



GRILL AT LOS CABALLEROS GOLF CLUB

Sunday Brunch Menu

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BANANA FOSTER PECAN FRENCH TOAST

Sourdough French toast topped with caramelized rum bananas and toasted pecans, real maple syrup and fresh fruit. • \$10.00

CREATE YOUR OWN OMELETTE

Choose three of the following: bacon, sausage, ham, tomato, oven-dried tomato, avocado, spinach, bell peppers, green chilies, jalapeños, onions, caramelized onion, potatoes, cheddar, Cotija, Swiss, Monterey Jack, pepper jack, American, salsa, guacamole. Served with fresh fruit, home fries, and your choice of sourdough, rye, wheat or gluten-free toast. • \$12.00

SONORAN BURRITO

Scrambled egg, bacon or sausage, cheddar and Monterey Jack cheeses, sautéed onion, green chilies, fresh tomatoes, potatoes, flour tortilla, fresh fruit, refried beans, sour cream, salsa and guacamole. • \$10.00

HUEVOS RANCHEROS*

Two eggs cooked to order, corn tortillas, roasted tomato salsa, avocado, green chilies, refried beans and fresh fruit. • \$11.00

SMOKED SALMON EGGS BENEDICT*

Toasted English muffin, smoked salmon, sautéed spinach, poached egg, lime hollandaise sauce and fresh fruit. • \$12.00

GOLFER'S BREAKFAST*

Two eggs your way, three pieces of bacon or two sausage patties, home fries, fresh fruit, and your choice of sourdough, wheat, rye or gluten-free bread. • \$11.00

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

The Grill at Los Caballeros is a smoke-free and cell-phone-free establishment for everyone's enjoyment. Thank you.

O V E R



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COBB SALAD

Citrus-marinated grilled chicken breast, artisan greens, bleu cheese crumbles, avocado, tomato, bacon and hard-boiled egg.

Large \$12.00 • Small \$8.50

SHRIMP LOUIE

Artisan greens, citrus poached shrimp, avocado, oven-dried tomato, cucumber, grilled lemon, hard-boiled egg,

Louie dressing. • \$13.00

SALMON NICOISE*

Artisan greens, grilled salmon, oven-roasted tomatoes, carrot, marinated baby red potatoes, caper berries, hard-boiled egg, marinated green beans, red onion and champagne

vinaigrette. • \$13.00

FIESTA SALAD*

Grilled bistro tender steak or citrus marinated chicken, artisan greens, tomato, avocado, roasted corn, black beans, sautéed peppers and onion, corn tortilla strip, cheddar,

Monterey Jack and Cotija cheeses and chipotle ranch dressing. • \$14.00

PASTRAMI REUBEN

Thinly sliced pastrami, sauerkraut, Thousand Island dressing, Swiss cheese on griddled marble rye. • \$12.00

BISTRO STEAK SANDWICH*

Marinated, grilled bistro tender steak, tomatoes, arugula with balsamic tomato jam on grilled focaccia. • \$14.00

SOURDOUGH JACK TURKEY

Oven-roasted turkey breast, caramelized onions, avocado, Monterey Jack cheese, lettuce, tomato, pesto aioli on grilled sourdough. • \$12.00

CAPRESE CHICKEN

Citrus marinade grilled chicken breast, fresh basil leaves, roasted garlic aioli, balsamic tomatoes jam, melted fresh mozzarella cheese on grilled focaccia. • \$13.00

CABALLEROS CHEESEBURGER*

7 oz. charbroiled Angus beef patty, lettuce, tomato, red onion and pickles on a griddled potato roll. Choice of cheddar, Monterey Jack, Swiss, provolone, or pepper jack cheese. • \$13.00
Add bacon or avocado • \$1.50

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