



C L U B G R I L L

Menu

S A N D W I C H E S

All sandwiches are served with a choice of French fries, curly fries, homemade potato chips, fresh fruit, cottage cheese, our house-made coleslaw or a side house salad.

•

Add side of sweet potato, onion rings or parmesan-garlic fries • \$1.50

•

Half sandwich with cup of soup or choice of side • \$9.00
Split plate charge • \$3.50

•

PASTRAMI REUBEN

Thinly sliced, house-smoked pastrami with sauerkraut, Swiss cheese and Thousand Island dressing on griddled rye. • \$12.00

SOURDOUGH JACK WILD TURKEY

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

BISTRO STEAK SANDWICH*

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

GREEK STYLE GYRO

Citrus marinated chicken, cucumbers, lettuce, tomato, red onion, feta cheese, and Greek feta dressing. • \$12.00

KOKOPELLI GRILLED CHEESE

Melted cheddar and Monterey Jack cheeses, grilled tomatoes, caramelized onions on sourdough topped with Cotija cheese. • \$11.00

WALDORF CHICKEN SANDWICH

Chicken salad with grapes, celery, and apples served on your choice of sourdough, rye or wheat bread with lettuce and tomato. • \$12.00

TRADITIONAL TUNA SALAD SANDWICH

Albacore tuna salad, lettuce, tomato on your choice of sourdough, rye or wheat bread. • \$12.00

CALIFORNIA CLUB

Turkey, bacon, tomato, lettuce, avocado, Monterey Jack cheese with your choice of sourdough, rye or wheat bread. • \$12.00

CAPRESE CHICKEN

Citrus grilled chicken, garlic aioli, balsamic tomato jam, and fresh mozzarella and fresh basil on grilled focaccia bread. • \$13.00

•

*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.

CLUB FAVORITES

YUCCA FLAT QUESADILLA*

Grilled flour tortilla, cheddar, Monterey Jack cheese, sautéed bell peppers, tomatoes and onions. Accompanied with fresh guacamole, salsa and sour cream.

Choice of:

Veggie • \$11.00

Citrus-grilled chicken • \$12.00

Steak or shrimp • \$13.00

CHICAGO DOG

Quarter-lb. all-beef hot dog with cucumber, pickled jalapeños, tomato, red onion, pickle spear, and mustard. • \$10.00

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

GOLFER WINGS

12 chicken wings in your choice of plain, mild or hot. Or try our one of homemade sauces: prickly pear barbecue, chipotle honey or mango-habanero. Served with celery and carrot sticks. • \$11.00

Half order • \$6.00

•

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

SALADS

Dressings: Chipotle ranch, ranch, bleu cheese, honey mustard, Italian, Greek feta, champagne, fat-free raspberry, balsamic, prickly pear, and oil and red wine vinegar.

SHRIMP LOUIE

Citrus poached shrimp, mixed green, oven-dried tomato, grilled lemon, avocado, hard-boiled egg, cucumber. Recommended dressing: Louie • \$13.00

COBB SALAD

Grilled chicken breast, bacon, avocado, hard-boiled egg, bleu cheese crumbles, and chopped tomato, mixed greens with your choice of dressing. Recommended dressing: Bleu cheese • \$12.00
Small • \$8.50

FIESTA SALAD*

Grilled steak or citrus marinated chicken breast, mixed greens, tomato, avocado, roasted corn, black beans, sautéed peppers and onions, corn tortilla strips. Recommended dressing: Chipotle ranch • \$14.00

SALMON NICOISE SALAD

Mixed greens, grilled salmon, oven-dried tomatoes, shredded carrots, red onion, marinated red potatoes, marinated green beans, caper berries, and hard-boiled eggs. Recommended dressing: Champagne • \$13.00

STUFFED CANTALOUPE

Your choice of tuna, chicken salad or cottage cheese in a ripe cantaloupe half. • \$12.00

LIGHT SHRIMP PLATE

Chilled citrus poached shrimp, cottage cheese, fresh fruit and our house-made cocktail sauce. • \$13.00

