



COTO DE CAZA
GOLF & RACQUET CLUB

Nearly 200 years ago, this land we stand on today was claimed by Spanish ranchers. The wide open space was covered in lush vegetation which was green for half the year and golden for the other half, and populated with sporting birds, deer and the occasional head of cattle.

Welcome to the Preserve at Coto de Caza. We invite you to sit back, relax and enjoy Chef-prepared meals, craft cocktails and signature wine lists.

SALADS / SOUPS

CEASAR

Gem Romaine, Parmesan Cheese, Croutons, Caesar Dressing | \$10

HEIRLOOM CAPRESE STACK

Fresh Mozzarella, Heirloom Tomato, Basil Pesto, Balsamic Reduction, Basil, EVOO, Sea Salt | \$14

ROASTED BEETS

Mix Beets, Warm Pecan Goat Cheese, Rocket Arugula, Citrus, Truffle Balsamic Vinaigrette | \$12

LOBSTER BISQUE

Buttered Garlic Lobster, Cognac Creme, Chives | \$16

PORCINI MUSHROOM BISQUE

Mushroom Medley, Black Truffles, White Truffle Oil, Chives | \$16

HARVEST GREENS

Danish Bleu Cheese, Roasted Butternut Squash, Dried Cranberries, Candied Pecans, Balsamic Vinaigrette | \$12

STARTERS

CHEESE & CHARCUTERIE

2 Meats, 4 Cheeses, Quince Jam, Gherkins, Dried Fruits, Nuts, Olives, Crackers, Crostinis | \$22

POKE NACHOS

Marinated Ahi, Avocado, Sweet Soy, Ginger Aioli, Fresno Chili, Micro Wasabi, Furakaki, Chile Oil | \$19

HEIRLOOM CAPRESE BRUSCHETTA

Grilled Baquette, Baby Tomato Relish, Fresh Mozzarella, EVOO, Balsamic, Basil, Sea Salt | \$14

OPEN FACED TUNA SUSHI ROLL

Marinated Ahi, Sushi Rice, Sweet Soy, Ginger Aioli, Fresno Chili, Micro Wasabi, Furakaki, Chili Oil | \$19

FAMILY MEAL

feeds 2 Adults & 2 Kids

BBQ RIB DINNER

2 Rack Pork Ribs, Mac & Cheese, Yukon Mash Potatoes, BBQ Pinto Beans, Coleslaw, Iceberg Wedge, BBQ Sauce | \$75

CHICKEN SCALLOPINI DINNER

Chicken Breast, Caper Buerre Blanc, Blistered Tomatoes, Yukon Mash Potatoes, Vegetable Medley, Mixed Green Salad with Balsamic Vinaigrette, | \$75

ENTRÉES

PRIME BEEF TENDERLOIN 8 OZ

Yukon Gold Mash Potatoes, Grilled Asparagus, Bordelaise Sauce | \$48

PRIME NEW YORK STEAK 14OZ

Cheddar Jalapeno Au Gratin Potatoes, Grilled Asparagus, Chasseur Sauce | \$48

PRIME FLAT IRON STEAK 12OZ

Wasabi Horseradish Mash Potatoes, King Oyster Mushrooms, Soy Saki Demi | \$45

KURABUTO PORK CHOP 16 OZ

Parsnip Puree, Apple Onion Compote, Balsamic Brown Butter | \$36

SKUNA BAY SALMON 8OZ

Heirloom Black Rice, Tomato Provencal Ragù, Baby Zucchini, Micro Basil | \$36

SHRIMP & GRITS

Grilled Corn Grits, Spanish Chorizo, Trinity Bell Pepper Chutney, Micro Greens | \$28