



# TORREON<sup>®</sup>

## GOLF CLUB

Torreon Golf Club welcomes its members, guests and the general public to dine with us. Experience Torreon's unique and relaxing ambience with spectacular views of the golf course. The menu at Torreon features an array of flavors, spanning from the Southwest to the Pacific Northwest. There is something to satisfy everyone's palette. Thank you for dining with Torreon Golf Club.

### APPETIZERS

#### Buffalo Wings \$9.95

Boneless or Bone In Chicken Wings, served with Dipping Sauce & your choice Dry, Hot or BBQ

#### Spinach & Artichoke Dip \$7.00

Fresh Spinach and Artichoke served with Bagel Chips

#### Buffalo Chicken Dip \$7.99

A Blend of Creamed Cheeses, diced Chicken & Hot Sauces Served Warm with Tortilla Chips

#### Baja Shrimp \$12.00

Four Large Prawns Chili Marinated, Wrapped in Bacon & Topped with Monterey Jack Cheese, served with Warm Salsa

#### Prince Edward's Mussels \$12.00

Sautéed in your choice of Dijon Cream or White Wine Sauce

#### Bruschetta with Beef Tenderloin \$9.95

Toasted Baguettes topped with Thin Slices of Tenderloin & Melted Gorgonzola Cheese, accompanied with a Traditional Bruschetta Mix

#### Rack of Ribs \$9.95

Baby Back Ribs Tossed in an Asian BBQ Sauce on a Bed of Shredded Cabbage

#### Chinese Lettuce Wraps \$8.95

Spicy Chicken, Crispy Butter Lettuce & a Trio of Homemade Dipping Sauces

### SOUP & SALADS

#### Soup du Jour

Cup \$2.95 Bowl \$5.95

Homemade Soup Daily. Ask your Server for Today's Soup

#### Strawberry Gorgonzola

Full \$8.00 Half \$4.95 Add Blackened Chicken \$3.00

Organic greens, Strawberries, Candied Pecans, Gorgonzola Cheese, and Balsamic Vinaigrette

## Caesar Salad

Full \$9.00 Half \$4.95 Add Blackened Chicken \$3.00

Romaine hearts tossed in our Caesar dressing, topped with shaved Parmesan Cheese and Seasoned Croutons

## Ahi Tuna Salad

Full \$11.00 Half \$5.95

Seared Ahi Tuna, Ginger, Pineapple, Mango & Avocado served on a bed of Greens with Asian Vinaigrette

## ENTREES

All Entrees come with your choice of Soup or Salad

### Prime Rib \$26.00

Slow Cooked Prime Rib, Aged In House for a Minimum of 21 Days.  
Accompanied with Homemade Creamy Horseradish & Au-Jus, Served with Fresh  
Sautéed Spinach & Garlic Mashed Potatoes

### French Rib-Eye Steak \$33.00

Grilled Bone-In Rib Eye Topped with a Green Peppercorn Demi-Glace served with  
Barbeque Red Onions, Tomato Cilantro Relish & Texas Garlic Toast

### Kansas City Steak \$33.00

Bone-in 14 oz. New York Strip with Melted Gorgonzola, Merlot Reduction, Fried Red  
Potatoes, Caramelized Onions, & Sautéed Red Cabbage

### Special Reserve Pork Chop \$20.00

Bone-In Grilled with Roasted Apples & Cider Glacé, served with Garlic Mashed Potatoes  
& Southwestern Corn Medley

### Torreón Burger \$10.00

Half Pound Burger Grilled to Perfection with your choice of Green Chile, Mushrooms,  
Jalapeno, Bacon, Swiss or Cheddar Cheese

### Grilled Scottish Salmon \$24.00

Grilled over Southwestern Succotash with Crispy Parsnips & Creole Aioli

### Grilled Swordfish \$26.00

Grilled Wild Atlantic Swordfish, Topped with a Mango Salsa, served with Garlic Mashed  
Potatoes and Haricot Vets

### Supreme Chicken Breast \$16.00

Fresh Herb encrusted Breast of Chicken, topped with Pistachio Butter, served with Garlic  
Mashed Potatoes, & Haricot Verts

### Pesto & Shrimp Penne \$20.00

Sautéed Prawns with Spinach, Mushrooms, Sun-Dried Tomatoes, Garlic Parmesan Cheese,  
Toasted Walnuts & Pesto Cream Sauce

WARNING! Consuming raw or undercooked ground meats and eggs may increase your risk of food borne illness.