



BROADMOOR

COUNTRY CLUB

Starters

TUNA TARTAR \$11

yellowfin tuna with radish, chives, cilantro and soy lemon vinaigrette served with wonton chips and masago

SLIDERS \$4 EACH

pulled pork with sweet bbq or breaded chicken with pickle, gouda and yuzu mayo

NITRO SHRIMP \$11

crispy shrimp tossed in sriracha aioli

JUMBO LUMP CRAB CAKES \$16

with dijonaise and arugula

QUESADILLA \$10 chicken +\$4 shrimp +\$6

monterey jack and cheddar cheese, with side of sour cream, and pico de gallo

WINGS chicken or cauliflower \$13

buffalo, bbq or spicy garlic served with celery & carrots and choice of ranch or blue cheese

CHICKEN PESTO FLATBREAD \$12

topped with pesto, diced chicken, mozzarella, arugula and roasted red pepper

PEPPERONI FLATBREAD \$10

topped with marinara, mozzarella and pepperoni

PULLED PORK NACHOS \$11

seasoned tortilla chips, queso, black bean salsa, jalapeno, scallions, cilantro, crema & tomatillo salsa

BROADMOOR BOARD \$20

chef's choice of locally sourced artisanal cheeses and meats

LOADED FRIES \$6

sidewinder fries, queso, jalapenos and crumbled bacon

CRISPY BRUSSELS \$8

pan seared topped with parmesan and lemon aoli

Salads & Such

chicken \$6 | shrimp \$7 | salmon \$8

THE GREEK SMALL \$7 / LARGE \$9

spinach, red onion, cucumber, bell pepper, kalamata olives and feta cheese tossed in honey oregano vinaigrette

THE BROADMOOR SMALL \$7 / LARGE \$9

romaine and iceberg tossed with bacon, blue cheese crumbles, cucumber, egg, tomato, crouton, parmesan cheese, anchovy and broadmoor dressing

CAESAR SMALL \$7 / LARGE \$9

romaine hearts, grated parmesan cheese, and house made croutons

PAR 5 POWER BOWL \$9

brown rice, arugula, carrots, cabbage, roasted red peppers, broccoli and cauliflower topped with avocado and tossed in oregano vinaigrette

CLASSIC WEDGE \$7

iceberg lettuce, bacon, grape tomato, parsley and shallot with blue cheese dressing

GINGER HONEY ASIAN SALMON \$14

local lettuces, red and green cabbage, carrots, chow mein noodles, radish, sprouts, avocado, shallot, and basil with a ginger honey vinaigrette

BLACKENED CHICKEN SALAD \$14

romaine mix, avocado, tomato, red onion, black bean & corn salsa, tortilla strips and colby jack blend served with chipotle ranch

TUNA POKE BOWL \$15

tuna tartar atop sushi rice with avocado, asparagus, sesame seeds, hoisin, wasabi, scallions, cilantro & pickles

SUMMER SALAD \$10

field greens tossed with blueberries, strawberries, blackberries, watermelon and feta cheese in a grain mustard vinaigrette

Sandwiches

choice of side: chips, fries, tots, onion rings, coleslaw, cottage cheese, fruit cup, small garden salad or cup of house made soup

SMASH BURGER \$12

onion jam, thick cut bacon, and american sub Impossible burger \$3

CHICKEN SANDWICH \$12

grilled, breaded or blackened, with lettuce, tomato, pickle, onion and choice of cheese

THE RACHEL \$12

like the Rueben, only way better. Smoked turkey, provolone and coleslaw toasted on choice of bread

TEXAS TOAST PULLED PORK \$12

open faced sweet bbq topped with slaw and pickles

FAIRWAY BURGER \$12

grilled to your desired temperature with lettuce, tomato, pickle, onion and choice of cheese

YOU PICK 2 \$9

cup of house made soup, small caesar, broadmoor or garden salad, 1/2 deli sandwich

DELI SANDWICH \$10

white, wheat, rye or spinach wrap
bacon, turkey, ham, corned beef, chicken salad or tuna salad
served with lettuce, tomato, pickle and onion and choice of cheese

Entrees

choice of: cup of house made soup or small garden salad

SALMON BUERRE BLANC \$25

pan seared and served with local asparagus

MISO MARINATED SEA BASS \$39

served on a bed of sautéed spinach and brown rice

CHICKEN PICCATA \$23

with angel hair pasta, local asparagus and lemon caper sauce

BOURBON PORK CHOP ONE \$21/ TWO \$28

bourbon mustard glazed and served with whipped potatoes and crispy brussels

GRILLED LAMB CHOPS \$32

mint chimichurri, truffle whipped potatoes and local asparagus

BEEF TENDERLOIN \$45

8 oz filet grilled to temperature served with whipped potatoes and rainbow carrots

PASTA PRIMAVERA \$19

angel hair pasta tossed with broccoli, tomato, red onion, bell peppers, carrots, asparagus and squash
(add chicken \$6, shrimp \$7 or salmon \$8)

CLASSIC CAJUN JAMBALAYA \$23

prepared Creole, a perfect blend of peppers, onions, tomatoes, chicken, and spices.
(add shrimp \$7)

Sweet Things

BREAD PUDDING \$7

old-fashioned bread pudding drizzled in crème anglaise

LAVA CAKE \$7

warm chocolate brownie drizzled with chocolate syrup and served with marshmallow creme and ice cream

MARLA'S COOKIE SUPREME \$8

homemade chocolate chip cookie served warm and topped with salted caramel sauce and maple whipped cream

PECAN BALL \$6

ice cream scoop rolled in pecans and drizzled with chocolate sauce

ICE CREAM SUNDAE \$6

vanilla scoop with caramel and chocolate sauce

GRILLED WATERMELON \$4

drizzled with a maple honey reduction

BRANDY SAUVIGNON POUND CAKE \$7

served with a warm brandy anglaise sauce

Kids

choice of side - chips, fries, tots, onion rings, cottage cheese, fruit, coleslaw, side salad, or cup of house made soup

HAMBURGER

BUTTERED NOODLES

MAC AND CHEESE

CHEESEBURGER

CHICKEN TENDERS

GRILLED CHEESE

CHEESE PIZZA

PEPPERONI PIZZA

HOT DOG