

# Dinner at the Clubhouse

Executive Chef Devon Sanner

## STARTERS



### Hanan's Hummus + Pita

(HS, V, can be GF) \$15

*Chickpea hummus with lemon, tahini, and garlic.*

*Served with tangerine + chile olives, radish, cucumber, cherry tomatoes, pistachio dukkah, Arbequina olive oil, pita or gluten-free crackers*

### Loaded Chili Cheese Fries \$16

*French fries topped with*

*beef chuck chili con carne, cheddar cheese sauce, onions, sour cream, pickled jalapeño*

### Quesadilla (Vegetarian) \$17

*add Chicken Tinga \$5, Beef Birria \$6*

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

### Pulled Pork Sliders (DF) \$20

*House pulled pork, bbq sauce, pickled red onion, coleslaw*

### Nachos (GF, Vegetarian) \$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*

### Chicken Wings \$18

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

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

*Five jumbo shrimp, classic cocktail sauce*

## GREENS



### Full Portion \$16 / Light Portion \$13

*Add Chicken \$5, Salmon \$9, 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*

### Gold Salad (GF, HS, Vegan)

*Shredded carrot, golden beets, oranges, grapefruit, shaved fennel, mint, pistachio dukkah, orange + champagne vinaigrette*

### Southwest Chicken Salad

*Romaine lettuce, corn, black beans, tomatoes, blackened chicken, avocado, chipotle ranch*

### 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.

\*These foods are cooked to order. 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 \$25

*Crisp iceberg lettuce, 6 oz. hanger steak, bacon, bleu cheese crumbles, tomato, frizzled onion, egg, and bleu cheese dressing*

### Coconut Shrimp Full (seven) \$24 | Half (four) \$20

*Breaded shrimp, fries, coleslaw*

### 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

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

### Taco Trio \$24

*Chicken tinga, beef birria, and pork carnitas, three tacos with cabbage + radish slaw, onion, cilantro, avocado salsa, corn or flour tortilla, citrus herb rice, black beans (GF with corn tortilla)*

### Fish + Chips \$24

*Beer-battered cod, French fries, cole slaw, tartar sauce, malt vinegar*

### Chicken Enchiladas (GF) \$18

*Chicken enchiladas (2), red chile sauce, sour cream, green onion, avocado salsa, citrus herb rice, black beans*

### Pea, Asparagus, Fava, and Mushroom Risotto (V, GF) \$25

*Arborio rice cooked in vegetable broth with spring peas, asparagus, fava beans, sautéed mushrooms, Pecorino Romano and Parmigiano Reggiano, finished with chickpea pangrattato*

## GRILL AND SAUTÉ

*Comes with choice of soup, house, or caesar salad*



### Penne and Sauce \$24 (GF pasta upon request)

*Penne pasta and choice of marinara (VG), alfredo (V) or pesto (V)  
Add grilled chicken 5, Shrimp 8, Salmon 9*

### Baby Back Ribs (GF) Half Rack \$28, Full Rack \$38

*Dry rubbed, hardwood smoked baby back pork ribs, BBQ sauce, macaroni + cheese, cider glazed carrots*

### \*Salmon and Spring Vegetable Ragout (GF, DF, HS) \$40/\$32

*Grilled salmon, wild rice pilaf, sautéed peas, fava beans, asparagus, and mushrooms, lemon + tarragon sauce*

### Chicken Piccata (GF) \$26

*Chicken scaloppine with lemon, butter, and caper sauce, polenta, broccoli*

### Blackened Catfish (GF, DF) \$28

*Blackened catfish filet, sweet corn succotash, slaw, remoulade*

### Grandma's Almost Famous Meatloaf \$28

*Beef & pork meatloaf, mashed potatoes, red wine brown gravy, glazed carrots*

## Steaks

### \*Filet Mignon 7oz. \$47 • \*Hanger Steak 6oz. \$32

*Steak Accoutrements (choice of one of each)*

*Sauces: Bordelaise, Maître d' Butter, Peppercorn Sauce, Porcini and Black Garlic Jus*

*Starches: Mashed Potatoes, French Fries, Polenta, Citrus Herb Rice, Wild Rice Pilaf*

*Vegetables: Asparagus, Broccoli, Creamed Spinach, Brussels Sprouts, Glazed Carrots, Green Beans*

### Sides available à la carte \$6

*Starches: Mashed Potatoes, French Fries, Polenta, Citrus Herb Rice, Macaroni and Cheese, Wild Rice Pilaf*

*Vegetables: Asparagus, Broccoli, Creamed Spinach, Brussels Sprouts, Glazed Carrots, Green Beans*

## DESSERT



### German Chocolate Cake \$12

*Caramelized white chocolate ganache, pecan tuile*

### Pineapple Cheesecake \$12

*Macadamia crust, coconut sauce, lime crèmeux*

### Caramel Panna Cotta (GF) \$12

*Hazelnut mousse, brown butter milk crumb*

### Chocolate Chip Skillet Cookie a la Mode \$12

### Gelato & Sorbet Selection

*Single \$5.25 | Double \$7.50*

*Gelato: Salted Caramel, Birthday Cake, Pistachio*

*Sorbet: Passion Fruit, Strawberry*