

Lunch 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

Pulled Pork Sliders (DF) \$20

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

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

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

Gold Salad (GF, HS, Vegan)

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

Southwest Chicken Salad

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

From the Deli

Served with one of the following:

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

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)

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 bread

Raymond (Reuben's Brother) \$16 Full \$13 Half

Corned beef, whole grain mustard, swiss cheese, coleslaw, rye bread

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