



**COTO DE CAZA**  
GOLF & RACQUET CLUB

## STARTERS

**SOUP OF THE DAY | \$6/\$10**

**SIRLOIN ANGUS BEEF CHILI | \$8/\$12**

**CRISPY CAULIFLOWER | \$14 (V)**  
Spiced Honey, Candied Jalapenos  
Candied Pecans, Radish

**DATE BRUSCHETTA | \$15 (V)**  
Date Jam, Goat Cheese, Candied Pecans  
Arugula, Truffle Oil

**CALAMARI FRITTO | \$16**  
Green Harissa, Smoked Paprika Aioli  
Grilled Lemon

**YUCATAN SHRIMP COCKTAIL | \$18**  
Pico de Gallo, Avocado, Radish, Cilantro, Citrus  
Bloody Mary Both, Crispy Tortilla Chips

**POKE NACHOS | \$19**  
Marinated Ahi, Avocado, Sweet Soy, Ginger Sauce  
Furikake, Fresno Chile, Micro Greens, Won Tons

**WILD MUSHROOM FLATBREAD | \$22 (V)**  
Basil Pesto, Gruyere, Pine Nuts, Black Truffles  
Wilted Arugula

**CHEESE & CHARCUTERIE | \$24**  
Chef's Choice of 4 Cheeses, 3 Meats and  
Accouterments

## SALADS

**CAESAR | \$14**  
Romaine Hearts, Parmesan, Croutons  
Caesar Dressing

**SPRING SALAD | \$16 (V)**  
Mix Greens, Strawberries, Sumac Pistachio, Goat  
Cheese, Spiced Honey, Champagne Vinaigrette

**COBB SALAD | \$19**  
Chicken, Avocado, Egg, Bacon, Tomato  
Bleu Cheese Crumbles, Romaine, Ranch

**SEARED AHI SALAD | \$24**  
Marinated Noodles, Cabbage, Carrots, Onion,  
Edamame, Herbs, Ginger Sauce, Peanuts, Sesame  
Seeds

## HANDHELDS

**AVOCADO TOAST | \$15 (V)**  
Multi Grain Bread, Avocado, Tomatoes, Radish  
Basil Pesto Aioli, Micro Greens

**BRICK CHICKEN MELT | \$16**  
Gruyere Cheese, Caramelized Onion  
Sun Dried Tomato Aioli, Arugula, Focaccia

**TUSCAN CLUB | \$18**  
Ham, Salami, Bacon, Provolone, Arugula, Onion,  
Artichoke Mushroom, Pepperoncini Aioli,  
Sourdough

**COTO CHEESEBURGER | \$18**  
White Cheddar, Bacon Onion Jam, Lettuce  
Tomato, Smokey Russian Aioli, Brioche Bun

**PASTRAMI MELT | \$18**  
Havarti, Coleslaw, Dijon, Pretzel Roll

**ALAMBRE TACOS | \$21**  
Skirt Steak, Bacon, Onions, Cilantro  
Poblano Creme, Queso Fresco, Roasted Salsa

## ENTRÉES

**GRILLED CHICKEN BREAST | \$24**  
Roasted Fingerling Potatoes  
Sautéed Mushrooms, Tarragon Buerre Blanc

**STEAK POMME FRITES | \$28**  
8oz Prime Skirt Steak, Rustic Fries, Chimichurri

**PENNE JAMBALAYA | \$28**  
Penne Pasta, Shrimp, Blistered Tomatoes, Bacon  
Old Bay Buerre Blanc

**HONEY MISO GLAZED SALMON | \$36**  
Pad Thai Brussels Sprouts, Peanuts, Bean Sprouts

**PORK CHOP AL PASTOR | \$42**  
16oz Karabuto Pork Chop, Masa Corn Cake  
Pineapple Bell Pepper Salsa, Pineapple Broth

**CREOLE SCALLOPS | \$42**  
Andouille Sausage, Charred Corn, Bell Pepper  
Rice Pilaf, Crispy Potato Chips, Micro Greens

**PRIME TENDERLOIN | \$54**  
8oz Beef Tenderloin, Jalapeno Au Gratin Potatoes  
Grilled Asparagus, Choron Demi

**PRIME RIB EYE | \$62**  
20oz Prime Rib Eye, Garlic Mash Potatoes  
Wild Mushrooms, Smoked Shallot Butter

## SIDES

**Broccoli Cauliflower Salad | \$5**  
**Tomato Mozzarella Basil Pasta Salad | \$6**  
**Shoestring or Steak Fries | \$6**  
**Onion Rings or Sweet Potato Fries | \$6**  
**House Potato Chips | \$6**  
**Fruit Salad | \$6**  
**Sautéed Mushrooms, Truffle Butter | \$12**

\*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. 45188 0819 55



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## WINES BY THE GLASS

### SPARKLING

Poema, 'Brut', Cava, ESP	\$8
Beau Joie, 'Brut', Champagne, FR	\$25
Beau Joie, 'Rose', Champagne, FR	\$25

### ROSE

Chateau de Berne, Provence, FR	\$8
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### CHARDONNAY

Mer Soleil, Central Coast, CA	\$14
Tre Terre, Russian River Valley, CA	\$15
Rombauer, Napa Valley, CA	\$22
Jordan, Sonoma, CA	\$30

### SAUVIGNON BLANC

Craggy Range, Marlborough, NZ	\$13
Cakebread, Napa Valley, CA	\$20

### OTHER WHITES

Conundrum, White Blend, CA	\$12
Kung Fu Girl, Riesling, Washington	\$12
King Estate, Pinot Gris, Oregon	\$16

### PINOT NOIR

Ferrari-Carano, Sonoma Valley, CA	\$13
Resonance, Willamette Valley, OR	\$20

### CABERNET SAUVIGNON

Wines of Substance, Washington	\$12
Daou, Paso Robles, CA	\$14
Justin, Paso Robles, CA	\$16
Austin Hope, Paso Robles, CA	\$24
Jordan, Sonoma, CA	\$60

### MERLOT

Velvet Devil Merlot, Washington	\$13
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### OTHER REDS

Conundrum, Red Blend, CA	\$10
Ruta 22 Malbec, Mendoza, AR	\$12
Seghesio 'Old Vine' Zinfandel, CA	\$15
Harvey & Harriet, Paso Robles, CA	\$24
Prisoner Red Blend, Napa Valley, CA	\$28

## BREWS

Bottle - non alcoholic | \$5

Bottle - Domestic | \$7

Bottle - Craft or Import | \$8

22 oz Draft - Domestic | \$8

22 oz draft - Craft or Import | \$10

## NON-ALCOHOLIC

Pepsi, Diet Pepsi, Sierra Mist, Lemonade  
Ginger Ale, Root Beer, Iced Tea | \$2

Coffee, Decaf Coffee, Hot Tea | \$3

French Press Coffee | \$10