

THE COUNTRY CLUB AT CASTLE PINES

TEE SHOTS

CHEESE AND CHARCUTERIE PLATTER

Thinly Sliced Prosciutto, Genoa Salami, Italian Hot Ham, Cambozola, Pecorino Pepato, Beehive Barely Buzzed Semi Firm Cow's Milk Cheese, Homemade Giardiniera Vegetables, Dried Fig Compote
\$15

CALAMARI AND CASHEWS

Breaded Calamari Strips tossed with Sweet Thai Chili Sauce and Cashews, served on a bed of Asian Coleslaw
\$12

TEMPURA FRIED BROCCOLI AND CAULIFLOWER FLORETS

Crispy Fried Broccoli and Cauliflower tossed with Togarashi, served with Sweet Thai Ponzu Aioli
\$10

CLASSIC BRUSCHETTA

Diced Heirloom Tomatoes tossed in Basil and Red Wine Vinaigrette, served over Sourdough Crostinis, Burrata Mozzarella Spread
\$8

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

CLASSIC ICEBERG WEDGE

Wedge of Iceberg Lettuce, Heirloom Cherry Tomatoes, Candied Bacon, Pickled Red Onions, Crumbled Danish Bleu Cheese, Bleu Cheese Dressing
\$8 / \$10

HEIRLOOM TOMATO, SPINACH AND SHRIMP SALAD

Poached Shrimp tossed in a Citrus and Tarragon Crème Fraiche Dressing, served over a bed of Heirloom Tomatoes, Spinach, Red Quinoa, and Toasted Almonds with Prickly Pear Dressing
\$16

SOUTHWEST AHI TOSTADA

Southwest Rub Seared Ahi Tuna, Chopped Romaine Lettuce, Grilled Corn, Heirloom Cherry Tomatoes, Pico de Gallo, Diced Cucumber, Spiced Pepitas, Honey Chipotle Dressing
\$18

PIZZA

BUILD YOUR OWN \$18

3 Toppings Max

Additional topping \$3 each

MEATS

Pepperoni, Andouille Sausage, House-made Italian Sausage, Grilled Chicken, Bacon, Ham

VEGETABLES

Mushrooms, Black Olives, Artichokes, Tomatoes, Grilled Onions, Jalapenos, Bell Peppers, Banana Peppers, Spinach, Pineapple

SAUCES

Pizza Sauce, Roasted Garlic White Sauce, Pesto Sauce

GOURMET PIZZAS \$15

MARGHERITA

Oven Roasted Roma Tomatoes, Burrata Mozzarella, Fresh Basil, Balsamic Reduction

DOUBLE BOGEY

Double Pepperoni, Mozzarella Blend, Parmesan Cheese

TRIPLE SAUSAGE PIZZA

House-made Italian Sausage, Andouille Sausage, Jalapeno Cheddar Brats

BARBEQUE BACON AND CHICKEN PIZZA
BBQ Sauce, Red Onion, Chicken, Bacon, Buffalo Sauce

BACON AND CHICKEN RANCH PIZZA
Roasted Garlic White Sauce, Grilled Chicken, Bacon, Arugula, Ranch Dressing

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.*

DECISIONS ON THE GREEN

CHOOSE 1

16 oz. CAB Cowboy Ribeye \$48 / 8 oz. Filet Mignon \$38 / Lamb Porterhouse - guest receives (2) 6 oz. steaks \$36 /
8 oz. White Marble Farms Apple Brined Pork Chop \$28

CHOOSE 2

Parmesan Potatoes Duchesse / Loaded Baked Potato / Classic Mashed Potatoes /
Lobster and Boursin Mac and Cheese / Smoked Cheddar Broccoli / Truffle Roasted Asparagus / Creamed Spinach

CHOOSE 1

Classic Béarnaise / Sauce Hussard - Prosciutto and Horseradish Demi / Green Peppercorn Sauce /
Wild Mushroom Gravy

For an additional \$6, add Soup or a Salad and Dessert

Pines House Salad / Classic Caesar / Green Chili
Brownie Sundae or Scoop of Ice Cream

IT'S IN THE WATER

SESAME SEARED AHI TUNA

Toasted Coconut, Mandarin Jasmine Rice, Carrots,
Cucumber, Celery, Baby Bok Choy, Sesame Sauce,
Wasabi GF
\$38

*SPINACH AND SHRIMP STUFFED LEMON SOLE

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

*NEW ZEALAND ORGANIC SALMON OSCAR

Organic Salmon crusted with Crab Meat, served
with Roasted Asparagus, Parmesan Risotto,
Citrus Hollandaise
\$34

PROSCIUTTO WRAPPED SCALLOPS

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

POTATO CRUSTED CHILEAN SEABASS

Served with Orange Ginger Reduction, Sautéed Spring Squash, Fava Beans,
and Root Vegetable Medley, with Citrus Salsa and Crème Fraiche Butter Sauce
\$40

THE COMFORT OF THE 19TH

THE PORK SCHNITZEL

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

BRAISED SHORT RIB AND MUSHROOM RAVIOLI

Portobello Ravioli, Spring Succotash, Braised Short Rib, Braising Jus and Pecornio Pepato
\$28

BLACKENED CHICKEN PASTA

Blackened Chicken Breast, Broccoli Florets, Cherry Tomatoes, Spinach, Asparagus Tips, Roasted Red Bell Peppers
\$26

CHICKEN PICCATA

8 oz. Airline Chicken Breast served over Angel Hair Pasta with Caper and Herb Cream Cheese Sauce and
English Peas with Carrots
\$26

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