

The Club At SONTERRA



THE 19TH HOLE

CUP \$4.25

SOUP

BOWL \$6.25

CHICKEN TORTILLA SOUP

Vegetable, Diced Chicken, served with Crisp Julienne Tortillas, Avocado and Monterrey Jack Cheese (Gluten Free)

SONTERRA BEEF CHILI

Signature Beef Chili, served with Cheddar Cheese, Red Onions, and Sour Cream (Gluten Free)

CHILLED SHRIMP GAZPACHO

Vine Ripe Tomato Puree, Diced English Cucumber, Diced Heirloom Tomatoes, Purple Onion, Lime Juice, Cilantro, with Oak Smoked Diced Gulf Shrimp (Gluten Free)

SHARED STARTERS

SONTERRA NACHOS \$12

Crispy Tortilla Chips, Black Bean Puree, Trio Blend of Cheese, Jalapenos. Served with Your Choice of Beef Fajita, Chicken Fajita, or Gulf Shrimp. Topped with Guacamole, Sour Cream and Pico de Gallo

FLAT BREAD \$10

Herb Toasted Flat Bread, Basil Pesto, Fresh Mozzarella Cheese, Italian Sausage, Rebel Local Tomatoes, Pepperoccini Peppers, and Basil Chiffonade

DRUNKEN CRISPY SHRIMP \$12

One Pound of Local Brewed Beer Battered Shrimp Served with Sweet Thai Sauce

CHICKEN WINGS YOUR WAY \$12

One Pound of Chicken Wings tossed in Sweet Thai Chili Sauce, Honey BBQ, or Classic Hot Wing Sauce, served with Celery and Carrots

WHISKY CHEDDAR QUESO DIP \$7

Served with Fresno Salsa, and Tri Colored Tortilla Chips

STEAMED EDAMAME \$8

Fresh Soy Bean Pods Tossed with Sea Salt

ALAMO BBQ SPRING ROLL \$8

Oak Smoked BBQ Brisket, Corn, Local Smoked Cheddar Cheese, Rolled in a Flaky Shell, Served with Ancho Aioli

BERKSHIRE PULLED PORK BRIOCHE \$8

Four Brioche Sliders with Raspberry Infused Rotisserie Pulled Pork, Red Onion Marmalade, & Drizzled with Chipotle Aioli

SOUTHWEST CHICKEN QUESADILLA \$12

Chipotle Flour Tortilla Loaded with a Trio Blend of Cheese, Crispy Bacon, Grilled Sweet Peppers and Onions, Grilled Fajita Chicken. Served with Guacamole, Pico de Gallo, Sour Cream, and Salsa on the side (Quesadilla for One \$8)

GULF SHRIMP MARTINI \$10

Five Jumbo Gulf Shrimp served with Horseradish Cocktail Sauce, Bleu Cheese Olives, and a Lemon Wedge

SIDE HOUSE SALAD \$4

Mixed Greens, Cucumbers, Tomatoes, Black Olives, Onions and Cheese

SIDE CAESAR SALAD \$4

Crispy Romaine Lettuce, Parmesan Cheese, Garlic Toasted Croutons

SOUP OF THE DAY

Ask Your Server about Today's Soup and Other À la Carte Daily Specials

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.

SALADS & WRAPS

CALIFORNIA COBB \$13

Mixed Green Lettuce, Diced Chicken Breast, Hickory Smoked Turkey, Chopped Bacon, Hard Boiled Egg, Diced Tomatoes, Bleu Cheese Crumbles, Diced Avocado, Herb Croutons, with your Choice of Dressing.

STEAK AND CHOPPED WEDGE SALAD \$15

Fire Grilled Coulotte Steak, Iceberg Lettuce, Rebel Local Baby Tomatoes, Chopped Bacon, Crispy Purple Onions, and Maytag Bleu Cheese Crumbles

AVOCADO SALAD \$15

Farmers Mixed Green Lettuce Tossed in Poppy seed Dressing, with Your Choice of Chicken Salad or Tuna Salad, on a Halved Avocado, and Served with Fresh Seasonal Fruit

ANCHO CHILE CHICKEN WRAP \$12

Chipotle Flour Tortilla Loaded with Ancho Pepper Seared Chicken Breast, Pepper Jack Cheese, Grilled Sweet Peppers & Onions, Guacamole, with a Spread of Cilantro Mayo, and Served with Your Choice of Sandwich Side

