

# SAN JUAN COUNTRY CLUB

## APPETIZERS

Butternut Squash Ravioli <i>Green Chile-Sage Cream, Duck Confit, Roasted Peppers</i>	9
Oven Baked Brie <i>Pastry Wrapped, Toasted Almonds, Toast Points, Apple Butter, Pears, Bourbon Caramel</i>	10
Heirloom Tomato Bruschetta <i>Roasted Garlic, Herb Crusted Chevre, Kalamata Olive Tapenade, Basil Oil, Micro Greens</i>	9
Beef Tenderloin Carpaccio <i>Garlic Crostini, Capers, Onion, Micro Greens, Shaved Parmesan, Truffle Oil</i>	9
Green Chili-Lobster Mac and Cheese <i>Three Cheese Cream, Crisp Onions</i>	12
Rock Shrimp Relleno <i>Beer Battered, Tortilla Crisps, Cabbage Slaw, Japanese Curry Aioli</i>	11

## SOUP & SALAD

Soup of the Day	5
Green Chile Chicken & Corn <i>Smoked Cheddar, Tortilla Crisps &amp; Chile Crema</i>	6
Classic Caesar Salad <i>Romaine Lettuce in Caesar dressing with Parmesan Cheese &amp; Croutons</i> Add Chicken \$5      Add Grilled Shrimp or Blackened Tuna \$8	8
Chicken & Spinach Salad <i>Spinach, Grilled Chicken, Walnuts, Cranberries, Pears, Gorgonzola Cheese &amp; Spiced Vinaigrette</i>	14
Asian Tuna Salad <i>Mixed Greens, Grilled Tuna, Scallions, Wonton Crisps, Pickled Carrot, Diakon Radish Sprouts, Sesame Aioli &amp; Sambal Chile Vinaigrette</i>	16
Pecan Salmon Salad <i>Romaine Lettuce, Tomato, Capers, Honey Pecans &amp; Lemon Basil Vinaigrette</i>	16

## SIDES

Oven Roasted Mushrooms	Twice Baked Potato
Steamed Asparagus	Baked Potato
Seasonal Vegetables	Hand Cut Fries,
Creamed or Sautéed Spinach	Four Cheese
Truffle Cream Corn	Mac & Cheese
House Salad	Whipped Potato
	<i>(Garlic, Chipotle, Wild Mushroom)</i>

Additional Sides may be purchased for \$5

## CHICKEN - PORK - SEAFOOD

Choice of two (2) sides - Pasta does not come with sides	
Grilled Atlantic Salmon <i>Lemon Pan Jus</i>	19
Green Chile Chicken Cannelloni <i>Roasted Mushrooms, Spinach, Alfredo &amp; Baked Mozzarella</i>	19
Chicken Fried Chicken Breast <i>Green Chile Gravy</i>	17
Dry Aged Pork Ribeye	25
Bacon Wrapped Jumbo Shrimp	24
Sesame Crusted Ahi Tuna <i>Wakame Seaweed Salad, Ginger-Soy Vinaigrette</i>	24
Seared Duck Breast <i>Bacon Demi-Glace</i>	25
Pan Seared Scallops <i>Lemon Pan Jus</i>	27
Grilled Coldwater Lobster Tail <i>Clarified Butter</i>	29
Chef's Choice Pasta	Mkt Price
Chef's Choice Fish	Mkt Price

## STEAK

<i>All steaks prepared with Pinot Demi-Glace and Roasted Garlic Butter</i>	
<i>Choice of two (2) sides</i>	
7 oz. Baseball Cut Sirloin	17
12 oz. NY Strip	24
8 oz. Bacon Wrapped Beef Tenderloin	26
Lamb T-Bones	24
14 oz. Dry Aged NY Strip	34

## ADD TO ANY DISH

2 Pan Seared Scallops	10
3 Bacon Wrapped Jumbo Shrimp	14
4 oz. Lobster Tail	14

Please ask your server for vegetarian options

My passion for food began in my childhood on my grandparent's ranch in Wyoming where the summers are dry and the winters are long. They canned, bottled, and preserved just about everything on the ranch, including grapes and rhubarb to make wine. When we couldn't make it to the store, we would walk out to the well house to do what a lot of ranchers call "shopping". These early experiences instilled in me an appreciation for freshness and the style of scratch cooking you choose from this evening. I have found that the pursuit of a great meal isn't magic, or a great chef's secret; I believe it is determined by the amount of passion put into the food. I invite you to share in my philosophy, passion, and love of cooking tonight.

~ Executive Chef, Heath VanRiper