

THE CLUB AT PRADERA

SHARES & SALADS

House Made Pork Green Chili OR Soup of the Day	\$4/\$6
Honey Walnut Shrimp Asian Slaw Tempura Shrimp Honey Walnut Sauce	\$12
* Poke Nachos Fresh Ahi Tuna Avocado Wakame Green Onion Pineapple Wonton Chips Banzai Sauce Unagi Sauce Sesame Seed	\$18
Buffalo Cauliflower Spicy Buffalo & Ranch Drizzle Bleu Cheese Crumbles	\$9
Wings Choice: Classic Buffalo, Dry Rub, BBQ, Teriyaki or Hot Honey Carrots & Celery Bleu Cheese or Ranch	\$14
Hummus Plate Smooth Mediterranean Style Hummus Grilled Pita Cucumber Tomato Bell Pepper Pickled Red Onion Kalamata Olives Parsley EVOO Feta Fried Garbanzo Beans - Add Chicken \$6	\$13
Stuffed Burrata Basil Pesto Infused Grilled Ciabatta Bread Shaved Prosciutto Arugula, Pecan & Shaved Apple Salad Balsamic Glaze Maldons Sea Salt	\$17
Southern Fried Chicken Salad Romaine Field Greens Fresh Sweet Corn Buttermilk Fried Chicken Candied Pecans Chopped Bacon Ranch Dressing	\$16
* Caesar Salad Romaine House Dressing Grana Padano Rosemary Croutons – Add Chicken \$6 Salmon \$9 Shrimp \$8 Steak \$7	\$8
* Pradera Salad Mixed Baby Greens White Cheddar Green Apple Bacon White Balsamic Dressing – Add Chicken \$6 Salmon \$9 Shrimp \$8 Steak \$7	\$10

HANDHELDS

Choice of: Handcut Fries | Side Salad | Curly Fries | Fruit | Tater Tots | Sweet Waffle Fries

Maine Lobster Roll Fresh Pulled Maine Lobster Meat Chive Tarragon Aioli Butter Lettuce Crispy Onions Griddled New England Roll	\$24
Fish & Chips Beer Battered Cod OR Shrimp House Fries Cajun Tartar Lemon	\$18
* Pradera Burger Lettuce Tomato Onion Pickles Burger Sauce Cheese – Add \$1: Bacon Mushrooms Caramelized Onions Avocado	\$14
Newport Chicken Salad Pulled Chicken, Celery, Tarragon Aioli Tomato Avocado Arugula Grilled Ciabatta	\$15
Reuben Thousand Island Swiss Cheese Shaved Corned Beef Sauerkraut Griddled Rye	\$15

PRADERA PIZZAS

14" Traditional Crust Includes two toppings. Each additional topping is \$0.50 Gluten Free Crust available for \$1.50 extra	\$14
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Choose Your Cheese

Four Cheese Blend | Fresh Mozzarella +\$3

Choose Your Toppings

Bacon | Grilled Chicken | Italian Sausage |
Meatballs | Pepperoni | Onions | Mushrooms |
Peppers | Pineapple | Sun-Dried Tomatoes | Garlic

Choose Your Sauce

Extra virgin Olive Oil | Red Sauce | Garlic Butter

Choose Your Drizzle

BBQ Sauce | Buffalo Sauce | Thai Peanut Sauce |
Truffle Oil

MAINS

Red Wine Braised Short Rib	\$32
Garlic Herb New Potatoes Buttery Asparagus Tomato Shallot Demi	
* Grilled Atlantic Salmon	\$26
Moroccan Spice Rubbed Coconut Jasmine Rice Latkes Baby Broccoli Tropical Fruit Salsa Curry Oil	
Pacific Halibut	\$28
Cauliflower Puree Tomato Nage Summer Squash Fresh Pea, Heirloom Tomato & Corn Succotash Chimichurri	
Sicilian Spaghetti	\$18
Broccoli Rabe Garlic Italian Sausage Chili Flake EVOO Fried Egg Truffle Oil	
General's Chicken	\$17
Crispy Fried Chicken Breast House Made Orange Garlic Sauce Baby Broccoli Steamed Jasmine Rice Sesame Seed	
* Grilled Black Angus Ribeye	\$26
Southwest Seasoned Rice Pilaf Sautéed Peppers & Onions Roasted Red Pepper Coulis	
 Grilled Cauliflower Steak	\$16
Steamed then Grilled Cauliflower Steak Mixed Vegetable Ratatouille Tomato Nage Basil Pesto Toast Points	

ADD-ONS


4 Fresh Baked Rolls OR Garlic Knots Maitre d'Hotel Butter & Herb infused EVOO	\$6
Griddled Baby Broccoli Basil Pesto	\$8
Garlic Butter Roasted New Potatoes Fresh Parsley	\$7
Truffle Fries Grated Parmesan Fresh Parsley	\$7

KIDS

All Kids Meals \$7.5 and come with a beverage and choice of side: Fresh Fruit, Sweet Waffle Fries, Regular Tater Tots or Fries

Cheeseburger Sliders	Cheese Quesadilla
Kraft Macaroni & Cheese	Grilled Cheese
Hot Dog	Sourdough American
	Chicken Fingers
	Ranch or BBQ

DESSERT

Ice Cream by the Scoop	3/5
Vanilla Chocolate Strawberry Mint Chocolate Chip	
Mixed Berry Shortcake	\$9
Great for Sharing! Angel Food Cake Macerated Berries Fresh Whipped Cream Fried Ice Cream White Chocolate Sauce	
Pradera Cookie Skillet	\$5
Four Fresh Baked Chocolate Chip Cookies Vanilla Ice Cream Chocolate Sauce – Please allow at least 10 minutes to prepare	
Chocolate Lava Cake	\$7
With Vanilla Ice Cream	
Featured Cheesecake	\$7
 House Made Doughnuts	\$9
Tossed in Cinnamon Sugar Caramel Drizzle Graham Cracker Crumbles Whipped Cream	

BEVERAGES

Pepsi Products	\$3
Iced Tea and Lemonade	\$3
Add + Strawberry, Raspberry, Mango or Peach	
Hot Drinks	
Coffee Herbal Tea Espresso Latte Cappuccino Americano	

* These items may be served raw or under-cooked, or contain raw or under-cooked ingredients. Consuming raw or under-cooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness.
We are committed to partnering with local farms, regional ranches, artisan bakeries, craft distillers and using sustainable seafood.

Many menu items can be prepared Gluten Free with small adjustments to the ingredients, Please ask and we will be happy to try and accommodate all dietary needs and special requests.