



Pueblo Country Club's  
*Dinner Menu*

*First Course*

*Fried Calamari*

With classic Marinara Sauce and  
fragrant Parmesan Reggiano 9

*Oven Roasted Brussels Sprouts* *V GF*

With hand-picked Red Onions, Garlic, and  
Parsley drizzled with house-made Apple  
Cider Vinaigrette 8

*Spinach Artichoke Dip*

Served with crunchy Flatbread 7

*Pueblo Green Chile Mussels*

Mussels with reduced Red Wine, diced  
Green Chile cream sauce topped with  
diced Tomatoes, Rosemary Sprigs, and  
toasted Crostini 9

*Second Course*

*Salads*

Add to your salad with Chicken \$5,  
Salmon \$5, or 4 pieces of Shrimp \$5

*Traditional Caesar Salad*

Crisp Romaine Lettuce, with fragrant  
Parmesan, crunchy Croutons, and house-  
made Caesar dressing Small 5, large 10

*Mediterranean Salad* *V GF*

Fresh from the garden Romaine Lettuce,  
Cherry Tomatoes, spiced Olives, creamy Goat  
Cheese, herbed Artichokes and Sunflower  
Seeds all hand-tossed together with a  
refreshing house-made Rosewater Vinaigrette 11

*Soups*

*Bacon Vichyssoise* *GF*

Creamy Potato, Onion, and Green  
Chiles soup sprinkled with Bacon and  
drizzled with Truffle Oil served hot or  
cold Cup 5, Bowl 7

*French Onion Gratinee*

Thick caramelized Onions cooked in our  
famous French Onion Stock topped with  
a Crostini and gratineed Gruyere Cheese 6

*Green Chile*

Handmade Green Chile topped with freshly  
shredded Cheddar cheese and crisp Red  
Onions Cup 4, Bowl 6



## Main Course



Add Chicken \$5, Salmon \$5, or 4 pieces of Shrimp \$5 to any entree

### *Parmesan Bacon Baked Cod*

Baked Parmesan crusted Cod accompanied with seasoned Broccolini, Mushroom Risotto, and a zesty Lemon Butter Sauce 16

### *Herbed Airline Chicken*

Accompanied with classic Pesto Couscous, blanched Brussels Sprouts, and a chunky Pine Nut Cream Sauce 17

### *Stuffed Red Pepper* Veg

Garden fresh Red Pepper hand-stuffed with Chickpea, Quinoa, and Bulgur wheat with a side of crisp roasted Brussels Sprouts topped with Herb Oil and a Balsamic Glaze garnished with fresh Cilantro 16

### *Classic Pesto Strip Steak* GF

8 oz cut Strip Steak marinated in classic Pesto Sauce garnished with sautéed Mushrooms accompanied by a Demi-Glaze served with seasoned Vegetables and a choice of whipped or baked Potatoes 20

### *Saddleback Lobster*

Lobster Tail pulled over the shell, carefully breaded, and cooked until golden brown. Served with Bacon Arugula Hash drizzled with White Wine Vinegar, seasoned Asparagus, and a decadent Bacon Lobster Sauce 26

### *Vietnamese Lemongrass Chicken*

Airline Chicken served with Coconut Fried Rice and sweet Chile Garlic Brussel Sprouts 15

### *Artichoke and Porcini Mushroom Cakes* Veg

Pan fried Gnocchi, smoked Cream Cheese sauce, Fire Carrots, Spinach, and garden-fresh Micro-greens 16

### *Blackened Bistro*

6 oz delicately sliced Teres Major Beef seasoned with Blackening Spice and a Red Wine Demi-Glaze served with seasoned Vegetables, fried Tabasco Onions, and a choice of whipped or baked Potatoes 16

\*\*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness