

THE CATALINA ROOM

Ventana Canyon Golf and Racquet Club

Starters

Bowl Daily House Made Soup
Made from the freshest ingredients

Bowl of Tomato Gazpacho
Ripe Red Tomato Gazpacho with Cucumber Garnish

Bowl of Tortilla Soup
A taste of the Southwest

Allegheny Mountain Crab Cakes
Blue Fin Crab Cakes coated with Allegheny Mountain
Cornbread Crumbs, served with Lemon Aioli

Shrimp Cocktail
With Roasted Corn and Black Bean Pico,
and Southwest Spiced Cocktail Sauce

Seared Ahi
Seared Ahi Tuna accompanied with Watercress Salad,
Ginger, Wasabi and Soy Sauces

Chicken Lettuce Wraps
Marinated Chicken Tenders with Butter lettuce,
fried rice noodles, Thai Peanut Dipping Sauce

Traditional Tomato Bruschetta
Seasonal Herbed Marinated Tomatoes with Shaved
Parmesan Cheese and Sweet Basil Pesto

Lodge House Salad
Chopped Romaine and Iceberg with Red
Onion, Croutons, Cherry Tomatoes,
Sliced Cucumber and Sweet Potato Fritz

Ventana Blue Salad
Baby Greens, Bleu Cheese, Spiced Pecans,
Green Apples, Berries, Citrus Segments, Orange
Poppy Seed Dressing and Sweet Potato Fritz

Caesar Salad
Fresh Chopped Romaine Lettuce, Garlic Bread Crouton,
Tomatoes, Parmesan Crisp, Caesar Dressing

Entrees

Braised Angus Beef Short Rib
Braised Angus Boneless Beef Short Rib, Mashed Potato and Tobacco Onions, served with Buttered Broccolini

Ginger Soy Salmon
Miso Stir-Fried Vegetables, Garlic Ginger Glaze and Grilled Pineapple

Roasted Half Chicken
Roasted Half Chicken served with Sautéed Red Swiss Chard, Roasted Red Potatoes and
Dark Bird Jus

Petite New Zealand Lamb Loin
Roasted New Zealand Lamb served with Sweet Carrot Puree, Crispy Fingerling Potatoes, English Peas,
and Calmyrna Fig Jus

Kobe Meat Loaf
Made Fresh Daily and served with Mashed Potatoes, Country Gravy and Chefs House Vegetables

Shrimp Scampi with Crab Butter
Sautéed Shrimp in a Slivered Garlic, Crab Butter Sauce over Shaved Fennel,
Tomato Concasse and Baby Carrots

Beef Tenderloin *
Angus Center Cut 6 oz Aged U.S.D.A. Choice Beef Tenderloin grilled to order.
Served with Portabella Mushroom Cabernet Demi, Three Potato Hash,
Buttered Asparagus and Truffle Essence

New York Strip Steak au Poivre Vert *
Grilled to Order 10 oz. Angus Strip Steak, Topped with a Green Peppercorn Sauce accompanied
with Mashed Potatoes and New York Creamed Spinach

Braised Boneless Pork
Braised Boneless Pork with Potato Dumplings, Baby Carrots and Natural Pork Jus

Seared Scallops & Rock Shrimp Ragout
Seared Sea Scallops with Potato and Rock Shrimp Ragout and English Peas

Chipotle Baby Back Ribs
Smoked Chipotle Baby Back Ribs with French Fries and Coleslaw Half Whole

Potato & Spinach "Pave' Stack"
Potato, Spinach, Asiago Cheese, Roasted Tomato and Toasted Pine Nut Pave' topped with Mozzarella Cheese served with
Tomato Fennel Sauce

Pasta Of The Day
Chef's Daily Creation

Daily Fresh Fish
Market Price

A Cup of Soup, Side Caesar or Side House Salad may be purchased with Purchase of Entrée
*Preparation requires a minimum of 20 minutes