

1629

Small Plates

Salty Snack Plate - \$6

Artisan olive medley, mixed nuts (V, GF)

Shrimp Cocktail - \$6

Three prawns, house-made cocktail sauce, mixed greens, lemon (GF)

Mixed Nut Butterleaf Salad- \$14

Living butterleaf, mixed nuts, Manchego cheese, white balsamic vinaigrette, English cucumber (V, GF)

Portobello Asparagus Bisque - \$8

Creamy potato garlic bisque made from fresh portobello mushrooms and seasonal asparagus (GF)

Charcuterie Board - \$18

Assortment of meats and cheeses, seasonal fruit, crackers, olives (GF options available)

Brick Oven Pizzas

Bee Sting Pizza - \$18

Pepperoni, Pecorino Romano, clover honey

Casa Rondeña Lobo - \$18

Pepperoni, New Mexico green chile

Mozzarella Pizza - \$16

Topped with herbs (V)

Gluten-free crust: \$5

Tonight's Specials

Chicken and Dumplings - \$21

Hand-made dumplings, chicken, peas and carrots

Mustard-crust Pork Tenderloin - \$26

Duck fat fingerling potatoes, sautéed cabbage, Casa Rondeña Animante reduction (GF)

Dessert

New York Cheesecake - \$8

Creamy NY-style cheesecake served with Casa Rondeña Chocolate Cabernet sauce (V)

Executive Chef Don Graber
Club Manager Elijah Candelario

V – Vegetarian GF – Gluten Free