



## STARTERS & SHAREABLES

### CHARCUTERIE BOARD

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

### CAESAR BROCCOLI

Crispy Broccoli | Prosciutto Chip | Breadcrumbs | Grated  
Parmesan | Caesar Dressed  
11

### BANZAI SHRIMP

Crispy 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

## 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 IW

Cedar Plank Seared | 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

## 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

## 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 IW

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

## \*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

## 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 IW

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*

## 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.