



COTO DE CAZA
GOLF & RACQUET CLUB

STARTERS

BREAD AND SPREAD | \$10

Rustic Baguette, House-Made Spreads

DATE BRUSCHETTA | \$14 (V)

Date Jam, Goat Cheese, Candied Pecans
Micro Greens,

CRISPY CAULIFLOWER | \$14 (V)

Spiced Honey, Candied Jalapenos
Candied Pecans, Radish

CALAMARI FRITTO | \$16

Green Harissa, Smoked Paprika Aioli
Grilled Lemon

YUCATAN SHRIMP COCKTAIL | \$18

Heirloom Tomatoes,, Avocado, Radish, Cilantro
Bloody Mary Broth, Crispy Tortilla Chips

POKE NACHOS | \$19

Marinated Ahi, Avocado, Sweet Soy, Ginger Aioli
Fresno Chile, Furikake, Crispy Won Tons

CHARCUTERIE BOARD | \$24

Chefs Choice of: Four Cheese, Three Meats
Accouterments

SOUP & SALADS

SOUP OF THE DAY | \$6/8

CAESAR SALAD | \$12

Romaine, Ciabatta Croutons, Parmesan Cheese
House-Made Caesar Dressing

ICEBERG WEDGE | \$12

Smoked Bacon, Point Reyes Blue Cheese,
Heirloom Tomatoes, Gherkins, Crispy Onions
House-Made Buttermilk Ranch

SPRING SALAD | \$12

Mixed Greens, Strawberries, Sumac Pistachios
Goat Cheese, Spiced Honey
House-Made Champagne Vinaigrette

ROASTED BEET SALAD | \$12

Roasted Beets, Pecan Crusted Goat Cheese
Arugula, Balsamic Vinaigrette

LOBSTER BISQUE | \$16

Garlic Poached Lobster, Cognac Creme, Chives

FROM THE GARDEN

RATATOUILLE CANNELONI | \$20

Whipped Ricotta, Ratatouille
Roasted Bell Pepper Marinara, Micro Basil

WILD MUSHROOM FLATBREAD | \$22

Basil Pesto, Gruyere, Pine Nuts, Truffle Oil
Arugula, Black Truffles

FROM THE LAND

GRILLED CHICKEN BREAST | \$22

Roasted Fingerling Potatoes, Wild Mushrooms
Tarragon Buerre Blanc

STEAK POMME FRITES | \$28

8oz Skirt Steak, Rustic Fries, Chimmichurri

PORK CHOP AL PASTOR | \$42

16oz Karabuto Pork Chop, Masa Corn Cake
Pineapple Pepper Salsa, Tajin Pineapple Broth

8 OZ PRIME BEEF TENDERLOIN | \$56

Jalapeno Au Gratin Potato, Grilled Asparagus
Choron Sauce

20 OZ PRIME RIB EYE | \$64

Garlic Mash Potatoes, Wild Mushrooms
Smoked Shallot Butter

FROM THE SEA

PENNE JAMBALAYA | \$28

Tiger Shrimp, Smoked Bacon, Penne Pasta
Blistered Tomatoes, Old Bay Buerre Blanc

MISO HONEY GLAZED SALMON | \$36

Pad Thai Brussels Sprouts, Peanuts
Bean Sprouts, Fresh Herbs

CREOLE SCALLOPS | \$42

Andouille Sausage, Charred Corn
Bell Pepper Rice Pilaf, Crispy Potato, Micro Greens

THE BEET

BABY KALE SALAD | \$16 (V)

Baby Kale, Dates, Cranberries, Blueberries, Quinoa
Hemp Seed, Almonds, Apple, Balsamic Vinaigrette

SMOKED MUSHROOM SANDWICH | \$16 (V)

BBQ Sauce Glazed Mushrooms, Vinegar Slaw,
Pickles Pickled Red Onion, Ciabatta Bun

AL PASTOR TACOS | \$16 (V)

Plant Fare Soy Protein, Achiote, Pineapple Salsa
Cilantro, Roasted Salsa, Lime, Tortillas

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©ClubCorp USA, Inc. All rights reserved. 45182 0819 55



WINES BY THE GLASS

SPARKLING		PINOT NOIR	
Poema, 'Brut', Cava, ESP	\$8	Ferrari-Carano, Sonoma Valley, CA	\$13
Beau Joie, 'Brut', Champagne, FR	\$25	Resonance, Willamette Valley, OR	\$20
Beau Joie, 'Rose', Champagne, FR	\$25	CABERNET SAUVIGNON	
ROSE		Wines of Substance, Washington	\$12
Chateau de Berne, Provence, FR	\$8	Daou, Paso Robles, CA	\$14
CHARDONNAY		Justin, Paso Robles, CA	\$16
Mer Soleil, Central Coast, CA	\$14	Austin Hope, Paso Robles, CA	\$24
Tre Terre, Russian River Valley, CA	\$15	Jordan, Sonoma, CA	\$60
Rombauer, Napa Valley, CA	\$22	MERLOT	
Jordan, Sonoma, CA	\$30	Velvet Devil Merlot, Washington	\$13
SAUVIGNON BLANC		OTHER REDS	
Craggy Range, Marlborough, NZ	\$13	Conundrum, Red Blend, CA	\$10
Cakebread, Napa Valley, CA	\$20	Ruta 22 Malbec, Mendoza, AR	\$12
OTHER WHITES		Seghesio 'Old Vine' Zinfandel, CA	\$15
Conundrum, White Blend, CA	\$12	Harvey & Harriet, Paso Robles, CA	\$24
Kung Fu Girl, Riesling, Washington	\$12	Prisoner Red Blend, Napa Valley, CA	\$28
King Estate, Pinot Gris, Oregon	\$16		

COCKTAILS

BY PAR, THE BEST DRINK \$13	LAVENDER DREAMS \$13
Woodford Reserve Bourbon, Bitterman's Tepache Simple Syrup, Orange Bitters	Tito's Vodka, Lavender Syrup Poema Cava, Fresh Lemon Juice
TEE TIME \$13	GREEN GODDESS \$13
Tito's Vodka, Iced Tea, Peach Syrup	Hendrick's Lunar Gin, Carpano Bianco Fresh Lime Juice, Arugula, Simple Syrup
TRANSFUSION \$13	BUMBU BABALU \$13
Tito's Vodka, Grape Juice Fresh Lime Juice, Sierra Mist	Bumbu Rum, Fresh Lime Juice Maple Syrup, Q Ginger Beer
TROPICAL SWEET SMOKE \$13	PARADISE CITY \$13
Jose Cuervo Trad Blanco, Cointreau Fresh Lime Juice. Chipotle Pineapple Syrup	Bacardi Silver Rum, Chinola Passion Fruit Liqueur Hibiscus Syrup, Fresh Lime Juice, Fresh Mint
COCONUT GROVE \$13	KENTUCKY THAI UP \$13
1800 Coconut Tequila, Honey Water Fresh Lemon Juice. Peach Green Tea	Buffola Trace Bourbon, Gillard Lichi-Li Syrup Giffard Ginger Syrup, Orgeat, Orange Bitters

BREWS

bottle - domestic \$7
bottle - craft or import \$8
bottle - non-alcoholic (heineken zero) \$5
draft - domestic (22oz) \$8
draft - craft or import (22oz) \$9

NON-ALCOHOLIC

pepsi, diet pepsi, sierra mist, lemonade gingerale, root beer, ice tea \$2
coffee, decaf, assorted tea \$3
press pot coffee \$10
hawaiian volcanic water (777ml bottle) still or sparkling \$7