



STARTERS & SHAREABLES

KUNG PAO BRUSSELS	5
Red Bell Pepper Peanut Chilies Scallion	
BAKED GOAT CHEESE	13
Pomodoro Pistachio Pesto Basil House Focaccia	
BUFFALO CAULIFLOWER	11
Buffalo Bleu Cheese Crumble Ranch Green Onion	
TRUFFLE FRIES	7
White Truffle Oil Parmesan Parsley	
*POKE TACOS	18
Four Wonton Tacos Ginger Soy Marinated Ahi Tuna Mango Salsa Smashed Avocado Sesame Seed Cilantro Jasmine Rice Sweet & Spicy Sauce	
PORK GREEN CHILI	8
Chili Lime Crema Cheddar Jack Scallions Corn Tortilla Bowl 10	
FEATURED SOUP	7
Bowl 9	

FRESH GREENS

ADD TO ANY SALAD	
Chicken +7 Shrimp +9 *Salmon +14 *Flat Iron +14 Short Rib +11 Wasabi Crusted Ahi +12	
PRADERA CLUB SALAD	10
Mixed Greens White Cheddar Smoked Bacon Diced Green Apple White Balsamic Vinaigrette	
WEDGE	10
Iceberg Bleu Cheese Crumble Red Onion Heirloom Tomato Crumbled Bacon Bleu Cheese Dressing Balsamic Reduction	
CAESAR	10
Romaine Grana Padano Crouton	
THAI PEANUT	10
Napa Cabbage Green Papaya Snap Pea Edamame Peanut Sesame Seed Green Onion Thai Peanut Dressing	
MEDITERRANEAN MIX	10
Arugula Feta Sundried Tomato Crispy Chickpea Red Onion Kalamata Olives Grilled Pita Greek Yogurt Vinaigrette	
SIDE SALAD	6
Pradera Caesar Garden	

HANDHELDS

HANDHELDS COME WITH CHOICE OF SIDE	
Hand Cut Fries or Chips & Salsa Curly Fries, Tater Tots, Sweet Waffles, Fruit, Cup Soup +1 Truffle Fries, Onion Rings, PGC +2	
TURKEY CLUB	15
Cheddar Bacon Lettuce Tomato Sundried Tomato Aioli White	
SALMON BLT	16
Sundried Tomato Bacon Arugula Remoulade Ciabatta Roll	
REUBEN	15
Swiss Sauerkraut Thousand Island Marble Rye	
QUESADILLA	11
Cheddar Pico De Gallo Black Bean Sour Cream Salsa Blackened Chicken or Shrimp +5 Short Rib +7	
PRADERA TACOS	14
Blackened Chicken Beef Short Rib +2 Flour Tortilla Black Bean Lettuce Cotija Pico de Gallo Chili Lime Crema Three Tacos 18	
FISH TACOS	18
Blackened Salmon or Blackened Shrimp Flour Tortilla Cabbage Pico de Gallo Chipotle Aioli Three Tacos 23	
STEAK DIP	18
Swiss Caramelized Onion Creamy Horseradish French Roll Au Jus	
PRADERA FRIED CHICKEN SANDWICH	16
Fried Chicken Poblano Coleslaw Griddled Bun	

LAND & SEA

*RIBEYE	34
12oz Fingerling Potato Chef's Vegetable Chimichurri	
*FILET MIGNON	40
6oz Fingerling Potato Parsnip Puree Broccolini Cabernet Demi	
*STEAK FRITES	24
Flat Iron Cowboy Butter Hand-Cut Fries Arugula Salad Apricot Ketchup	
PORK OSSO BUCCO	36
Fingerling Potato Chef's Vegetable Red Wine Demi Citrus Gremolada	
STEAKHOUSE ADDITIONS:	
Cowboy Butter +2 Gorgonzola +3 Roasted Mushroom +4 Red Wine Demi +3	
*CEDAR PLANK SALMON	28
Fingerling Potato Chef's Vegetable Fruit Chutney	
*SCALLOPS & RISOTTO	30
Wild Mushroom Parmesan Chive Oil	
*SALMON SUPERFOOD	27
Black Rice Quinoa Zucchini Roasted Sweet Potato Blistered Heirloom Tomato Avocado Balsamic Reduction	
ROASTED CHICKEN	29
Half Chicken Boursin Mashed Chef's Vegetable Chicken Demi	
FISH & CHIPS	27
Beer Battered Cod Hand-Cut Fries Poblano Coleslaw Caper Malt Vinegar Aioli	
*ANCHO GLAZED SALMON	28
Cilantro Rice Black Bean Chef's Vegetable	

