



STARTERS & SHAREABLES

BAKED GOAT CHEESE Marinara Pistachio Pesto House Made Focaccia	15
KUNG PAO BRUSSELS Red Bell Pepper Peanut Chilies Scallion	9
WARM STREET CORN DIP Cheesy Mexican Elote Tortilla Chips	13
BUFFALO CAULIFLOWER Buffalo Bleu Cheese Crumble Ranch Green Onion	11
TRUFFLE FRIES White Truffle Oil Parmesan Parsley	7
THAI MUSSELS Thai Basil Red Curry Coconut Milk House Made Naan	14
PUMPKIN SPICED BAKED BRIE Apple Rosemary Focaccia Pumpkin Pecan	15
PORK GREEN CHILI Sour Cream Cheddar Jack Scallions Corn Tortilla Bowl 10	8
SOUP DU JOUR Bowl 9	7

FRESH GREENS

ADD TO ANY SALAD Chicken +7 Shrimp +9 *Salmon +14 *Flat Iron +14 Chopped Brisket +11 *Wasabi Crusted Ahi +12	
CAESAR Romaine Grana Padano Crouton	10
THAI PEANUT Napa Cabbage Green Papaya Snap Pea Edamame Peanut Sesame Seed Green Onion Thai Peanut Dressing	10
PRADERA CLUB SALAD Mixed Lettuce White Cheddar Smoked Bacon Diced Apple White Balsamic Vinaigrette	10
WEDGE Iceberg Bleu Cheese Crumble Red Onion Heirloom Tomato Crumbled Bacon Bleu Cheese Dressing Balsamic Reduction	11
SIDE SALAD Pradera Caesar Garden	6

PASTA & BOWLS

SHORT RIB PAPPARDELLE STROGANOFF Mushroom Marsala Cream Chive	28
SHRIMP CHORIZO ALFREDO Spinach Fettucine Red Pepper Chorizo Alfredo Shrimp Squash	31
MAC & CHEESE Cheddar & Smoked Gouda Blend Parmesan Side Portion 6	18
*FORBIDDEN RICE BOWL WITH TUNA *Wasabi Crusted Ahi Sweet Pea Carrot Snap Pea Broccolini Coconut Sweet & Spicy Sauce	30
CARBONARA Bucatini Pancetta English Pea Parmesan Egg Yolk Add Chicken +7 Add Shrimp +9	22

F&B HAPPENINGS

TUESDAY FAMILY DINNER NIGHTS!
Our current theme is Cantina! Featuring a Hand Rolled Burrito
Action Station, Tacos, Fresh Salads, Spanish Rice & Beans,
Sopapillas and more!
Adults | 29 | Children | 15

**-FEATURES ARE AVAILABLE THURSDAY-SUNDAY FROM
4P-CLOSE | ASK YOUR SERVER FOR THIS WEEK'S
OFFERING**

LAND & SEA

*RIBEYE 14oz Marbled Potato Chef's Vegetable Chimichurri	34
*FILET MIGNON 6oz Boursin Mashed Potato Asparagus Cabernet Demi	40
*STEAK FRITES Flat Iron Compound Butter Hand-Cut Fries Dressed Mixed Green Apricot Ketchup	24
STEAKHOUSE ADDITIONS: Compound Butter +3 Gorgonzola +3 Roasted Mushroom +4 Red Wine Demi +3 Substitute Baked Potato +3 Loaded Baked Potato +5	
BRAISED SHORT RIBS Marble Potatoes Roasted Carrot Red Wine Demi	36
*CEDAR PLANK SALMON Marbled Potato Chef's Vegetable Fruit Chutney	28
*SALMON SUPERFOOD Black Rice Quinoa Zucchini Sweet Pea Blistered Heirloom Tomato Avocado Balsamic Reduction	27
ROASTED CHICKEN Half Chicken Boursin Mashed Chef's Vegetable Chicken Demi	29

