

Dinner at the Clubhouse

Executive Chef Devon Sanner

Starters

Smoked Eggplant Mousse (GF, HS, V) \$12

Lightly smoked eggplant whipped with Greek yogurt, lemon, tahini, and garlic. Served with tangerine + chile olives, watermelon radish, cucumber, cherry tomatoes, and gluten-free crackers

*Ahi Tostada (GF, DF, HS) \$16

Ahi tuna, gluten-free tamari, lime juice, sesame oil, Sonoran chile crisp, avocado, mango, jicama on crispy tortilla

Chicken Egg Rolls (DF) \$14

Chinese Five Spice seasoned confit chicken with ginger, garlic, vegetables and mushrooms. Choice of tamarind-soy, spicy mustard, sweet chili, or hoisin sauce

Crab Cakes (DF) \$18.50

Three crab cakes, citrus slaw, remoulade

Beef Birria Sliders \$16

Three sliders with braised beef birria, Oaxaca cheese, avocado salsa, onions and cilantro

Nachos (GF, Vegetarian) \$16

add Chicken \$5, Shredded Beef \$6, House-Made Beef Chorizo \$6

White corn tortilla, poblano con queso, black beans, shredded cheese, pico de gallo, jalapeños, guacamole, sour cream

Shrimp Cocktail (GF, DF, HS) \$18

Five jumbo shrimp, classic cocktail sauce

Chicken Wings \$17

Eight chicken wings served with choice of sauce: bbq, buffalo, blue cheese, ranch

Quesadilla (Vegetarian) \$16

add Chicken \$5, Shredded Beef \$6

Cheese blend, diced green chilies, pico de gallo, guacamole, sour cream, flour tortilla

Greens

Full Portion \$16 / Light Portion \$13

Add Chicken \$5, Salmon \$7, Three Jumbo Cocktail Shrimp \$8, White Anchovies \$5

Ventana Bleu Salad (GF)

Mixed organic greens, bleu cheese crumbles, candied pecans, blackberries, raspberries, blueberries, grapefruit segments, granny smith apples, orange-poppy seed dressing

Peachy Melon Salad (GF, HS)

Peach, honeydew, watermelon, basil, cucumber, cherry tomato, cotija, Tajín, and ginger-mint-lime vinaigrette

Traditional Cobb Salad (GF)

Romaine lettuce, grilled chicken, chopped egg, bleu cheese crumbles, tomatoes, avocado, bacon, ranch dressing

Salad Trio (GF)

Chicken, egg, and tuna salads, house salad, white balsamic

Caesar Salad

Romaine lettuce, house made croutons, Parmigiano Reggiano

GF – Gluten free, DF – Dairy Free, V – Vegetarian, VG – Vegan, HS – Healthy Selection
Please inform your server if you have food allergies or special dietary requirements.

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Casual Fare

Steak and Wedge Salad \$30

Crisp iceberg lettuce, 5 oz. tenderloin, bacon, bleu cheese crumbles, tomato, frizzled onion, egg, and bleu cheese dressing

Coconut Shrimp Full (seven) \$24 | Half (four) \$19

Breaded shrimp, fries, coleslaw

Sonoran SmashBurger \$14

Two 3 oz. beef patties, pepper jack cheese, lettuce, bacon, tomato, pickled red onion, black garlic & chipotle aioli, avocado salsa

SmashBurger of the Week \$14

Two 3 oz. beef patties, Chef’s choice of flavorful garnishes and sauces

*House Burger \$17

8 oz. beef patty, lettuce, tomato, pickle, red onion, choice of side

Tacos (DF) \$17

Grilled Shrimp or Beer Battered Mahi Mahi
Three tacos with cabbage + radish slaw, chipotle remoulade, pickled red onion, avocado salsa, corn or flour tortilla (Shrimp are GF with corn tortilla)

Crab Salad + Watermelon Gazpacho (GF,DF, HS) \$25

Crab, fennel, and avocado salad with watermelon and cucumber gazpacho

Mussels (GF) \$25

Prince Edward Island Mussels, spanish chorizo, white wine, pastis, butter, fennel, tomato, orange, smoked paprika, fries

Eggplant Involtni (GF, DF, VG, HS) \$25

Thinly sliced eggplant stuffed with cashew ricotta, sun-dried tomato, and basil, with chickpea panisse, romesco sauce, and black olive caramel

Grill and Sauté

Comes with choice of soup, house, or caesar salad

Rotini + Pesto (HS, V) \$27

Rotini pasta, basil and cilantro pesto, grilled summer squash, cherry tomatoes, lemon zest, poblano and truffle ricotta

Root Beer Pork Chop (GF) \$33

Root beer marinated pork loin chop, bourbon and vanilla sweet potato purée, green apple and pickled watermelon rind slaw

*Salmon (GF, DF) \$39/\$30

Blackened king salmon, corn and tomato succotash, roasted red pepper coulis, smoked paprika and lime aioli

BBQ Chicken \$33

Grilled cider brined chicken breast, fig and porter BBQ sauce, green chile and cheddar cornbread, honey-lime-chile butter, sautéed greens

Shrimp (GF, DF) \$38

Wild caught shrimp in Thai red curry with eggplant, peppers, onions, carrots, bamboo, with cilantro and lime jasmine rice

Cioppino (DF) \$38

Shrimp, calamari, salmon, bay scallops, crab, mussels, and mahi mahi in tomato broth with grilled sourdough

Steaks

*Filet Mignon \$47

7 oz. Beef tenderloin

*Angus Prime Rib Eye \$55

12 oz. Rib Eye

Steak Accoutrements (choice of one of each)

Sauces: Bordelaise, Périgourdine, Maître d’ Butter, Basil Chimichurri

Starches: Mashed potatoes, french fries, polenta, steamed rice

Vegetables: Asparagus, broccoli, creamed spinach, bacon and balsamic Brussels sprouts, glazed carrots

Desserts

Cherry Crisp Brown Sugar Cinnamon Streusel,
Port Wine Sabayon (GF) \$12

Chocolate Espresso Crème Brûlée +
Caramel Toffee Popcorn (GF) \$12

Banana Cake, Salted Caramel, Cream Cheese Frosting \$12

Mango + Passion Fruit Cheesecake, Lime Cremeux \$12

Gelato & Sorbet Selection
Single \$5.25 | Double \$7.50

Gelato: Salted Caramel, Birthday Cake, Pistachio

Sorbet: Passion Fruit, Strawberry