The Columbine

Lunch Menu

Soup

Soup de Jour
Cup 3, Bowl 5

Green Chile
House-made Pueblo Green Chile topped with Cheddar Cheese and Red Onions
Cup 4, Bowl 6

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

Sandwiches

All Sandwiches come with your choice of side

Italian Hoagie
Spicy Salami, sliced Prosciutto, Ham, Provolone, fresh Tomatoes, Pepperoncini, shredded Iceberg Lettuce, house-made Red Wine Cilantro Vinaigrette and Mayonnaise on a Hoagie Bun 13

Vegetarian Gyro VEG
Three Pita Bread Gyros with sautéed Sweet Chile Eggplant, Red Onions, garden fresh Green Leaf, Goat Cheese, Avocado, and roasted Red Peppers. Side of house-made Tzatziki 9

Classic Reuben
Hand carved Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island dressing on toasted Rye Bread 10

Fat Cuban
Sliced Ham, sliced Pork, and melted Swiss Cheese with a Pickle Slice pressed on a Hoagie smeared with Dijon Mustard 10

Classic 30 Club
Sliced Turkey with crispy Bacon, fresh Lettuce, juicy Tomato, and Swiss Cheese stacked between three pieces of bread finished with a spread of Mayonnaise 10

Deli Sandwich
Meats: Turkey, Ham, Corned Beef, Tuna Salad, Chicken Salad
Cheese: Swiss, American, Pepper Jack, Cheddar
Bread: White, Wheat, Rye, Croissant 9

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Burgers

All Burgers come with your choice of side

Make it your own with one of theses delicious additions pickled Jalapeno, smothered Green Chile with Cheddar Cheese, sautéed Onions, Bacon, fried Egg*, Avocado, hot Kraut, Green Chile Jam, Thousand Island. $1 per item

(Can substitute a Bean Patty to make vegetarian.)

Chile Jam Bacon Burger*

8 oz Never Never Burger**, sliced Tomatoes, house-made Green Chile Jam, fresh Arugula, fiery Pepper Jack Cheese, sautéed Onions, and sliced Bacon on a buttery Brioche Bun 13

Aspen Ridge Burger*

8 oz Never Never Burger** with crisp Lettuce, Tomato, Onion, and choice of cheese on a buttery Brioche Bun 12

Other Options

Pueblo Quesadilla

Grilled Chicken Quesadilla with robust diced Tomatoes, spicy Green Chiles, and fresh Cilantro smothered in house-made Green Chile 13

Country Club Wings

Choice of 10 Traditional or 10 Boneless wings accompanied by crunchy Celery and Carrots with a side of house-made Ranch or Bleu Cheese 11

Clubhouse Sides

Dill Potato Salad

Coleslaw

French Fries

Sweet Potato Fries

Vegetable Sticks

Pickle Wedges

Cottage Cheese

Kettle Chips

Fruit Cup***

**Never Never Beef has no hormones, steroids, or additives and is locally sourced, all-natural grass fed beef patty

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

***$1 up-charge for fruit

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Signature Salads

Tabbouleh Salad VEG
Fine cut Bulgur wheat, fresh Parsley, fresh Mint, diced Tomatoes, sliced Cucumbers, with a tangy house-made Lemon Lime Vinaigrette on a wedge of crisp Romaine Lettuce 14

Grilled Balsamic Chicken Salad GF
Fresh Spinach, candied Pistachios, fresh Raspberries, Feta Cheese, and a warm grilled Chicken Breast with sweet house-made Balsamic Vinaigrette. 13

Cobb Salad GF
Garden Mixed Greens, Avocado, Bleu Cheese Crumbles, Tomato, diced Bacon, cubed Chicken, and boiled Egg with your choice of house-made dressing Small 8, Large 12

Tossed Chef Salad GF
Diced Iceberg Lettuce, Ham, Turkey, Bacon, crunchy Celery, juicy Cherry Tomatoes, and cubed Swiss and Cheddar Cheeses tossed with your choice of house-made dressing 10

Maple and Ginger Salmon Salad* GF
Maple glazed Salmon on a bed of Spinach Greens with dried Cranberries, Avocado, spicy crunchy Pecans, Asparagus, Orange sections, and a house-made zesty Orange Ginger Vinaigrette 15

House-made Dressings

Ranch

Blue Cheese

Italian

Balsamic

French

1000 Island

Lemon Lime Vinaigrette

Cranberry Rosemary Vinaigrette

Strawberry Lavender Vinaigrette

Caesar

All dressing are Gluten Free

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