CRISPY CHICKEN RANCH WRAP \$13

Iceberg Lettuce, Choice of Crispy or Grilled Chicken Breast, Tomatoes, Chopped Bacon, Cheddar Cheese, Diced Avocado, Red Onions, & House Ranch Dressing, Rolled in a Warm Flour Tortilla, Served with Your Choice of Sandwich Side

HAWAIIAN TURKEY WRAP \$11

Spinach Flour Tortilla, Hickory Smoked Turkey, Fresh Pineapple Strips, Chili Lime Cheddar, Tomato, Alfalfa Sprouts and a Drizzle of Honey Dijon Dressing, Served with Your Choice of Sandwich Side

BURGERS AND SANDWICHES

All Burgers and Sandwiches are Served with Your Choice of Fries, Chips, Cole Slaw or Fruit (+ \$1)

SOUTHWEST TURKEY BURGER \$12

Flame Grilled Turkey Burger, Sliced Avocado, Sunflower Sprouts, Green Leaf Lettuce, Sliced Tomato, Purple Onions, and Smoked Cheddar Cheese Served on a Toasted Jalapeno Cheddar Bun

LOCAL PICOSO TURKEY PANINI \$11

Grilled Hickory Smoked Turkey, Local Contemporary Picoso Cheese, Crispy Bacon, Sliced Avocado, Lettuce, Tomato, and Chipotle Mayo on Jalapeno Texas Toast

BARBEQUE PORK TORTA \$12

House Smoked BBQ Sliced Pork, Smoked Machego Cheese, Crispy Fried Onions, Sliced Pickles, & Basil Herb Mayo served on a Local Artesian Toasted Torta

THE 19TH HOLE TRIPLE DECKER \$10

Choice of Toasted Wheat or White Bread, Hickory Smoked Ham, Turkey, Bacon, Lettuce, Tomatoes, Cheddar Cheese, Swiss Cheese, and Mayonnaise

SONTERRA ANGUS BURGER \$10

Grilled Eight Ounces of Angus Chuck Patty, Toasted Sourdough Bun, Lettuce, Tomatoes, Sliced Onion, Pickles, American Cheese.

Additional Toppings **\$1 each:**

Bacon, Avocado, Mushrooms, Beef Chili

CHICKEN KAISER SANDWICH \$12

Local Onion Burger Bun, Grilled Chicken Breast, Pepper Jack Cheese, Smoked Bacon, Lettuce, Tomatoes, Red Onion, Avocado, Spicy Chipotle Aioli, Served with a Summer Fruit Medley

WAGYU BEEF HOT DOG \$10

Grilled Grass-Fed Hormone Free All Beef Hot Dog served with Your Choice of Toppings: Beef Chili, Diced Onions, Tomatoes, Jalapenos, Shredded Cheddar Cheese

VEGGIE BURGER \$12

Grilled Herb Marinated Portabella Mushroom, Morning Star Veggie Soy Patty, Tomatoes, Purple Onions, Spinach, and Basil Pesto served on a Sourdough Bun

Gluten Free Bun is Available Upon Request

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SIGNATURE ENTRÉES

Texas BBQ, Steaks, & Signature Entrees are served with Choice of House Salad, Caesar Salad, or a Cup of Soup

ASIAGO CHILEAN SEA BASS \$28

Asiago Crusted Sea Bass, Creamy Risotto, with a Lemon Infused Chardonnay Sauce, and Served with Market Vegetables

WILD CAUGHT SALMON \$22

Herb Pan Seared Salmon Filet, Creamy Risotto, Market Vegetables, Chardonnay Citrus Sauce, and Micro Greens

SONTERRA CHICKEN FRIED STEAK OR FRIED CHICKEN BREAST \$14

Your Choice of Double Crusted Fried Steak, Garlic Mashers, and Market Vegetables topped with a Creamy Bacon Gravy

SHRIMP AND GLUTEN FREE PASTA \$16

Sautéed Gulf Shrimp, Olive Oil, Garlic, in our House Made Tomato Basil Sauce and Tossed with Today's Gluten Free Pasta, and Served with Garlic Toasted Gluten Free Bread

12 OZ GRILLED RIBEYE STEAK \$26

Charbroiled Hand Cut Steak served with a Baked Potato or Garlic Mashers, Market Vegetables, and a Cabernet Reduction Sauce

TEXAS BAR - B - Q

BLANCO SHORT RIBS \$21

12 oz of Bone In Beef Short Ribs, Topped with Ancho Barbeque Sauce, and Crispy Fried Onions, Served with Market Vegetables and Garlic Mashers

