

ALBUQUERQUE COUNTRY CLUB

SOUPS

- Tortilla Chicken Soup** \$4/7
Corn, tomato, green chile, cilantro, pulled chicken topped with tortilla confetti and avocado slices
- Soups Du Jour** \$4/7
Ask for the Chef's two soups of the day
- Roasted Tomato Bisque** \$5/7
Non cream soup. Oven roasted Roma tomatoes blended with fresh basil and served with crème fraîche, grilled focaccia

SALADS AND STARTERS

- Caesar in a Basket** \$9
Romaine lettuce, house Caesar dressing, croutons, and parmesan cheese
+ \$7 Grilled Salmon, \$5 Grilled Chicken
- Curried Shrimp and Grilled Watermelon Salad** \$15
Sautéed, curried shrimp served on a bed of butter lettuce and arugula with grilled watermelon and Dijon pecan vinaigrette
- Caprese Salad** \$13
Fresh vine tomatoes, mozzarella balls, olive oil, balsamic reduction and fresh basil
- Apple Pomegranate Salad** \$13
Fresh red apple slices, feta cheese, pomegranate seeds, and pomegranate vinaigrette over baby spinach
+ \$7 Grilled Salmon, \$5 Grilled Chicken
- Lime Grilled Chicken Tequila** \$14
Chopped iceberg, roasted corn, red onion, sliced tomato, cheddar cheese, black olives, side of chipotle ranch dressing
- Grilled Salmon Teriyaki Salad** \$15
4oz Scottish salmon, Romaine lettuce, tomato, red onions, avocado slices, grilled pineapple, tossed in teriyaki and balsamic vinaigrette
-  **4oz Filet and Caesar Salad** \$17
Certified Black Angus filet, romaine lettuce and house Caesar dressing

SANDWICHES

- Cuban Sandwich** \$12
French baguette, fried pickle spears, Dijon mustard, roasted pork, pit ham, topped with swiss cheese
- Cajun Po'boy Shrimp Sandwich** \$12
Breaded Cajun seasoned shrimp topped with coleslaw, red chile aioli, and pepper jack cheese
- Chicken BLT** \$12
Grilled chicken breast, bacon, lettuce, tomato, Swiss cheese, goat cheese, cranberry spread on a brioche bun
-  **Texas Rib Eye Sandwich** \$15
6oz Grilled slices of Certified Angus rib eye, balsamic caramelized onions, green chile horseradish, Swiss cheese on garlic Texas toast
- Deli Sandwiches**
Upon Request

BURGERS

-  **Certified Angus Burger 6oz** \$9
Served on a brioche bun with a side and the toppings of your choice
+ \$1 each for Cheese, Green Chile, Bacon, Onions
-  **Rio Grande Burger** \$11
8oz Certified Black Angus beef, Cherrywood smoked bacon, jack and cheddar cheese, fire roasted chile mayonnaise, avocado and straw onions on a toasted brioche bun
- Buffalo Burgers** \$15
8oz buffalo burger served with grilled balsamic caramelized onions, Swiss cheese, sautéed mushrooms and green chile horseradish
- Turkey Burger** \$12
Fresh ground and seasoned turkey breast served with topping of choice, cranberry spread on a brioche bun. Choice of side

BURGER AND SANDWICH SIDES

Sweet Potato Fries	\$4
Onion Rings	\$4
Shoestring Fries	\$4
Thai Coleslaw <i>Coleslaw mix, soy sauce, ginger, rice vinegar, cilantro, pineapple</i>	\$4
ACC Salad <i>Mixed greens, apples, walnuts, blue cheese, cherries, sweet potato chips, apple vinaigrette</i>	\$6

ACC FAVORITES

Chicken Quesadilla <i>Menonita cheese, cheddar cheese, flour tortilla, pulled chicken, green chile served with a side of guacamole, pico de gallo and sour cream in a corn tortilla boat</i>	\$11
Buffalo Wings Asian or Spicy <i>Buffalo wings served with Asian or buffalo sauce, side of blue cheese dressing, celery sticks and carrots sticks</i>	\$15
Adovada Eggrolls <i>Braised tender spicy pork wrapped in wonton skins with black beans, Menonita and cheddar cheese, served with spicy avocado cream sauce</i>	\$12
Loaded Potato <i>Idaho or Sweet Potato. Served with sour cream, butter, chives, cheddar cheese.</i>	\$8

ENTRÉES

 Blackened Chicken and Vegetable Platter <i>Chicken breast blackened to order and served with seasoned vegetables and mango salsa</i>	\$15
London Broil Steak <i>Marinated 8oz flank steak with mushroom brown sauce, truffle steak potatoes, and sautéed seasonal baby vegetables. Served with straw onions</i>	\$23
ACC Enchiladas <i>Yellow or blue corn cheese flat enchiladas served with pinto beans and home fried potatoes. Your choice of chile + \$3 for each protein: Chicken or beef</i>	\$13
Steak and Enchilada <i>4oz Filet Mignon with a side of cheese enchilada, home fried potatoes and pinto beans</i>	\$17
Chimayo Accent Lobster Mac and Cheese <i>Mac and cheese, broccoli, Chimayo chile seasoning, penne pasta served with a side of garlic toast</i>	\$24
 Grilled Tofu and Thai Vegetables with Rice Noodles <i>Sautéed vegetables, soy sauce, garlic, lime, red crushed pepper, rice noodles, and grilled seasoned tofu</i>	\$15
Spicy Shrimp Tacos <i>Chile spice marinated and sautéed shrimp, with jicama slaw, avocado salsa, crème fraiche and served in a corn tortilla with side of rice and calabacitas</i>	\$14
Teriyaki Orange Ginger Salmon <i>Scottish grilled and served with orange ginger glaze, basmati saffron rice and seasoned baby vegetables</i>	\$25
ACC Green Chile Shrimp Fettuccini <i>ACC's classic fettuccini, wild caught shrimp, green chile, lemon alfredo cream sauce, served with a side of garlic toast</i>	\$17
 Grilled New York Steak <i>6oz Certified Angus beef, served with sliced heirloom tomatoes, straw onions and balsamic sautéed mushrooms</i>	\$17
Garlic Barramundi A La Sarten <i>Pan seared Barramundi topped with mango salsa served over baby squash and creamed corn</i>	\$16