

The Club At SONTERRA



Dinner Menu

SOUPS & APPETIZERS

*Chicken Tortilla Soup \$4.25 cup \$6.25 bowl**

Chicken Broth Vegetable Soup, Diced Chicken, Served with Crisp Julienne Tortillas, Avocado, and Jack Cheese

Sonterra Beef Chili \$4.25 cup \$6.25 bowl

Signature Beef Chili, Served with Cheddar Cheese, Red Onions, and Sour Cream

Crisp Iceberg Wedge \$6

Iceberg Lettuce, Aged Bleu Cheese Crumbles, Crispy Chopped Bacon, Vine Ripened Tomato Wedges,
Served with Bleu Cheese Dressing and Herbed Croutons

Sonterra House Salad \$6

Organic Spring Mix, Julienne Carrots, Cucumber, Red Onion, Grape Tomatoes, Garlic Herb Croutons
and Your Choice of Dressing

*Gulf Shrimp Martini \$12**

Five Chilled Gulf Shrimp, Served with a Horseradish Cocktail Sauce, Bleu Cheese Stuffed Olives and a Lemon Wedge

*Lobster Tercos \$14**

Four Mini Corn Tacos Shells filled with Lobster Meat, Julienne Napa Cabbage, topped with
Corn & Black Bean Relish, Chipotle Aioli, and Micro Greens

*Fajita Nachos \$12**

Crispy Tortilla Chips, Black Beans, Trio Blend Cheese and Jalapenos,
Served with Guacamole, Sour Cream and Pico de Gallo your Choice of Beef or Chicken Fajita

Chicken Wings Your Way \$12

One Pound of Classic Chicken Wings Tossed in your Choice of
Classic Hot Buffalo, Honey BBQ or Sweet Thai Chili

Boneless (6 pieces) \$8

Pulled Pork Quesadillas \$14

Spinach Flour Tortilla, Loaded with a Four Cheese Blend, Slow Roasted Pork, Charred Pineapple, Charred Peppers,
and Onions, Served with Guacamole, Sour Cream, and Tomato Craft Beer Salsa

* Denotes Gluten Free Option

An 18% service charge will be added to your bill. **Connect Members please enjoy 50% off of your à la carte dining.**

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



DINNER SALADS

*California Cobb \$14**

Organic Mixed Green Lettuce, Diced Chicken Breast, Crispy Chopped Bacon, Hard Boiled Egg, Diced Tomato, Bleu Cheese Crumbles, Avocado, Herbed Croutons, Choice of Dressing

*Avocado Salad \$14**

Organic Mixed Greens Tossed in a Poppy Seed Dressing
Choice of Tuna or Chicken Salad on a Halved Avocado with Seasonal Fresh Fruit

Classic Caesar Salad \$8

Romaine Lettuce Tossed in Creamy Caesar Dressing with Asiago Cheese and Herbed Croutons
add Grilled Chicken \$6 add Shrimp or Salmon \$10 ^

*Norwegian Salmon Salad \$18^**

Grilled Salmon Filet, Baby Spinach Tossed in a Honey Dijon Dressing, served with Mandarin Oranges, Sliced Strawberries, Grape Tomatoes, Feta Cheese, Toasted Almonds

Asian Sesame Chicken Salad \$14

Napa Cabbage, Tossed with Tangy Sesame Dressing, Chicken Breast, Cucumbers, Mandarin Oranges, Roasted Cashews, Sesame Seeds, and Crispy Wonton Strips

Crispy Ranch Chop Salad \$14

Iceburg Lettuce, Diced Heirloom Tomatoes, Cucumbers, Chopped Bacon, Shredded Cheddar Cheese, Avocado, Red Onions, Served with Your Choice of Crispy Chicken Tenders or Herb Grilled Chicken Breast

SEAFOOD & POULTRY

Mahi and Crab \$28 ^*

Pan Seared Mahi Mahi with a Trio of Sweet Peppers & Red Onions, Citrus Lemon-Butter Chardonnay Sauce, & Topped with Jumbo Lump Crab Meat, Served with Rice Pilaf and Market Vegetables

Cajun Scallops \$28^

Five Cajun Seared Scallops Served with Smoked Cheddar Grits, Asparagus, and a Citrus Lemon Beurre Blanc

*Airline Chicken Breast \$26**

Herb Grilled Airline Chicken Breast, Served with Market Vegetables, and Gluten Free Pasta in a Roasted Vine Ripe Tomato Basil Sauce

Chicken Fried Steak or Chicken \$20

Your Choice of Double Crusted Fried Steak or Chicken, Roasted Garlic Mashed Potatoes, Market Vegetables, served with a Creamy Bacon Gravy

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GOURMET BURGERS

Sonterra Angus Burger \$11 ^

Grilled 8oz Angus Chuck Patty, Toasted Sesame Seed Bun, Choice of Cheese, Leaf Lettuce, Tomatoes, Sliced Onion, and Pickles
add Bacon or Avocado \$1, add Mushrooms or Grilled Onions \$.50
Choice of Sonterra House Chips or French Fries

Southwest Turkey Burger \$12 ^

Seasoned Grilled Turkey Burger on a Toasted Jalapeno Cheddar Sourdough Bun with Sunflower Sprouts, Red Oak Leaf, Avocado, Heirloom Tomatoes, Red Onion, Smoked Cheddar
Served with Chipotle Mayonnaise and Sweet Potato Fries

STEAKS & CHOPS

Chef Wet Aged Beef Corner ^

We are now starting to age our meats here at Sonterra. Whole Ribeye, Tenderloin, and Whole New York Strip are aged for a minimum of 60 days to acquire better flavor and tenderness. They are then hand cut and cooked to your desired temperature.

We recommend pairing our Aged Beef with a bold Cabernet Sauvignon

All Steaks and Chops are served with your choice of side House or Caesar Salad

*Aged Ribeye Steak \$39 * ^*

Twelve Ounce Charbroiled Hand Cut Angus Ribeye Steak served with a Baked Potato, Market Vegetables, Jack Daniel's Bourbon Mushroom Sauce

*Aged New York Strip \$39 * ^*

Cracked Pepper Crusted Twelve Ounce Angus New York Strip Steak served with a Baked Potato and Sauteed Mushrooms

*Aged Filet Mignon \$48 * ^*

Grilled Eight Ounce Hand Cut Filet Mignon served with a Baked Potato, Market Vegetables, Béarnaise Sauce and Beef Cabernet Reduction

*Colorado Lamb Chops \$44 * ^*

Rosemary Garlic Grilled Colorado Lamb Chops served with Boursin Mashed Potatoes, Grilled Asparagus, and a Merlot Mint Sauce

DESSERTS

Texas Bourbon Pecan Pie \$8

Warm Pecan Pie served with Vanilla Ice Cream
Topped with a Caramel Sauce

*Berries Sonterra \$8**

Marble Chocolate Shell filled with Seasonal Berries, with Sonterra Cinnamon Cream and White Chocolate Shavings

Mango Rum Cheesecake \$8

Tropical Fruit Mango Cheesecake Infused with Rum,
served with Seasonal Berries and Mango Coulis

Chocolate Truffle Cake ala Mode \$8

Two Layered Chocolate Truffle Cake served with
Jack Daniels Gelato and Raspberry Coulis

Key Lime Pie \$8

Graham Cracker Crust, Citrus Key Lime Filling, topped with Whipped Cream and a Citrus Lime Glaze

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