

# THE COUNTRY CLUB AT CASTLE PINES

## TEE SHOTS

### DUCK CONFIT SLIDERS

Slowly braised shredded Duck, Slaw of Pickled Red Onion, Radishes, Julienned Root Vegetables, French Vinaigrette

\$12

### SOUTHWEST CALAMARI

Fried Tubes and Tentacles served with Southwest Cocktail Sauce, Cilantro Lime Aioli, Fried Cumin Chick Peas

\$13

### FRIED BRUSSELS SPROUTS

Brussels Sprouts, Prosciutto, Lemon-Dill Aioli, Shaved Parmesan

\$12

### THAI ROCK SHRIMP

Crisp Fried Rock Shrimp, Sweet Thai Chili Sauce, Root Vegetable Slaw

\$6 / \$12

### UNCLE JOEY'S NACHO BOWL

Tostada Shell filled with Queso, Pico de Gallo, Sour Cream, Guacamole, Spicy Pickled Vegetables served with Cheese covered Tri-Color Chips

Chicken or Carnitas \$15

Steak \$18

## 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

### \*TRADITIONAL COBB SALAD

Diced Turkey Breast, Diced Ham, Crumbled Bleu Cheese, Bacon Crumbles, Sliced Hard Boiled Egg, Avocado Fan served with House-made Ranch Dressing

\$12 / \$15

### CRISPY CHICKEN SALAD

Fresh Romaine, Grilled Corn, Cherry Tomatoes, Diced Cucumber, Shredded Cheddar Cheese, Fried Cumin Chick

Peas, Buttermilk Fried Chicken Strips served with House-made Ranch Dressing

\$12 / \$15

### SPINACH AND BEET SALAD

Baby Spinach, Roasted Red and Gold Beets, Heirloom Beans, Ancient Grains, Goat Cheese, Candied Pecans

\$10

### WINTER PANZANELLA

Roasted Butternut Squash, Sweet Potato and Parsnips tossed with Walnuts, Cranberries, Pickled Red Onions, Orange Wedges served with Hazelnut Vinaigrette

\$9 / \$11

## SANDWEDGES

*Choice of one side: French Fries, Onion Rings, Cole Slaw, Fruit, House-made BBQ Chips, Cottage Cheese, Soup Du Jour, Pork Green Chili, or Pines House Salad*

### \*CLASSIC BURGER

Grilled "La Freida" Burger with Choice of Cheese and Lettuce, Tomato, Onion, Pickle

\$12

### \*CASTLE PINES BURGER

"La Freida" Burger, Applewood Smoked Bacon, Fried Poblano Peppers, Fried Onions, Cheddar Cheese, Sliced Avocado, CP BBQ Sauce, Sweet Corn Aioli

\$15

### \*MUSHROOM SWISS TURKEY BURGER

Turkey Burger, Wheat Bun, Sautéed Wild Mushrooms, Swiss Cheese, Chipotle Aioli, Arugula

\$14

### BAJA TACOS

Blackened Mahi Mahi or Carnitas, Lime and Cilantro Coleslaw, Serrano Aioli, Avocado, crumbled Queso Fresco

\$14

### FISH & CHIPS

Beer Battered Cod, French Fries served with classic Remoulade

\$15

### \*WAGYU SLIDERS

(3) American Wagyu Patties, CP BBQ Sauce, American Cheese, Bacon

*Additional Slider \$3*

\$12

### FRENCH DIP

Thinly Sliced Prime Rib Au Jus, Caramelized Onions, Horseradish Cream Sauce, Provolone Cheese

\$15

### BLACKENED MAHI MAHI BLT

Pan Seared Mahi Mahi, Crisp Bacon, Vine Ripe Tomato, Bibb Lettuce, Mango and Coconut Aioli served on a

Challah Bun

\$14

### CRISPY CHICKEN WRAP

Fresh Romaine, Grilled Corn, Cherry Tomatoes, Diced Cucumber, Shredded Cheddar Cheese, Fried Chick Peas, Buttermilk Fried Chicken Strips, House-Made Ranch

Dressing

\$15

### TUNA MELT

Tuna Salad, Sliced Tomato, Cheddar Cheese, Muenster Cheese served on Texas Toast

\$12

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.*