HANDHELDS

HANDHELDS COME WITH CHOICE OF SIDE Hand Cut Fries or Chips & Salsa Curly Fries, Tater Tots, Sweet Potato Fries, Fruit, Cup Soup +1 Truffle Fries, Onion Rings, PGC +2	
QUESADILLA Cheddar Pico De Gallo Black Bean Sour Cream Salsa Blackened Chicken or Shrimp +5 Chopped Brisket +7	11
FISH TACOS Blackened Shrimp or Blackened Salmon Flour Tortilla Cabbage Pico de Gallo Chipotle Aioli Three Tacos 23	18
PRADERA TACOS Blackened Chicken Chopped Brisket +2 Flour Tortilla Black Bean Lettuce Cotija Pico de Gallo Chipotle Aioli Three Tacos 18	14
*THE CRISPY JALAPENO BLACKBERRY BURGER Cheddar Arugula Berry Jam	17
*MUSHROOM BURGER Swiss Whole Grain Mustard Spread	18
*BLEU CHEESE BURGER Pepper Bacon Agrodolce	18
*PRADERA BURGER American Cheese LTOP Burger Sauce Cheddar, Swiss +1 Bacon, Mushrooms, Caramelized Onions, Smoked Gouda, Bleu Cheese +2	15
*PB & J SLIDERS Three Burger Sliders Cheddar Peanut Butter Fig Spread Bacon	15
TURKEY CLUB Cheddar Bacon Lettuce Tomato Sundried Tomato Aioli White	15
REUBEN Swiss Sauerkraut Thousand Island Marble Rye	15
PRADERA FRIED CHICKEN SANDWICH Apple Cider Cabbage Slaw Remoulade Dill Pickle	16
STEAK DIP Swiss Caramelized Onion Creamy Horseradish Toasted Hoagie Au Jus	18

*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.



BEER

DRAFT

Voodoo Ranger IPA 6
Coors Light 5
Modelo Especial 6

Avalanche Amber 6
Voodoo Ranger Juicy Haze IPA 6

CANS & SELTZERS

Miller Lite 5
Voodoo Ranger Juicy Haze IPA 6
Modelo Especial 6
Corona Premier 6

White Claw Hard Seltzer 5
High Noon Vodka Seltzer 6

Athletic Non-Alcoholic 6

SUMMER BLUE MOON SHANDY 9

Blue Moon Belgian White Beer | Lemon Vodka | House-Made
Lemonade

High Noon Tequila Seltzer 7
Red Bull Energy Drink 6
Corona Light 6
Coors Light 5

SIGNATURE COCKTAILS

EXOTICO COLLINS 12

Exotico Reposado Tequila | Lemon Juice |
Club Soda

BERRY DELICIOUS 12

Flecha Azul Blanco Tequila | Mixed Berries |
Lemonade | Triple Sec | Lime | Agave

BLACK HAWK 12

Gentleman Jack Whiskey | Amsterdam Gin

FRENCH BLONDE 11

New Amsterdam Gin | St. Germain | Lillet
Blanc | Grapefruit Juice | Lemon Bitters

BLUEBERRY CRUSH 10

Svedka Vodka | Lemon Juice | Blueberries

ALL YOU CAN WHEAT 10

Wheatley Vodka | Pineapple & Lemon Oleo
Saccharum | Aperol | Lemon Juice | Passion
Fruit Purée

AGAVE DROP 11

Hornitos Blanco Tequila | Agave | Fresh Lime
Juice

FIRE PIT LEMONADE 10

Tito's Handmade Vodka | Cucumber |
Lemonade

WINE

TALBOTT KALI HART 10 36
Chardonnay

MASO CANALI 12
Pinot Grigio

CANYON ROAD 8 28
Chardonnay

POGGIO AL TESORO SOLOSOLE 11
Vermentino

FREI BROTHERS 13 45
Merlot

KIM CRAWFORD 10 36
Sauvignon Blanc

PRATI BY LOUIS M. MARTINI 12
Cabernet Sauvignon

LA MARCA 10
Prosecco

POGGIO AL TESORO MEDITERRA 13
Toscana Blend

MEIOMI 12 44
Pinot Noir

LA JOLIE FLEUR 12
Rosé

CANYON ROAD 8 28
Cabernet Sauvignon