



LAS COLINAS
COUNTRY CLUB

LUNCH MENU

STARTERS

LOCAL VEGETABLE CRUDITE

Baby carrot, cucumber, radish, haricot vert with roasted jalapeno hummus and smoked almond romesco 16

SMOKED BRISKET FLATBREAD

Mozzarella, pickled red onions, cilantro, BBQ sauce 12

BLISTERED SHISHITO PEPPERS (GF)

Sea Salt and lemon 12

SALADS

SOUTHWESTERN CHOPPED SALAD (GF)

Fajita marinated chicken, avocado, applewood smoked bacon, red onion, red and green peppers, roasted corn, tomatoes, and chipotle ranch dressing 18

BURGER BOWL (GF)

Iceberg lettuce, cheddar cheese, bacon, buttermilk ranch dressing 16

GRILLED AND CHILLED SALMON SALAD (GF)

Artisan baby lettuce, cucumbers, tomatoes, red onion, with a honey peach vinaigrette 22

TANDOORI SPICED GRILLED CHICKEN AND TEXAS PEACH SALAD (GF)

Wild arugula, pistachios, local goat cheese, local blackberry vinaigrette 18

TRIO SALAD

Mixed greens, choice of chicken or tuna, seasonal fruit 16

HANDHELDS

SPICED AHI TUNA WRAP

Napa cabbage, cucumber, carrot, avocado, mango, gingered sesame vinaigrette, spinach tortilla 18

BRISKET TACOS

House smoked brisket, salsa roja, pickled slaw, queso fresco, crispy onion, burracho beans 18

THE CLASSIC CLUB

Shaved house made deli style ham, turkey, Nueske's bacon, tomatoes, lettuce, herb aioli on three pieces of toasted sourdough 18

CLASSIC BURGER

Boston lettuce, tomato, red onion, Nathan's horseradish pickles 18

CHAVO CHICKEN SANDWICH

Marinated grilled chicken breast, avocado, bacon, chipotle aioli, lettuce, tomato, onion, on a ciabatta bun 18

TEXAS TURKEY BURGER

Bread and butter jalapenos, caramelized onions, pepper Jack, and BBQ sauce on Texas toast 18

SIDES

Hatch Mac & Cheese 6

Broccoli with parmesan 6

Farmer's Market Vegetables 6

Crispy Brussel sprouts 6

Side House or Caesar Salad 6

Chicken Tortilla Soup 6 cup / 9 bowl

Soup of the Day 6 cup / 9 bowl