

TORREON[®]

GOLF CLUB

Torreon Golf Club welcomes its members, guests and the general public to dine with us. Experience the relaxing ambience of the White Mountains while enjoying spectacular views of the golf course. The menu features an array of flavors changing seasonally, offering something to satisfy everyone's palate.

Thank You for dining with Torreon Golf Club.

APPETIZERS

Buffalo Wings \$10

Boneless Chicken Wings with your choice of Dry, Hot or BBQ flavor served with ranch dipping sauce

Chinese Lettuce Wraps \$10

Spicy Chicken Breast diced & crisp butter lettuce served with a trio of homemade dipping sauces

Seafood Sampler \$12

Garlic Prawns, Truffle Seared Diver Scallops, lobster & dungeness crab mache salad with a red wine vinaigrette

SOUP & SALADS

Soup du Jour Homemade Soup Prepared Daily Cup \$3 Bowl \$5

Caesar Salad Full \$10 Half \$6

Add Blackened Chicken \$3

Romaine Hearts tossed in our classic Caesar dressing topped with shaved parmesan cheese & seasoned challah croutons

Strawberry Gorgonzola Full \$10 Half \$6

Add Blackened Chicken \$3

Organic Greens, strawberries, candied pecans & gorgonzola cheese tossed with Balsamic Vinaigrette

Ahi Tuna Salad Full \$11 Half \$7

Fresh Ahi Tuna seared, ginger, pineapple, mango & avocado served on a bed of baby greens drizzled with Asian Vinaigrette

ENTREES

All Entrees include Soup or Salad and a Side of your choice:
Creamed Spinach, Sautéed Lemon Asparagus, French Green Beans Almandine,
Roasted Garlic Mashed Potatoes, Wild Rice Medley or Steak Fries

Prime Rib \$28

Slow cooked Prime Rib accompanied with a homemade creamy horseradish sauce & Au-Jus

Chicken Marsala \$16

Dredged seasoned chicken cutlet pan seared then crowned with fried roasted mushrooms
Then finished with a marsala wine sauce

Special Reserve Pork Chop \$22

Bone in white marble farm char grilled pork chop topped with roasted apples
Then finished with a cider glaze

Filet Mignon \$28

Center cut apple wood smoked bacon wrapped filet char grilled and finished with a port wine shallot demi glaze

Tuscan Chicken \$16

Succulent bone in breast of chicken grilled and topped with fresh roasted pine nuts,
sautéed spinach, and finished with a sundried tomato pesto sauce

Torreón Burger \$10

1/2 Pound Burger grilled to perfection with your choice of swiss or cheddar cheese,
green chiles, mushrooms, jalapeños or bacon

Pasta Du Jour \$14

Ask your server about Today's pasta of the day

Atlantic Salmon \$26

Char-Grilled Scottish salmon on a bed of southwestern succotash with crispy Parsnips and finished with a Creole
Aioli

Shrimp and Scallop Scampi \$26

Prawns & Diver Scallops sautéed with garlic, scallions & tomatoes in a white wine lemon butter sauce served over a
bed of Linguini with toasted artisan Bread

Blackened Mahi Mahi \$26

Fresh Mahi Mahi seared with our special Blackened Seasoning & topped
with a smoked tomato tarragon butter

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