

dinner

SALADS & SHAREABLES

HOUSE MADE FOCACCIA 6
Roasted Garlic | Whipped Honey Butter

BLACK TRUFFLE ARANCINI 15
Parmesan Aioli

SKILLET OF MEATBALLS HV 15
Polenta | Marinara

CRISPY BRUSSELS SPROUTS 10
Bacon Vinaigrette | Everything Spice

FEATURED SOUP 7
Bowl 9

PORK GREEN CHILI 8
Miller Farm Chilis | Queso Chihuahua | Flour Tortillas
Bowl 10

SOUTHERN FRIED CHICKEN 13
Leg. Thigh. Wing. Secret Spice | Pickles | Pepper Jelly

SMOKED BRISKET MAC 16
Smoked Gouda Cheese | Crispy Onions | Classic BBQ

PRADERA SALAD 12
Spring Greens | Bacon | White Cheddar | Apple | White Balsamic Dressing

FALL SALAD HV 12
Arugula | Delicata Squash | Chèvre | Cranberry | Pepitas | Maple Vinaigrette

CALABRIAN CAESAR 12
One Year Parmesan | Romaine | Spicy Breadcrumbs

ICEBERG WEDGE SALAD 12
Blue Cheese | Bacon | Cherry Tomato | Chives | Everything Spice

PROTEIN ADDITIONS
Chicken +7 | *Salmon +14 | Shrimp +9

SOURDOUGH PIZZA

Thin | Crispy | Blistered Crust

5 PIG PIE 22
Bacon | Prosciutto | Pepperoni | Calabrese | Spicy Sausage

MARGHERITA 18
San Marzano | Fresh Mozzarella | Torn Basil

THE CLASSIC 19
Cup & Char Pepperoni | Mozzarella | Parmesan

DIAVOLA 21
Calabrese Salami | Spicy Sausage | Calabrian Chilis | Parmesan

PRETTY FLY FOR A WHITE PIE 21
Roasted Garlic Cream | Oregano | Ricotta | Parmesan
Add Prosciutto 4

CLUB FARE

All Club Fare Is Served With Hand Cut Fries | Upgrade To Sweet Potato Fries, Truffle Fries, Tater Tots, Onion Rings, Side Salad + \$2

***PRADERA BURGER 17**
Brioche Bun | 8oz Brisket Blend | American Cheese | LTOP | Special Sauce

***THE COLORADO BURGER 17**
Brioche Bun | 8oz Bison Patty | Hatch Green Chili | Pepperjack Cheese

CHICKEN BACON HOT HONEY 17
Brioche Bun | Smoky Bacon | Carolina Gold BBQ | Cabbage Slaw

BEER BATTERED COD TACOS 17
Flour Tortillas | Cabbage Slaw | Queso Fresco | Green Chili Crema

ROASTED TURKEY CLUB 16
Toasted White Bread | Cheddar | Bacon | Ham | Lettuce | Tomato | Mayo

STEAK DIP 19
Toasted Hoagie | Ribeye | Swiss | Sweet Onion | Horseradish | Au Jus

THE PAR-CHETTA 16
Focaccia | Shaved Porchetta | Swiss | Olive Tapenade | Pickled Peppers

THIS EVENING'S DINNER

***VERLASSO SALMON HV 32**
Salade Niçoise | New Potato | Marinated Olives | Sugar Snaps | Sherry Vinaigrette

SLOW COOKED CHICKEN BREAST 30
Farro | Hazel Dell Mushrooms | Hakurei Turnips

WILD MUSHROOM PAPPARDELLE 32
Roasted Garlic Cream | Parmesan | Crispy Prosciutto

RIGATONI BOLOGNESE 24
Slow Cooked Pork Ragu | San Marzano Tomatoes | 12 Month Parmesan

***12 OZ NY STRIP 39**
Garlic & Parmesan Frites | Sauce au Poivre

***12 OZ PRIME RIBEYE 40**
Gold Potato Puree | Brussels | Caramelized Mushrooms | Smoky Bacon Jus

CRISPY DUCK CONFIT 35
Butternut Squash Risotto | Hazelnut | Brown Butter

BAR BITES

TOSSED TENDERS 16
Buffalo | BBQ | Sweet Chili | Louisiana Dry Rub | Garlic Teriyaki

CLUBHOUSE NACHOS 15
Blackened Chicken or Pulled Pork | Creamy Queso | Pico de Gallo | Fresh Jalapeno | Crema Verde | Side Salsa

ONION RINGS 7
Chipotle Aioli

QUESADILLA 11
Chihuahua Cheese | Pico de Gallo | Crema Verde | Scallion | Side Salsa

CHIPS & SALSA 5
Add 6oz Guac +5

PRETZEL BITES 5
Creamy Queso

CRISPY CHICKEN WINGS 15
9 Jumbo Wings | Buffalo | BBQ | Sweet Chili | Louisiana Dry Rub | Garlic Teriyaki

OUR MENU

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

20% Service Charge Applies to Each Transaction | Service Charge is Not a Tip or Gratuity

**These items may be served raw or cooked to order based on your specifications.*

*Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness.*

drink

BREWS

COORS BANQUET

COORS LIGHT

MILLER LITE

CORONA PREMIER

MODELO ESPECIAL

HIGH NOON TEQUILA SELTZER

CORONA LIGHT

VOODOO RANGER JUICY HAZE IPA

HIGH NOON VODKA SELTZER

WHITE CLAW HARD SELTZER

RED BULL ENERGY DRINK

SMOKEY BLUE MOON SHANDY

Blue Moon Belgian White Beer | Jack Daniel's
Whiskey | Lemon Juice | Simple Syrup

ATHLETIC NON-ALCOHOLIC

Featured Beer on Tap

COORS LIGHT

VOODOO RANGER JUICY HAZE IPA

MODELO ESPECIAL

BRECKENRIDGE AVALANCHE AMBER

COCKTAILS

SALTY CHIHUAHUA

Exotico Tequila | Lemonade

BLUEBONNET

Patrón Silver Tequila | Lime Juice | Cointreau | Simple Syrup | Blue Curaçao |
Grenadine

FIRE PIT LEMONADE

Tito's Handmade Vodka | Cucumber | Lemonade

BACK NINE

Jim Beam Bourbon | Iced Tea | Lemon Juice | Simple Syrup

FLECHA PINEAPPLE INFERNO

Flecha Azul Blanco Tequila | Agave | Lime Juice | Pineapple Juice | Fresh
Jalapeños

LEMON HONEY SOUR

New Amsterdam Gin | Lemon Juice | Honey Syrup

NEW FASHIONED

Gentleman Jack Whiskey | Amaretto | Simple Syrup | Bitters

JUNGLE BIRD

Myers's Rum | Pineapple Juice | Campari | Lime Juice | Simple Syrup

SVEDKA BREEZER

Svedka Vodka | Cranberry Juice | Pineapple Juice

WINE

LA MARCA 10

Prosecco

CANYON ROAD 9

Chardonnay

MASO CANALI 10

Pinot Grigio

TALBOTT KALI HART 10

Chardonnay

LA JOLIE FLEUR 10

Rosé

POGGIO AL TESORO SOLOSOLE 14

Vermentino

HAHN SLH 16

Pinot Noir

POGGIO AL TESORO MEDITERRA 14

Toscana Blend

PRATI BY LOUIS M. MARTINI 11

Cabernet Sauvignon

FREI BROTHERS 13

Merlot

CANYON ROAD 9

Cabernet Sauvignon

MATUA 9

Sauvignon Blanc