled egg, crisp bacon, bleu cheese and grilled chicken with your choice of dressing 12.50

360 Salad

Mesclun lettuce, grilled chicken breast dried cranberries, spiced pecans and crumbled feta cheese topped with a honey balsamic dressing 11

Crispy Spinach with Goat Cheese Salad

Baby spinach, goat cheese, green diced apples, strawberries and toasted pecans on a bed of thin sliced green apples and a green apple vinaigrette 11

Blackened Salmon Salad

Baby spinach, heirloom tomatoes, mandarin oranges, almonds and crispy onions with sesame dressing 11.50

Chicken Waldorf Salad

Seasonal mixed greens, sun dried cranberries and Granny Smith apples with a lemon yogurt dressing 11

SANDWICHES & WRAPS

Sandwiches include your choice of french fries, cole slaw, housemade chips, cottage cheese or fruit

Chef's Sandwich of the Week

A weekly rotation of all your favorite sandwiches and wraps

Grilled Chicken Sandwich

Provolone cheese and applewood bacon 9.50

Baja Fish Tacos

Corn tortillas with blackened tilapia, black beans, peppers, onions, queso fresco and pico de gallo 13

Deli Board

Your choice of egg, chicken, tuna salad, smoked turkey, ham or roast beef 10

Tex Mex Wrap

Crispy chicken tenderloin, pepper jack cheese, lettuce, tomato and chipotle ranch dressing wrapped in a grilled jalapeno cheddar tortilla 10.50

Turkey & Boursin Wrap

Shaved smoked turkey, avocado, sprouts, lettuce and tomato wrapped in a grilled cheddar Jalapeño Tortilla 10.50

Tri Tip Roast Beef

Grilled onions, sweet red peppers, swiss cheese and au jus 10

Pulled Pork Sliders

Three BBQ pulled pork sliders topped with jicama slaw 9.50

Burger Sliders


Three pan fried mini Angus burgers with caramelized onions and American cheese 9.50

Classic Burger

Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 10.50

Caprese Press

Roma tomatoes, basil, fresh mozzarella and sun dried tomato pesto 9

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