

1629

Small Plates

Carne Adovada Sliders - \$9

Seasoned chopped pork, slow cooked in New Mexico red chile, served on rustic buns with shredded Vermont cheddar

Prosciutto Prawns - \$9

Large prawns wrapped in sliced prosciutto and oven-roasted, honey dijon sauce, mixed greens (GF)

Honeyed Piñon Salad - \$8

Arugula, endives, honeyed piñon, bleu cheese crumble, apple cider dijon vinaigrette (V, GF)

Crab Cakes - \$14

Two 2 oz. crab cakes, served with adobo aioli

Charcuterie Board - \$18

Assortment of Boar's Head meats and cheeses, gluten-free crackers
Mediterranean olive medley, artisanal jam, mixed nuts, fresh fruit (GF)

Brick Oven Pizzas

Bee Sting - \$18

Tomato sauce, mozzarella and parmesan cheese, pepperoni, red pepper flakes, clover honey

Casa Rondeña Lobo - \$18

Tomato sauce, mozzarella cheese, Autumn Roast Hatch chile, sliced serrano chorizo

Margherita Pizza - \$16

Tomato sauce, mozzarella cheese, topped with fresh basil (V)

Gluten-free crust: \$5

Tonight's Specials

Pan-Seared Duck Breast - \$30

Served with oven-roasted napa cabbage, white balsamic pancetta potatoes, and blackberry gastrique (GF)

SUGGESTED PAIRING: 2017 SYRAH

Tuscan Salmon - \$27

Pan-seared Atlantic salmon, served over spinach and local oyster mushroom risotto (GF)

SUGGESTED PAIRING: 2019 VIOGNIER

Vegetarian entree options available upon request

Dessert

Crêpes à la Confiture Rouge - \$9

French-style crêpes stuffed with honeyed mascarpone and strawberry-pomegranate-baobab jam, topped with whipped cream and drizzled with Casa Rondeña Cabernet Chocolate Sauce (V)

Club Manager Elijah Candelario
Club Chef Zac Foutz

V – Vegetarian GF – Gluten Free