

STARTERS

Gorgonzola Bacon Fondue | 12 ★

Creamy Cheese Sauce | Neuske's Bacon
Toasted Barrio Bread | Club Made Chips

Smoked Chicken Quesadilla | 11 ★

Nopalitos | Black Bean & Corn Relish
Poblano Crema | Chiltepin Aioli

Dukkah Portobello Tostadas | 9

Corn Tortillas | Black Bean Purée
Roasted Pepper Melange | Tomatillo Salsa
Avocado | Cotija

Peppers & Root | 10

Blistered Shishito Peppers | Ponzu Sauce
Tempura Battered Lotus Root Chips

BLT Deviled Eggs | 8

Nueske's Bacon | Fresh Parsley
Roma Tomato

Grilled Chicken Wings | 9

Cilantro Chimichurri | Pineapple Garlic Buffalo
Honey Habanero Dry Rub

SOUP & SALAD

Chicken Verde Soup | 6 | 10 ★

Roasted Corn | Red Peppers | Avocado
Crispy Flour Tortilla | Cotija Cheese

Blackened Salmon Caesar | 16

Romaine | House Crouton | Grilled Lemon
Shaved Parmesan | Cracked Pepper
Roman Caesar

Petite Filet | 18

Baby Arugula | Soft Boiled Egg
Tear Drop Tomato | Blue D'Auvergne
Pickled Onion | Charred Tomato Vinaigrette

Vegetable Chopped Salad | 12

Field Greens | Radish | Roasted Golden Beet
Cucumber | Grape Tomato | Grilled Scallion
Feta | Champagne Vinaigrette

Honey Habanero Chicken Salad | 14

Baby Greens | Slivered Avocado | Blistered Corn
Roasted Tomato | Grilled Onion | Black Bean
Queso Chihuahua | Crispy Tortilla Strips
Chile Limon Vinaigrette

*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. ©ClubCorpUSA, Inc. All rights reserved. 45188 0819 SS

HANDHELDS

Wildcat Burger | 15

Oaxaca | Avocado | Grilled Jalapeño
Willcox Tomato | Red Onion | Cilantro
Chiltepin Aioli

Portobello Mushroom Sandwich | 12

Rustic Ciabatta | Chevre | Baby Arugula
Vine Ripened Tomato | Balsamic Glaze

Turkey Panini | 12

Grilled Sourdough | Nueske's Bacon | Arugula
Willcox Tomato | Avocado | Smoked Gouda
Ranch

Sands Burger | 14 ★

Baby Arugula | Tobacco Onion
Hogg's Bacon & Tomato Jam

Sonoran Chicken Sandwich | 13

Grilled Ciabatta | Roasted Anaheim
Charred Poblano | Roma Tomato
Neuske's Bacon | Oaxaca | Chiltepin Aioli

BIG PLATES

Jager Schnitzel | 13

Crispy Pork Loin | Lemon Arugula Salad
Tear Drop Tomato | Caper Butter Sauce

90 Mile Shrimp Pasta | 16

Penne | Nueske's Bacon | Sun-dried Tomato
Charred Poblano | Roasted Anaheim
Rose Alfredo

Rotisserie Chicken Chile Relleno | 15

Apricot Pistachio Rice | Cilantro Crema
Guajillo Coulis

SIDES | 6

Club Made Chips
Shoe String Fries
Seasonal Fruit
Apricot-Pistachio Rice
Grilled Asparagus
Side Salad
Side Caesar

Curated Lunch Menu by

Matt Hogg

Executive Chef

★ MEMBER FAVORITES

 VEGETARIAN

 GLUTEN FREE