BREWSKY CHUCK ROAST \$18

Shiner Braised Chuck Roast Beef, Ancho Chile Puree, Wildflower Honey, Served with Roasted Garlic Mashers, Market Vegetables, and a Brewsky Reductions Sauce

BABY BACK PORK RIBS \$16

Fall off the Bone Ribs, Fire Grilled, and Served with Cheddar Garlic Mashers, Market Vegetables, and a Bourbon Peach Chutney

SIDES

STEAK FRIES \$2

SONTERRA FRIES \$2

SWEET POTATO FRIES \$2

SONTERRA POTATO CHIPS \$2

RUFFLES CHIPS \$2

COLE SLAW \$2

FRESH FRUIT \$3

SUBSTITUTE YOUR SIDE
FOR A CUP OF OUR
SIGNATURE SOUP
FOR ONLY \$2

KIDS MENU

Junior Items are Served with Your Choice of Fries, Chips, Cole Slaw or Fruit (+ \$1)
*Excluding Spaghetti Sonterra

JR CHEESEBURGER \$6

Four Ounce Grilled Beef Patty served on a Toasted Sesame Seed Bun, Topped with American Cheese, Lettuce, Tomato, and Pickles

ALL BEEF JUNIOR HOT DOG \$4

Grilled Beef Hot Dog on a Toasted Bun with Your Choice of Toppings: Chili, Cheese, Onions, and Tomatoes

GRILLED HAM AND CHEESE \$6

Texas Toast with Cheddar Cheese, and Hickory Smoked Ham

CHICKEN FRITTERS \$6

Three Crispy Chicken Tenders Choice of Honey Mustard or Herb Ranch Dressing

SPAGHETTI SONTERRA \$5

Spaghetti Pasta Tossed with Marinara Meat Sauce

JR "TRIPLE DECKER" \$7

Two Slices of Wheat or White Toast, Smoked Ham or Turkey, Bacon, Lettuce, Tomato, Cheddar & Swiss Cheese, with Mayonnaise

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Sonterra Wine List

Single Serving

Korbel Brut, California	Bottle	10
Menage a Trois Prosecco, Italy	Bottle	10

Half Bottle - 375 mL

Santa Margherita Pinot Grigio, Italy	Bottle	22
Kim Crawford Sauvignon Blanc, New Zealand	Bottle	17
La Crema Chardonnay, Monterey County	Bottle	19
Simi Cabernet, Alexander Valley	Bottle	20

Pinot Grigio

	Glass	Bottle
Santa Cristina by Antinori, Italy	9	34
Santa Margherita, Italy	15	54

Sauvignon Blanc

	Glass	Bottle
Rodney Strong, Sonoma County	9	34
Kim Crawford, New Zealand	10	38

Chardonnay

	Glass	Bottle
Kendall Jackson, California	9	34
Beckon, Central Coast	10	38
Mer Soleil Reserve, Santa Barbara	11	40
Duckhorn, Napa Valley	13	48

Other Whites & Blends

	Glass	Bottle
Elouan Rose, Oregon	8	32
Big Easy Chenin Blanc by Ernie Els, South Africa	10	38
Blindfold by The Prisoner Wine Co., California	13	40

Bottled Water

	Bottle
Fiji 500ml	5
San Pellegrino 500ml	5
Perrier 330ml	5

Pinot Noir

	Glass	Bottle
Beckon, Central Coast	10	38
Elouan, Oregon	11	40
Meiomi, California	13	48
Belle Glos "Clark & Telephone", Santa Maria Valley	14	54

Merlot

	Glass	Bottle
Emmolo by Caymus, Napa Valley	12	44

Malbec

	Glass	Bottle
Trivento Amado Sur, Mendoza	11	40
Red Schooner by Caymus	13	48

Cabernet

	Glass	Bottle
Chateau Ste Michelle, Columbia Valley	8	32
Halter Ranch, Paso Robles	12	44
Quilt by Joe Wagner, Napa Valley	13	48
Decoy, Sonoma County	15	52

Red Blends

	Glass	Bottle
Conundrum by Caymus, California	12	44
Prisoner by The Prisoner Wine Co., Napa Valley	15	60

Cellar Selections

	Bottle
Tattinger Brut La Francaise, Champagne	60
Cuttings Cabernet by The Prisoner Wine Co., California	60
Duckhorn Vineyards Merlot, Napa Valley	75
Caymus Cabernet, Napa Valley	95

