



## STARTERS & SHAREABLES

### SOUP DU JOUR

Cup  
7  
Bowl | 9

### PORK GREEN CHILI

Sour Cream | Cheddar Jack | Scallions | Corn Tortillas  
8  
Bowl | 10

### 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 Crumbles | Ranch | Green Onion  
11

### BAKED GOAT CHEESE

Marinara | Pistachio Pesto | House Made Focaccia  
15

### THAI MUSSELS

Thai Basil | Red Curry | Coconut Milk | House Made Naan  
14

### TRUFFLE FRIES

White Truffle Oil | Parmesan | Parsley  
7

## FRESH GREENS

*Chicken +7 | Shrimp +9 | \*Salmon +14 | \*Flat Iron +14 | Chopped Brisket +11 | Seared Wasabi Crusted Ahi +12*

### PRADERA CLUB SALAD

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

### CAESAR

Romaine | Grana Padano | Crouton  
10

### THAI PEANUT

Napa Cabbage | Green Papaya | Snap Pea | Edamame | Peanut  
Sesame Seed | Green Onion | Thai Peanut Dressing  
10

### WEDGE

Iceberg | Bleu Cheese Crumble | Red Onion | Heirloom Tomato  
Crumbled Bacon | Bleu Cheese Dressing | Balsamic Reduction  
11

### SIDE SALAD

Pradera | Caesar  
5

## ANGUS BEEF BURGERS

*Hand-Cut Fries, Chips & Salsa | Curly Fries, Sweet Potato Fries, Tots, Fresh Fruit, Side Salad +1 | Truffle Fries, Onion Rings, Soup +2*

### \*PRADERA BURGER

American Cheese | LTOP | Burger Sauce  
15  
Cheddar, Swiss, Pepperjack +1 | Bacon, Mushroom, Caramelized  
Onion, Bleu Cheese +2 |

### \*BLEU CHEESE BURGER

Bacon | Agrodolce  
18

### \*MUSHROOM BURGER

Swiss | Whole Grain Mustard Spread  
18

### \*PB & J SLIDERS

Three Burger Sliders | Cheddar | Bacon | Fig Spread | Peanut  
Butter  
15

### \* THE CRISPY JALAPENO BLACKBERRY BURGER

Cheddar | Arugula | Berry Jam  
17

## HANDHELDS

*Hand-Cut Fries, Chips & Salsa | Curly Fries, Sweet Potato Fries, Tots, Fresh Fruit, Side Salad +1 | Truffle Fries, Onion Rings, Soup +2*

### STEAK DIP

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

### REUBEN

Swiss | Sauerkraut | Thousand Island | Marble Rye  
15

### TURKEY CLUB

Cheddar | Bacon | Lettuce | Tomato | Sundried Tomato Aioli  
White  
15

### FRIED CHICKEN SANDWICH

Apple Cider Cabbage Slaw | Rémoûlade | Dill Pickle  
16

## TACOS & SUCH

*Served with Chips & Salsa*

### QUESADILLA

Cheddar Cheese | Pico De Gallo | Black  
Beans | Sour Cream | Salsa  
11  
Blackened Chicken or Shrimp +5 | Add  
Guac +2 | Add Chopped Brisket +7 |

### PRADERA TACOS

Blackened Chicken | Chopped Brisket  
+2 | Flour Tortilla | Black Bean | Lettuce  
Cotija | Pico De Gallo | Chipotle Aioli  
14  
Three Tacos | 18

### \*FISH TACOS

Blackened Salmon or Blackened Shrimp  
Flour Tortilla | Cabbage | Pico de Gallo  
Chipotle Aioli  
18  
Three Tacos | 23

## ENTREES

### \*STEAK FRITES

Flat Iron | Compound Butter | Hand-Cut Fries | Dressed Mixed  
Greens | Apricot Ketchup  
24

### SPICY TEMPURA CHICKEN BOWL

Jasmine Rice | Broccoli | Sesame Seed | Scallion  
18

### MAC & CHEESE

Cheddar & Smoked Gouda Blend | Parmesan  
18  
Side Portion | 6

## BALANCED BITES

*Health Concious Choices*

### TURKEY WRAP

Boursin Cheese | Romaine | Tomato | Avocado | Sprouts  
Peppers | Tortilla Wrap  
15

### \*SALMON SUPERFOOD

Black Rice | Quinoa | Zucchini | Roasted Sweet Potato |  
Blistered Heirloom Tomato | Avocado | Balsamic Reduction  
27

### FORBIDDEN RICE BOWL

Sweet Pea | Carrot | Snap Pea | Broccoli | Coconut Sweet &  
Spicy Sauce  
18

\*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*

## BREWS

Miller Lite

Coors Light

Corona Light

Corona Premier

Modelo Especial

Voodoo Ranger Juicy Haze IPA

Athletic Non-Alcoholic

0

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.