

FIRST TEE

Braided Rein Marinated Olives \$5

Imported whole olives marinated in an earl grey oil with candied orange peel

Chef's Cheese Board \$15

Chef selected assorted cheeses with candied walnuts, grapes, balsamic & orange apple butter, genoa salami, prosciutto and sliced baguettes

Pomme Fries Basket \$5

Golden crispy fries tossed in garlic, parmesan & parsley

Plain & sweet potato fries are available upon request

Vera Cruz Shrimp Cocktail \$9

Wine poached chopped shrimp tossed with fire roasted tomatoes, cilantro, green onions & bell peppers served with guacamole & tortilla chips

Nachos Del Rancho \$14

Tri-colored tortilla chips with melted cheddar jack cheese, chicken, pickled jalapenos, tomatoes, onions & a black bean corn relish. Served with salsa, sour cream & guacamole

SOUPS & GREENS

Soupe Du Jour

Freshly prepared in-house by our Chef daily
Cup \$4 Bowl \$6

Southwest Ahi * \$14

Seared ahi tuna on gathered greens with fire roasted corn, black beans, bell peppers, tomatoes, red onion & avocado with a drizzle of scallion dressing

Ranch House \$8

Gathered greens with bleu cheese crumbles, candied walnuts, & sun-dried cranberries served with your choice of dressing

Club Caesar \$8

Romaine hearts tossed in a peppercorn Caesar dressing with shaved parmesan cheese & garlic herb croutons

Heirloom Tomato & Mozzarella \$8

Heirloom tomatoes layered with fresh buffalo mozzarella on a bed of arugula with a basil oil & balsamic glaze drizzle

FLATBREADS

All flatbreads are fire grilled with pomodoro sauce & shredded mozzarella

Humphreys Peak \$12

Arugula & prosciutto with balsamic glaze drizzle

Muffaletta \$12

Genoa salami & marinated olives

Margherita \$12

Fresh tomatoes & buffalo mozzarella with a basil oil drizzle

GRIPS & BURGERS

All of our sandwiches & burgers are served with your choice of fries, sweet potato fries or cole-slaw. Fresh fruit, onion rings or side salad +\$1

Crispy Buffalo Chicken Wrap \$10

Crispy chicken tenders, romaine hearts, tomatoes, red onion, shredded jack cheese tossed in ranch & buffalo sauce wrapped in a fresh flour tortilla

Deli Reuben \$10

Hot corned beef with sauerkraut & melted swiss cheese with thousand island dressing & honey mustard sauce on marble rye

Italian Grinder \$10

Sliced Genoa salami, prosciutto & country ham with provolone cheese, mayonnaise, Italian dressing, lettuce, tomatoes & red onion

Classic Club Sandwich \$12

Smoked turkey breast, bacon, lettuce, tomato, avocado, swiss & cheddar cheese with mayonnaise between 3 pieces of sourdough bread.

Clubhouse Burger * \$10

A classic plain burger
choice of cheese +\$1 | bacon +\$2

Ranch Burger * \$14

Melted cheddar cheese, bacon, crispy onions & BBQ sauce

Cotta Burger * \$14

Roasted red peppers, provolone cheese & pesto

Fiesta Burger * \$13

Guacamole, melted pepper jack cheese & pickled jalapenos

All of our burgers are 8oz ground chuck cooked to order & served on a brioche bun garnished with lettuce, tomato, red onion & pickle spear. Vegetarian burgers are available upon request.

ENTREES

Beer Battered Fish & Chips \$15

Beer battered mahi mahi, fried golden brown with French fries, cole slaw, tartar sauce & lemon wedges

Chicken Tenders \$8

Crispy breaded chicken tenders & golden fries served with ranch dressing

Grande Quesadilla \$10

Grilled flour tortilla filled with melted cheddar jack cheese, shredded chicken, caramelized onions & roasted red peppers. Served with salsa, sour cream & guacamole

Baja Mahi Tacos \$14

Southwest seasoned & seared mahi mahi garnished with cole-slaw & chili lime dressing in 3 grilled corn tortillas served with a sweet corn & black bean relish