

DINNER

STARTERS

Soup of the Moment

CUP 5 BOWL 7

Fresh Ahi Tuna Poke

SAMBAL, GINGER, LIME, AVOCADO, WASABI, FRIED WONTON, GOMA WAKAME 11

Shrimp Cocktail

CHILLED GULF SHRIMP, PEPPAR VODKA COCKTAIL SAUCE, LEMON,
AND POPCORN SHOOTS 9

Wedge Salad

Classic: BABY ICEBERG, GORGONZOLA, LARDONS, RED ONION, HEIRLOOM CHERRY
TOMATOES, WITH A RED WINE VINEGAR BLUE CHEESE DRESSING 8

Or

Southwestern: BABY ICEBERG, AVOCADO, BLACK BEANS, SWEET CORN, ROASTED
POBLANO, RED ONION, LARDONS, HEIRLOOM CHERRY TOMATOES WITH A
CHIPOTLE CILANTRO RANCH DRESSING 8

Main Course

Grilled Filet Mignon

6OZ. "NIMAN RANCH" BEEF TENDERLOIN

Classic: ROASTED GARLIC MASHED POTATOES, SWEET CORN AND ONION BISQUE, DEMI-
GLACE, MARKET VEGETABLE 33

Or

Southwestern: SMOKED CHEDDAR AND ROASTED POBLANO POLENTA CAKE, "THREE
SISTERS" CHIMICHURRI, BLISTERED HEIRLOOM TOMATO, MARKET VEGETABLE 33

DINNER

Bone-in, Sous Vide, 10 oz Pork Chop

Classic: ROASTED GARLIC MASH, MAPLE AND ROSEMARY INFUSED APPLE-BACON CHUTNEY,
PORK JUS, MARKET VEGETABLE 25

Southwest: SMOKED CHEDDAR AND ROASTED POBLANO POLENTA CAKE, "THREE SISTERS"
CHIMICHURRI, BLISTERED HEIRLOOM TOMATO, MARKET VEGETABLE 25

Creamy Pesto Farfalle (Bowtie) Pasta

BACON, ARTICHOKE HEARTS, BLISTERED TOMATO, GARLIC TOAST POINTS 16
GRILLED CHICKEN 5 GRILLED SHRIMP 8 OR SALMON 8

Chef's Special of the Evening

Final Touch:

Ask your server about Dessert options for this Evening

LOS CABALLEROS GOLF CLUB CHEF KEVIN GARDEN