

# THE COUNTRY CLUB AT CASTLE PINES



## STARTERS

### SEASONED FRIED PICKLES

Seasoned flour fried with chipotle lime aioli \$8

### SCALLOP SLIDERS

Marinated pan seared scallops, vegetable slaw, meyer lemon aioli, brioche slider bun \$18

### CASHEW CRUSTED CALAMARI

Sweet ponzu glaze, green onions, toasted cashews, pickled vegetables \$13

### FRIED BRUSSELS SPROUTS

Brussels sprouts, prosciutto, lemon-dill aioli, shaved parmesan \$12

### THAI ROCK SHRIMP

Crisp fried rock shrimp, sweet thai chili sauce, jicama coleslaw \$6 / \$12

### SMOKED CHEDDAR, JALAPENO, BACON DIP

Applewood smoked bacon, smoked cheddar cheese, roasted jalapenos, spinach, served with house-made chips \$10

### CRISPY WINGS

Choice of: buffalo, sweet thai, BBQ, or plain  
Served with celery and carrots and ranch or bleu cheese \$7 / \$12

## SOUP + SALADS

*Choice of dressing (all gluten-free): Ranch, bleu cheese, balsamic vinaigrette, honey mustard, 1000 island, blood orange vinaigrette, caesar, red wine vinaigrette, fat free italian, Meyer lemon vinaigrette*

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

### PINES HOUSE SALAD

Mixed greens, candied pecans, macerated cranberries, spun carrots and beets, balsamic Granny Smith apples \$7 / \$10

### \*CLASSIC CAESAR SALAD

Chopped romaine, grated Parmesan, white anchovies, caper berries, olive oil croutons, Caesar dressing \$7 / \$10

### CRISPY CHICKEN SALAD

Chopped romaine, grilled corn, cherry tomatoes, diced cucumber, shredded cheddar cheese, fried chick peas, buttermilk fried chicken strips, house-made ranch dressing \$12 / \$15

### STONE FRUIT SALAD

Baby spinach, seasonal stone fruit, candied pecans, pickled red onions, crumbled goat cheese, red quinoa, blood orange vinaigrette GF \$12 / \$15

### ROASTED BEET CAPRESE

Roasted red and yellow beets, wild baby arugula, toasted pinenuts, boursin cheese, macerated cranberries, orange wedges, meyer lemon vinaigrette GF \$10 / \$13

### TRADITIONAL COBB SALAD

Diced turkey breast, diced ham, cherry tomatoes crumbled bleu cheese, bacon crumbles, sliced hard boiled egg, avocado fan, served with house-made ranch dressing GF \$12 / \$15

### CCCP WEDGE SALAD

Iceberg wedge, pork belly croutons, pickled red onions, danish bleu cheese, heirloom cherry tomatoes, bleu cheese dressing \$12 / \$15

### PORK GREEN CHILI \$4 / \$6

### SOUP DU JOUR \$4 / \$6

### SMOKED TOMATO BISQUE \$4 / \$6

## SANDWICHES

*Choice of french fries, garlic fries, onion rings, coleslaw, fruit, BBQ chips, cottage cheese, soup du jour, 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

Choice of fried cod or pork carnitas, lime and cilantro coleslaw, serrano aioli, avocado, crumbled queso fresco GF \$14

### FISH & CHIPS

Beer battered cod, served with french fries and classic remoulade \$15

### FRENCH DIP

Thinly sliced prime rib, au jus, caramelized onions, horseradish cream sauce, provolone cheese \$15

### \*WAGYU SLIDERS

(3) American wagyu patties, CP BBQ sauce, American cheese, bacon \$12

## LAND

*Entrees are served with your choice of pines salad, Caesar salad, cup of soup du jour or green chili*

### \*8 OZ. C.A.B. FILET MIGNON

Certified Angus Beef  
Bacon and smoked cheddar crust, rosemary roasted potatoes,  
creamed spinach, maple demi-glace  
\$38

### \*16 OZ. C.A.B. BONE-IN RIB EYE

Truffle potatoes berny, crisp sherry brussels sprouts,  
sauce hussarde (prosciutto horseradish demi) GF  
\$46

### BRAISED CAB SHORT RIB

Slow cooked for 12 hours, creamy goat cheese polenta, caramelized carrots,  
sauce duxelle (mushroom demi-glace), classic gremolata GF  
\$32

### \*BEELER'S PORK PORTERHOUSE

Brown butter and pecan crusted pork porterhouse, loaded sweet potato,  
pickled purple cabbage, braised pork belly, apple chutney GF  
\$28

## SEA

### HAZELNUT CRUSTED COLORADO STRIPED BASS

Julienned root vegetable, walnut cilantro pesto, grilled yellow corn, fava beans,  
cherry tomatoes, crème fraiche butter sauce  
\$32

### \*ORANGE-JUNIPER BRINED SALMON

Organic Atlantic Salmon  
Orange-juniper brined Atlantic salmon, summer succotash, preserved lemon,  
pea tendrils, citrus beurre blanc GF  
\$32 full / \$16 half

### PAN SEARED SCALLOPS

Citrus marinated, citrus polenta cake, asparagus tips, cherry tomatoes,  
meyer lemon butter sauce, orange supreme salsa GF  
\$34

### CRAB CRUSTED HALIBUT

Wild Caught Alaskan  
Halibut, crab, lemon risotto, charred broccolini, citrus beurre blanc  
\$40 full / \$22 half

## COMFORT

### MARINATED PORTOBELLO

Mushroom stuffed with 9 grain medley, spinach, cherry tomatoes,  
and bell peppers on a red pepper coulis GF  
\$18

### ANGEL HAIR OF CLAMS AND MUSSELS

Diced pancetta, sweet English peas, thinly sliced fennel, preserved Lemon,  
creamy butter sauce  
\$28

### BACON WRAPPED MEATLOAF

Country meatloaf, bacon wrapped, BBQ sauce glazed, classic mashed potatoes,  
wild mushroom gravy, fried onions, green beans  
\$26

### BLACKENED CHICKEN PASTA

Red Bird Farms chicken, local, all natural, cage free  
Grilled blackened chicken breast, cajun cream sauce, spinach, heirloom cherry tomatoes,  
penne pasta  
\$18

*\*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.*