SAN JUAN COUNTRY CLUB

APPETIZERS

Asian Duck Wraps 7
Cabbage Slaw, Japanese Curry Aioli, Sweet & Spicy Pepper Sauce

Caramelized Onion and Chicken Relleno 8
Roasted Pepper Coulis, Pepper Salad, Smoked Mushroom Crema

Truffle Mushroom Mac & Cheese 8
Three Cheese Cream, Potato Crust, Tobacco Onions

Katiffi Crusted Calamari 9
Raspberry-Chipotle Cocktail Sauce

Blackened Ahi Tuna 9
Preserved Tomato Salsa, Chevre Wonton Crisp, Basil Vinaigrette

Jumbo Lump Crab Cakes 10
Micro Greens, Avocado, Roasted Corn Salsa, Smoke Tomato Aioli

STEAK

All steaks prepared with Pinot Demi Glace and Roasted Garlic Butter
Choice of two (2) sides

8 oz. Flat Iron	17
10 oz. Baseball Cut Sirloin	19
6 oz. Tenderloin	23
12 oz. Seared NY Strip	23
16 oz. Grilled Ribeye	25
9 oz. Bacon Wrapped Beef Tenderloin	27

CHICKEN & PORK

Served with a Roasted Garlic Herb Pan Jus and Lemon Butter
Choice of two (2) sides

Half Roasted Chicken	19
Bacon Wrapped Pork Tenderloin	19
Pork Porterhouse	23

SOUP & SALAD

Soup of the Day 5

Green Chile Lobster Chowder 8
Toasted Bread Bowl, Avocado

Country Club Romaine 5
Sesame Cracker, Olives, Toasted Pine Nuts,
Sweet Tomatoes, Anchovy-Roasted Garlic Vinaigrette

Fall Brie Salad 7
Caramelized Apples, Candied Pinon Nuts,
Cranberry Vanilla Vinaigrette

Warm Baby Spinach 7
Seared Pork Belly, White Cheddar,
Caramelized Onion Vinaigrette, Root Vegetable Chips

Chopped Butter Crisp Salad 8
Salami, Roasted Red Peppers, Black Olives, Chevre, Italian Vinaigrette

SPECIALTY STEAK & GAME

All steaks prepared with Pinot Demi Glace and Roasted Garlic Butter
Choice of two (2) sides

10 oz. Bison NY Strip	29
Boneless Veal Chops	30
Colorado Lamb Chops	32
Chef's Choice Game	Mkt Price

SEAFOOD

Served with a Roasted Garlic Herb Pan Jus and Lemon Butter
Choice of two (2) sides

Honey Glazed Bacon Wrapped Scallops	23
Seared Alaskan Halibut	26
Twin 5 oz. Cold Water Lobster Tails	29

Please ask your server for vegetarian options

SIDES

Oven Roasted Mushrooms
Steamed Asparagus
Baby Squash
Creamed or Sauteed Spinach
Jalapeno Cream Corn
House Salad

Twice Baked Potato
Baked Potato
Hand Cut Fries,
Seared Pork Belly
Whipped Potato
(Garlic, Chipotle, or Wild Mushroom)

Additional Sides may be purchased for $5

ADD TO ANY DISH

2 Bacon Wrapped Scallops	10
3 Jumbo Shrimp	14
5 oz. Lobster Tail	18

My passion for food began in my childhood on my grandparent's ranch in Wyoming where the summers are dry and the winters are long. They canned, bottled, and preserved just about everything on the ranch, including grapes and rhubarb to make wine. When we couldn't make it to the store, we would walk out to the well house to do what a lot of ranchers call "shopping". These early experiences instilled in me an appreciation for freshness and the style of scratch cooking you choose from this evening. I have found that the pursuit of a great meal isn't magic, or a great chef's secret; I believe it is determined by the amount of passion put into the food. I invite you to share in my philosophy, passion, and love of cooking tonight.

Executive Chef, Heath VanRiper