

THE COUNTRY CLUB AT CASTLE PINES



TEE SHOTS

HUMMUS PITA VEGGIE PLATTER

Roasted Red Pepper Hummus, Grilled Pita Bread, Warmed Zucchini, Warmed Baby Carrots, Pickled Cauliflower, Green Olives GF Option

\$10

CALAMARI AND CASHEWS

Breaded Calamari Strips tossed with Sweet Thai Chili Sauce and Cashews, served on a bed of Asian Coleslaw

\$12

STUFFED FRIED ARTICHOKE HEART

Spinach Dip Stuffed, Tomato Marmalade, Lemon Dill Aioli

\$15

CLASSIC BURRATA

Prosciutto, Olive Oil Marinated Roasted Tomatoes, Burrata Cheese, Balsamic Pearls, Fresh Basil, Garlic Crostinis GF Option

\$10

SHORT GAME

SOUP DU JOUR

\$4 / \$6

SMOKED TOMATO AND BACON 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 WEDGE

Tender Hearts of Bibb Lettuce with Pickled Red Onions, Cherry Tomatoes, Danish Bleu Cheese and Candied Bacon

\$8 / \$10

*SALMON AND BERRY SPINACH SALAD

Balsamic Glazed Salmon, Strawberries, Blueberries, Candied Walnuts, Feta Cheese, Pickled Red Onions, served with Prickly Pear Dressing GF

\$16

ASIAN SALAD

Mixed Greens, Sesame Seared Ahi Tuna, Mandarin Oranges, Roasted Red Peppers, Almonds, Lychees, Chow Mein Noodles with Sesame Ginger Dressing GF

\$16

ON THE GREEN

*BACON WRAPPED BLUE CHEESE CRUSTED FILET MIGNON

Garlic Chive Potatoes Anna, Sherry Bacon Brussels Sprouts, Red Wine Reduction GF Option
\$40

*HERB SEARED COLORADO RACK OF LAMB

Goat Cheese Polenta Cake, Creamed Spinach, Mint Demi GF
\$38

*BRAISED HONEY GLAZED RABBIT

Spinach Parsnip Puree, Thyme Roasted Carrots, Mustard Seed Rabbit Jus GF
\$30

*PORK SCHNITZEL

Fried Pork Cutlet with Bacon Braised Red Cabbage and Spatzel
\$30

IT'S IN THE WATER

*SESAME SEED SEARED AHI TUNA

Mandarin Jasmine Rice, Carrots, Cucumber, Celery, Bok Choy, Sesame Sauce, Wasabi GF
\$36

*NEW ZEALAND ORGANIC SALMON

Mediterranean Cous Cous with Tomatoes, Kalamata Olives, Artichoke Hearts, Cucumber, Roasted Red Pepper, Lemon Dill Butter Sauce
\$32

*SPINACH AND CRAB CRUSTED EAST COAST LEMON SOLE

Fingerling Potatoes, Zucchini, Oven Roasted Cherry Tomatoes, Lemon Butter Sauce
\$38

*PROSCIUTTO WRAPPED SCALLOPS

Pineapple and Meyer Lemon Curd, Parmesan Risotto, Citrus Roasted Cauliflower Florettes, Crème Fraiche Butter Sauce
\$38

CORNMEAL FRIED CATFISH

Red Beans, Pepper Jack Mac, Caper Remoulade
\$26

THE COMFORT OF THE 19TH

BÉCHAMEL VEGGIE LASAGNA

Squash, Zucchini, Mushrooms, Onion, Ricotta Cheese, Parmesan Cheese in a Garlic Cream Sauce, served with Garlic Bread. Cook time approx. 25 to 30 minutes.
\$24

CITRUS ROASTED PHEASANT

Parsnip and Potato Mash, Sautéed Mushrooms, Asparagus Tips, Cherry Tomatoes with a Cognac Demi 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.*