

# THE COUNTRY CLUB AT CASTLE PINES



## TEE SHOTS

### \*CARPACCIO

Black Pepper Seared CAB Tenderloin topped with Crumbled Hen Egg, Pickled Red Onion, Wild Baby Arugula, French Vinaigrette served with Maldon Sea Salt Crostini GF option

\$12

### CHILI LIME SHRIMP COCKTAIL

Grilled Argentina Red Shrimp marinated with Achiote and Lime served with Southwest Cocktail Sauce and Cilantro Lime Aioli GF

\$12

### LOBSTER ARANCINI

Crisp Fried Lobster Risotto with Lemon Aioli, Shaved Parmesan, Crisp Prosciutto, Preserved Lemon

\$15

### WINTER BRUSCHETTA

Roasted Red and Gold Beets, Wild Baby Arugula, Boursin and Cherve Crostini, Thinly Sliced Prosciutto, Crumbled Candied Pecans

\$10

## SHORT GAME

### SOUP DU JOUR

\$4 / \$6

### WINTER BISQUE

\$4 / \$6

### PORK GREEN CHILI

\$4 / \$6

*Choice of dressing: Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Mustard, 1000 Island, Prickly Pear, Caesar, Red Wine Vinaigrette, Fat-free Italian*

*\*Add Chicken \$5 | Shrimp \$7 | Salmon \$7*

### PINES HOUSE SALAD

Mixed Greens, Candied Pecans, Macerated Cranberries, Spun Carrots and Beets, Balsamic Granny Smith Apples GF

\$7 / \$10

### \*CLASSIC CAESAR SALAD

Fresh Romaine, Grated Parmesan, White Anchovies, Caper Berries, Olive Oil Croutons served with Caesar Dressing GF option

\$7 / \$10

### BIBB LETTUCE AND HARICOT VERTS SALAD

Fresh Bibb Lettuce Hearts, Crisp Haricot Verts, Toasted Almonds, Thinly Sliced Fennel, Roasted Cherry Tomatoes, French Vinaigrette GF

\$8 / \$10

### \*SMOKED SALMON SALAD

Frisee, Baby Spinach, Orange Supremes, Boursin and Cherve Crostini served with Champagne Vinaigrette GF option

\$9 / \$11

### WINTER PANZANELLA

Roasted Butternut Squash, Sweet Potato, Parsnips, Roasted Walnuts, Cranberries, Pickled Onions served with Hazelnut Vinaigrette GF option

\$9 / \$11

## ON THE GREEN

### \*FILET OSCAR

8 oz. CAB Filet Mignon topped with two Butter Poached Maine Lobster Claws and served with Duck Fat Fingerling Potatoes, Charred Asparagus topped with Citrus Béarnaise Sauce GF

\$42

### \*NEW YORK STRIP STEAK

12 oz. New York Strip served with a Loaded Baked Potato, Broccoli, Green Peppercorn Sauce GF

\$38

### \*DUCK BREAST

Muscovy Duck Breast, Pan Seared and Orange Glazed with Parsnip Puree and Black Berry Compote, Asparagus GF

\$34

### \*PORK TENDERLOIN

Kurobuta Pork Loin rubbed with Dubuque Coffee served with Braised Cipollini Onions, Brown Sugar Carrots, Potatoes, Cherry Sage Jus GF

\$30

## IT'S IN THE WATER

### \*BLACKENED MAHI-MAHI

Classically served with Coconut Jasmine Rice, Roasted Red Bell Peppers and Asparagus topped with Tropical Salsa and Rum Butter Sauce GF

\$30

### \*NEW ZEALAND ORGANIC SALMON

Anise Poached with Vanilla Risotto, Asparagus, Braised Fennel served on a Cedar Plank GF

\$32

### \*EAST COAST DRY PACK SCALLOPS

Pistachio Crusted served with Red and Gold Beet Puree, Crisp Barley topped with a Fig and Apricot Salad

\$36

### \*MAINE LOBSTER TAIL

Crab Risotto with Marinated Roasted Cherry Tomatoes served with Lobster Consommé GF

\$38

## THE COMFORT OF THE 19TH

### STUFFED POBLANO

Fresh Poblano stuffed with 10 Bean Medley and Southwest Spiced Ancient Grains topped with Enchilada Sauce GF

\$20

### \*FAJITAS

Choice of Steak, Chicken, or Shrimp served with Bell Peppers, Onions, Corn or Flour Tortillas, 10 Bean Medley, Spanish Rice GF option

\$28

### POT ROAST

Classic Mashed Potatoes, Caramelized Carrots, and Pearl Onions topped with Brown Gravy GF

\$28

### BLACKENED CHICKEN PASTA

Blackened Chicken Breast, Broccoli Florettes, Cherry Tomatoes, Spinach, Asparagus Tips, Roasted Red Bell Peppers

\$22

Please let your server know if you have a food allergy. Gluten-free items are specified as GF.

*\*These items may be served raw or undercooked based on your specifications or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*