

Lunch at the Clubhouse

Executive Chef Devon Sanner

Starters

Hummus + Pita (HS, V, can be GF) \$15

Chickpea hummus with lemon, tahini, and garlic.
Served with tangerine + chile olives, radish, cucumber,
cherry tomatoes, dukkah, arbequina olive oil,
pita or gluten-free crackers

Bay Scallop Culichi (GF, HS) \$17

Bay scallops in poblano cream sauce, charred corn, lime
salt, pickled red onion, tortilla chips

Shrimp Sliders (DF) \$20

Shrimp cakes, chipotle remoulade, pickled red onion,
avocado salsa

Chicken Egg Rolls (DF) \$15

Chinese Five Spice seasoned confit chicken with ginger,
garlic, vegetables and mushrooms.
Choice of tamarind-soy, spicy mustard, sweet chili, or
hoisin sauce. Additional sauce \$1

Nachos (GF, V) \$17

add Chicken Tinga \$5, Beef Birria \$6,
House-Made Beef Chorizo \$6, Pork Carnitas \$6
White corn tortilla, poblano con queso, black beans,
shredded cheese, pico de gallo, jalapeños,
guacamole, sour cream

Calamari (DF) \$19

Crisp fried calamari, shrimp crackers, fennel + arugula
salad, choice of lemon + caper aioli or marinara
additional sauce \$1

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

Five jumbo shrimp, classic cocktail sauce

Chicken Wings \$18

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

Quesadilla (V) \$17

add Chicken Tinga \$5, Beef Birria \$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 \$9,
Three Jumbo Cocktail Shrimp \$8

Ventana Bleu Salad (GF)

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

Red Green Salad (GF, HS)

Baby spinach, arugula, port poached pears, red beets,
grapefruit, pomegranate, pistachio dukkah,
blood orange 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; add white anchovies \$5

From the Deli

Served with one of the following:

French fries, sweet potato fries, coleslaw, fruit,
cottage cheese, salad, caesar salad, soup

Sonoran Cheese Steak Full \$17 Half \$14

Grilled beef, rajas, poblano con queso, pickled
jalapenos, escabeche

Chicken Sandwich Full \$17 Half \$14

Grilled chicken, cilantro + basil pesto, black garlic +
chipotle aioli, lettuce, tomatoes, mozzarella, ciabatta

Taco Trio (DF) \$24

Chicken Tinga, Beef Birria, and Pork Carnitas
Three tacos with cabbage + radish slaw, onion,
cilantro, avocado salsa, citrus herb rice, black beans,
corn or flour tortilla (GF with corn tortilla)

Turkey Melt Full \$16 Half \$13

Grilled turkey, green chile, bacon, cheddar cheese,
sourdough bread

French Dip Full \$17 Half \$14

Sliced beef, caramelized red onions,
smoked gouda, hoagie roll, au jus

Salmon BLT Full \$17 Half \$14

Seared salmon, bacon, lettuce, tomato, arugula,
goat cheese, ciabatta

Reuben Sandwich Full \$16 Half \$13

Corned beef, thousand island dressing, sauerkraut,
swiss cheese, rye

Turkey Club Sandwich Full \$16 Half \$13

Turkey, bacon, avocado, lettuce, tomato,
roasted garlic aioli, ciabatta

Build-Your-Own Deli Sandwich \$16

Choice of Bread – Wheat, White, Sourdough, Rye
Choice of Meat – Turkey, Roast Beef, Ham,
Chicken Salad, Egg Salad, Tuna Salad
Choice of Cheese – Cheddar, American, Provolone,
Swiss, Pepper Jack
All deli sandwiches include lettuce and tomato

Burgers

Impossible (+\$2), turkey, black bean available

Served with one of the following:

French fries, sweet potato fries, coleslaw, fruit,
cottage cheese, salad, caesar salad, chips

Sonoran Smashburger \$16

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

Smashburger of the Week \$16

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

House Burger* \$18

8oz local beef patty, lettuce, tomato, pickle, red onion

Soup

Cup \$8 | Bowl \$9

Made from scratch daily, using seasonal ingredients

Vegetarian Soup of the Week

Rotating Soup of the Day