



STARTERS & SHAREABLES

THAI MUSSELS

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

WARM STREET CORN DIP

Cheesy Mexican Elote | Tortilla Chips
13

PORK GREEN CHILI

Sour Cream | Cheddar Jack | Scallions | Corn Tortillas
8

Bowl | 10

TRUFFLE FRIES

White Truffle Oil | Parmesan | Parsley
7

PUMPKIN SPICE BAKED BREE

Apple Rosemary Focaccia | Pumpkin | Pecan
13

KUNG PAO BRUSSELS

Red Bell Pepper | Peanut | Chilies | Scallion
9

BUFFALO CAULIFLOWER

Buffalo | Bleu Cheese Crumbles | Ranch | Green Onion
11

FRESH GREENS

*Chicken +7 | Shrimp +9 | *Salmon +14 | *Flat Iron +14 | Short Rib +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

HEIRLOOM CHERRY TOMATO

Mixed Greens | Heirloom Cherry Tomato | Cucumber | Red
Onion | Fried Feta | Basil Balsamic Dressing
11

SIDE SALAD

Pradera | Caesar | Garden
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, Smoked Gouda, Bleu Cheese +2 |

*BLEU CHEESE BURGER

Pepper Bacon | Agrodolce
18

*MUSHROOM BURGER

Swiss | Whole Grain Mustard Spread
18

*PB & J SLIDERS

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

*POBLANO BURGER

Pepperjack | Poblano Aioli | Roasted Poblano
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

PRADERA STRIP STEAK SANDWICH

9oz | Havarti | Roasted Heirloom Tomato | Caramelized Onion
Arugula | Chimichurri
20

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 |

PRADERA TACOS

Blackened Chicken | Beef Short Rib +2
| Flour Tortilla | Black Bean | Lettuce |
Cotija | Pico De Gallo | Chipotle Aioli
14

Three Tacos | 18

*FISH TACOS

Blackened Mahi 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 | Broccolini | 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 | Broccolini | 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.