PASTA & BOWLS

BRAISED SHORT RIB PAPPARDELLE	28
Red Wine Braised Short Rib Ragu San Marzano Tomato Fresh Herbs Garlic Shaved Grana Padano	
CHICKEN PESTO PASTA	22
Penne Pasta Grilled Chicken Blistered Tomato Pine Nuts	
PENNE POMODORO	14
Penne Pasta Red Sauce Heirloom Tomato Grana Padano	
*FORBIDDEN RICE BOWL WITH TUNA	30
*Wasabi Crusted Ahi Sweet Pea Carrot Snap Pea Broccolini Coconut Sweet & Spicy Sauce	
SHRIMP & SQUID INK BUCATINI	27
Spanish Chorizo Shrimp Blistered Tomato Lemon Garlic	
MUSHROOM MARSALA PAPPARDELLE	24
Italian Sausage Marsala Cream	
CHEESY ZITI MAC	18
Cheddar Or Smoked Gouda Side Portion 6	

ANGUS BEEF BURGERS

BURGERS COME WITH CHOICE OF SIDE	
Hand Cut Fries or Chips & Salsa Curly Fries, Tater Tots, Sweet Waffles, Fruit, Cup Soup +1 Truffle Fries, Onion Rings, PGC +2	
*PRADERA BURGER	15
American Cheese LTOP Burger Sauce Cheddar, Swiss +1 Bacon, Mushrooms, Caramelized Onions, Smoked Gouda, Bleu Cheese +2	
*TRUFFLE MUSHROOM	17
Swiss Caramelized Onion Truffle Aioli	
*COWBOY	19
Smoked Gouda Bacon Onion Ring Thundersnout BBQ	
*HEIRLOOM TOMATO	17
Manchego Cheese Heirloom Tomato Arugula Sundried Tomato Aioli	
*PB & J SLIDERS	15
Three Burger Sliders Cheddar Peanut Butter Fig Spread Bacon	



BEER

DRAFT

Voodoo Ranger IPA 6
Coors Light 5

Avalanche Amber 6
Stella Artois 6

CANS & SELTZERS

Miller Lite 5
Voodoo Ranger Juicy Haze IPA 6
Modelo Especial 6
New Belgium Fat Tire Belgian White 6
Red Bull & Sugar Free 6
Local Legend Hard Cider 6
Guinness 6

Blue Moon Belgian White 6
White Claw Hard Seltzer 5
Bud | Bud Light | Bud Zero 5
Corona Light 6
High Noon 6
Corona Extra 6
Michelob Ultra 5

SIGNATURE COCKTAILS

PRADERA MAI TAI 12

House Blended Rum | Orgeat | Cointreu
Pineapple | Meyers Dark Rum Float

JACK SMASH 11

Jack Daniels | Muddled Strawberry & Lemon | Svedka Vodka | Grape Juice | Ginger Ale
Ginger Beer

TRANSFUSION 6

CASAMIGOS RANCH WATER 11

Casamigos Blanco | Lime | San Pellegrino

MAUI MORNINGS TINI 11

Rumhaven Coconut Rum | Orange & Pineapple
| Mango & Strawberry Puree

EXOTICO MARGARITA 10

100% Agave Tequila | Agave Syrup | Lime
Juice | Triple Sec | Grand Marnier Float |
Salted Rim

WATERMELON BASIL MULE 9.5

Wheatley Vodka | Lemon | Watermelon Puree |
Basil | Ginger Beer

MAKERS MANHATTAN 15

Carpano Antica | Luxardo Cherry | Angostura
Bitters

TITOS WINDCHEATER 8

Titos Vodka | Lemon & Lime | Club Soda
Try It With Strawberry Puree!

WINE

MEIOMI 12 44

Rosé

LA JOLIE FLEUR 10 36

Rosé

CANYON ROAD 8 28

Chardonnay

TALBOTT KALI HART 10 36

Chardonnay

SIMI SONOMA 10 36

Chardonnay

UNSHACKLED 10 36

Sauvignon Blanc

KIM CRAWFORD 10 36

Sauvignon Blanc

CANYON ROAD 8 28

Pinot Grigio

POGGIO AL TESORRO SOLOSOLE VERMENTINO 14 52

Pinot Grigio

J VINEYARDS 9 32

Pinot Gris

MEDITERRA IL POGGIONE 14 52

Blend

HARVEY & HARRIET 60

Blend

MEIOMI 12 44

Pinot Noir

ESTANCIA 10 36

Pinot Noir

FREI BROTHERS 13 45

Merlot

CANYON ROAD 8 28

Cabernet Sauvignon

MY FAVORITE NEIGHBOR 17 90

Cabernet

FRANCISCAN 12 44

Cabernet Sauvignon