



STARTERS & SHAREABLES

CHARCUTERIE BOARD

Chef Curated Meats & Cheeses | Dried Fruit & Nuts | Crackers
16

CAESAR BROCCOLI

Crispy Broccoli | Prosciutto Chip | Breadcrumb | Grated
Parmesan | Caesar Dressed
12

BANZAI SHRIMP

Crispy Coconut Shrimp | Shallot | Sweet Chili Garlic Sauce |
Scallion
14

TABLE FRIES

Truffle Parm with Ranch
| Cajun Fries with Cajun Aioli
8

BACON JAM BRUSSELS

Sunflower Seeds | Scallions
10

PORK GREEN CHILI

Cup 8 | Bowl 10
Sour Cream | Cheddar Jack | Scallions | Flour Tortillas |

SOUP DU JOUR

Cup 7 | Bowl 9

HANDHELDS

*All Handhelds Are Served With Hand Cut Fries, Kettle Chips
or Tortilla Chips & Salsa | Upgrade to Tater Tots, Sweet Potato
Fries, Fruit +1 | Soup, Salad, Truffle Fries, Cajun Fries, Onion
Rings +2*

*PRADERA BURGER

American Cheese | Lettuce | Tomato | Onion | Pickle | Burger
Sauce | Toasted Brioche Bun
16

BURGER ADDITIONS

Sub Swiss, White Cheddar or Bleu Cheese +1 | Add Mushroom
or Pickled Fresno +1 Add Caramelized Onion or Bacon +2 |
Add Candied Bacon +3

CUBANO

Pulled Pork | Ham | Swiss | Pickled Fresno | Dill Pickle | Mustard
| Griddled Hoagie
17

STEAK DIP

Swiss | Caramelized Onion | Creamy Horseradish | Toasted
Hoagie | Au Jus
18

CHICKEN BACON HOT HONEY

Grilled or Crispy | Candied Bacon | Hot Honey | Creamy
Coleslaw | Honey Mustard | Dill Pickle | Toasted Brioche Bun
17

*CARNIVORE PLATE

*Herb Butter Finished | Rosemary Marble Potato | Bacon Jam Brussels | Cherry Demi
Steak Additions: Mushroom | Caramelized Onion | Gorgonzola +3*

*6OZ FILET
40

*8OZ FLAT IRON
25

*12OZ NY STRIP
42

LAND & SEA

ROASTED HALF CHICKEN

Pan Seared Springer Mountain Farm Chicken | Boursin Chive
Mash | World Famous Broccolini | Calabrian Oil
30

CO STRIPED BASS

Rosemary Marble Potato | Seared Squash & Carrot | Roasted
Red Pepper Purée
33

*MEDITERRANEAN SALMON HW

Cedar Plank Roasted | Basmati Rice | Roasted Baby Squash
Heirloom Tomato Artichoke Relish | Balsamic Drizzle
27

*SEARED PORK TENDERLOIN

Pork Tenderloin | Rosemary Marble Potato | Cedar Roasted
Cabbage | Bacon Jam
28

BRAISED SHORT RIB

Boursin Chive Mash | World Famous Broccolini | Crispy Shallots
| Cherry Demi
36

PASTA & BOWLS

THREE CHEESE MAC

Cavatappi | Creamy Queso | Gouda | Parmesan | Breadcrumb
18
Side | 6

BUCATINI A LA AMATRICIANA

Pancetta | Red Onion | Red Bell Pepper | Red Wine Tomato
Sauce | Parmesan | Parsley
22

SHORT RIB PAPPARDELLE

Crispy Maitake Mushroom | Demi Parmesan Cream | Parmesan
Chives
28

GRILLED TERIYAKI BOWL HW

Chicken | Dueling Grains | Pineapple | Roasted Baby Squash
Maitake Mushroom | Miso Teriyaki Glaze
25
Sub Shrimp +2 | Sub Salmon +7 |

HAND STRETCHED PIZZA

Gluten Free Available By Request

MARGHERITA

Red Sauce | Fresh Mozzarella | Sliced Heirloom Tomato | Basil
Maldon Sea Salt
20

SUPREME

Red Sauce | Four Cheese Blend | Pepperoni | Sausage | Red
Onion | Mushroom | Red Bell Pepper | Black Olive
20

CREATE YOUR OWN

Red Sauce | Four Cheese Blend | Two Toppings | Additional
Toppings +0.75
18

Pepperoni | Sausage | Bacon | Grilled Chicken | Red Onion |
Mushroom | Black Olive | Red Bell Pepper | Heirloom Tomato |
Pineapple | Garlic | Basil |

FRESH GREENS

*Add: Chicken +7 | *Salmon +14 | Shrimp +9 | *Flat Iron +14*

CAESAR

Chopped Romaine Hearts | Shaved Parmesan | Crouton | House
Caesar Dressing
10
Side | 5.5

PRADERA CLUB SALAD

Mixed Lettuce | White Cheddar | Smoked Bacon | Diced Apple
White Balsamic Vinaigrette
11
Side | 6

SEASONAL SALAD HW

Spring Greens | Fresh Farmer's Cheese | Shaved Brussel |
Grape | Dried Cranberry | Candied Walnut | Whole Grain
Mustard Lingonberry Dressing
11

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



ARCIS GOLF

COCKTAILS

GOLD RUSH

Knob Creek Bourbon | Lemon Juice | Honey Syrup

BASIL HAYDEN MANHATTAN

Basil Hayden Bourbon | Sweet Vermouth | Aromatic Bitters

HERRADURA MOJITO

Tequila Herradura | Sparkling Water | Simple Syrup | Lime Juice | Mint

SVEDKA BREEZER

Svedka Vodka | Cranberry Juice | Pineapple Juice

RANCH WATER

Flecha Azul Blanco Tequila | Fresh Lime Juice | Topo Chico

LAVENDER HONEY MARTINI

New Amsterdam Gin | Honey Syrup | Lavender Syrup | Lemon Juice

CITRUS SIDECAR

Yellowstone Bourbon | Cointreau | Lemon Juice | Agave

SUNNY BUBBLE

Tito's Handmade Vodka | St. Germain | Strawberry Purée | Lemon Juice | Prosecco

DARK & STORMY

Myers's Rum | Ginger Beer

BACK DOWN SOUTH

Patrón Extra Añejo | Lemon Juice | Peach Nectar | Agave Nectar | Mezcal

BREWS

Miller Lite

Coors Light

Corona Light

Corona Premier

Modelo Especial

Voodoo Ranger Juicy Haze IPA

Athletic Non-Alcoholic

High Noon Tequila Seltzer

High Noon Vodka Seltzer

White Claw Hard Seltzer

Red Bull Energy Drink

SUMMER BLUE MOON SHANDY

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

FEATURED BEER ON TAP

Modelo Especial

Voodoo Ranger Juicy Haze IPA

Coors Light

WINE

SPARKLING

La Marca | Prosecco

WHITE

Canyon Road | Chardonnay

Talbott Kali Hart | Chardonnay

Maso Canali | Pinot Grigio

Kim Crawford | Sauvignon Blanc

La Jolie Fleur | Rosé

RED

Meiomi | Pinot Noir

Frei Brothers | Merlot

Poggio al Tesoro
Solosole | Vermentino

Prati by Louis M.
Martini | Cabernet Sauvignon

Poggio al Tesoro
Mediterra | Toscana Blend

Canyon Road | Cabernet Sauvignon

The automatic 18% service charge collected for all food and beverage is not a tip or gratuity.
This service charge may be distributed to certain food and beverage service employees.