

## ~ Appetizers ~

### STEAMED MUSSELS ~ 11 **GF (upon request)**

**New!** steamed with lemon grass, coconut milk, & a touch of curry, served with grilled sourdough bread

### TEMPURA AHI TUNA ROLL ~ 14

ahi tuna, mango sushi rice, chili aioli, wrapped in nori, pickled ginger, wasabi, served with ponzu sauce

### COCONUT SHRIMP ~ 14

five fried coconut breaded shrimp, fresh citrus, micro greens, served with sweet & sour sauce

### CHEF'S CHEESE & CHARCUTERIE BOARD ~ 12 **GF (upon request)**

**New!** selection of three different cheeses, a salami, shaved prosciutto, olives, balsamic red onion jam, grilled asparagus spears, roasted garlic puree, & grilled sourdough bread

### PAUMA VALLEY FRIED AVOCADO ~ 11

fried breaded avocado served with ranch dressing and home-made salsa

### SCALLOPS ST. JACQUES ~ 16

**New!** seared scallops, julienne zucchini, red peppers, spinach, squash, red onion, fresh tarragon, served in a scallop shell with a pernod sauce

## ~ Salads ~

### CAESAR SALAD ~ 8

romaine lettuce, croutons, parmesan cheese, home-made Caesar dressing, anchovy filet  
\* Add Grilled Marinated Chicken Breast ~ 6

### CHOP HOUSE ICEBERG WEDGE ~ 8

chopped bacon, bleu cheese, grape tomatoes, red onion, house-made bleu cheese dressing, onion straws  
\* Chip Shot (Half order) ~ 6

### WATERMELON SALAD ~ 8 **GF**

watermelon, arugula greens, feta cheese, toasted pine nuts, honey balsamic vinaigrette

### PAUMA AVOCADO CITRUS ~ 9 **GF**

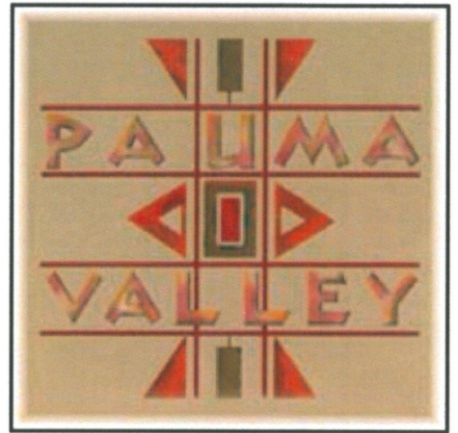
Hass avocado, Valenica orange, grapefruit, strawberries, mixed greens, poppy seed vinaigrette

### CLUBHOUSE CAFÉ ~ 8 **GF**

mixed greens with spiced pecans, golden raisins, & Italian Gorgonzola cheese served with champagne vinaigrette

### COBB SALAD ~ 14

finely chopped romaine greens, marinated diced chicken breast, grape tomatoes, boiled egg, bacon, bleu cheese, avocado, served with house vinaigrette and bleu cheese dressing



## The Grill Room

At The  
Pauma Valley  
Country Club



Executive Chef  
Juan Ibarra

## 10" Pizza

### THREETOPPING or VEGGIE ~ \$12

Toppings: Pepperoni, Sausage, Chicken, Bacon, Onion, Olives, Canadian Bacon, Mushrooms, Bell Pepper, and Pineapple

### SUPREME PIZZA ~ \$14

Pepperoni, Sausage, Mushrooms, Onion, Olives, & Bell Pepper

Gluten Free crusts  
available upon request

**GF** ~ Gluten Free

## ~ Entrees ~

### HOISIN GLAZED SALMON ~ 27

*hoisin glazed cedar planked salmon, whipped sweet potato, sauteed swiss chard, grape tomatoes, chipotle ginger apple chutney*

### TUSCAN CHICKEN BREAST ~ 17 **GF**

**New!** *lemon-rosemary marinated, skin on, chicken breast, roasted fingerling potatoes, sautéed asparagus spears, grilled portabello mushrooms, baby carrots, sliced green olive, basil, & tomato a la fresca*

### BABY BACK RIBS Full Rack ~ 25 / Half Rack ~ 17

**New!** *pancetta & smoked gouda mac 'n cheese, grilled zucchini & tomatoes, house-made barbeque sauce*

### GRILLED VEGETABLE NAPOLEON ~ 15 **GF V**

**New!** *grilled portabello mushroom, zucchini, tomato, squash, asparagus spears, fresh basil, and a roasted red bell pepper coulis*

### LOUP DE MER ~ 31 **GF**

**New!** *mediterranean sea bass, whipped parsnip, peas, mushrooms, lemon butter sauce, and shaved fennel*

### "THE DUKE" ~ 42 **GF**

*16 oz Club cut ribeye steak, grilled with Chef Juan's house-made seasoning rub, baked potato, seasonal vegetables, brandy peppercorn sauce served on the side*

### "LIL' DUKE" ~ \$35 12 ounce version of "The Duke" **GF**

### SEAFOOD PENNE ~ 27 **GF (upon request)**

**New!** *sautéed shrimp, scallops, mussels, fresh tomatoes, zucchini, asparagus tips, fresh basil, penne pasta, lemon, white wine, and fresh tomato, grilled baguette*

### CALAMARI STEAK PICCATA ~ 22

*herb crusted calamari, spinach risotto, asparagus spears, baby carrots & a lemon caper sauce*

### FILET MIGNON ~ 8 ounce ~ 38 / 6 ounce ~ 34

*grilled filet mignon, whipped Yukon gold potatoes, seasonal vegetables, cabernet demi glace*

### LAMB CHOPS ~ 32

**New!** *asparagus, white bean cassoulet, wild mushrooms, balsamic red onion marmalade, fried taro root chips*

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### CREATE YOUR OWN PASTA

Choose your pasta: Penne, Angel Hair, or Linguine, **Gluten free** pasta available upon request

Choose your sauce: Tomato Herb, Creamy Tomato, Alfredo, or Marinara ~ 15

Add Chef's Sauteed Vegetables ~ 5

Add Italian Sausage or Marinated Chicken ~ 7

Add Sauteed White Fish, Shrimp, & Scallops ~ 13

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## ~ Club Classics ~

### ULTIMATE PAUMA BURGER 17

*8 ounce Angus beef grilled to your liking with Applewood smoked bacon, Hass avocado, cheddar cheese, lettuce, tomato, red onion, pickles, choice of sides*

### CLUBHOUSE SANDWICH 14 HALF 11.50

*classic dual layered styling of turkey breast, baked ham, Applewood smoked bacon, Hass avocado, lettuce, tomato, toasted sourdough, choice of sides*

### COBB SALAD 14

*finely chopped romaine greens, marinated diced chicken breast, grape tomatoes, boiled egg, bacon, bleu cheese, avocado, served with house vinaigrette and bleu cheese dressing*