

ALBUQUERQUE COUNTRY CLUB

DINNER MENU

SOUPS & GREENS

Small Caesar ... \$5

Romaine lettuce, fresh croutons, parmesan cheese, Caesar dressing

Spinach Tossed Salad ... \$4

Spinach, romaine, cherry tomatoes, cucumber, red onion slices, radish

Tortilla Chicken Soup ... \$4/7

Corn, tomato, green chile, cilantro, pulled chicken topped with tortilla confetti and avocado slices

ACC Salad ... \$6

Mixed greens, apples, walnuts, blue cheese, cherries, sweet potato chips, apple vinaigrette.

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

SMALL PLATES & TAPAS

Spanish Chorizo & Shrimp Skewer Tapas ... \$12

Spanish chorizo and shrimp skewers, served with garlic crostini

Cranberry Brie & Prosciutto Crostini ... \$9

Garlic toasted crostini served with prosciutto, brie cheese and apple chutney

Shrimp Tacos 3 ... \$13

Soft tortillas with cabbage and jicama slaw, cilantro lemon aioli and sautéed spicy shrimp served in corn or flour tortilla

Pork Belly Sliders ... \$13

Braised Pork Belly, coleslaw, red chile aioli, swiss cheese, caramelized balsamic onions, onion rings

STARTER

Citrus Calamari ... \$12

Citrus crumb coated calamari strips, orange glaze and balsamic reduction

Cheese Board ... \$17

Imported cheese, candied nuts, crostini and fig marmalade

Antipasto Platter ... \$16

Italian salami, prosciutto, roasted red peppers, olives, served with hummus and pita chips

Spanish Mussels ... \$14

Steamed mussels, Spanish paprika, fresh tomato, garlic, white wine, basil, olive oil, butter, and garlic served with grilled focaccia

DINNER SALADS

Chicken Shawarma Salad ... \$14

Butter lettuce, romaine, cherry heirloom tomatoes, avocado, middle eastern spiced chicken breast, tzatziki sauce, roasted green bell peppers and grilled onions

Monster Wedge Salad ... \$14

Bacon, blue cheese crumbles, heirloom cherry tomato, and 2 hard boiled eggs, bacon bits, chopped red onions

Muffuletta Salad ... \$13

Salami, ripe black olives, banana peppers, sliced Kalamata olives, roasted bell peppers, provolone cheese, red onion slices, pepperoncini on a bed of romaine lettuce, mixed with Italian dressing and parmesan cheese

Steak & Caesar ... \$21

6oz Filet Mignon served with balsamic sautéed mushrooms, caramelized onions, and served with a caesar salad

Asian Flank Steak Salad ... \$13

Baby spinach, mixed greens, mandarin oranges, crispy wonton skins, and baby corn, served with Asian balsamic vinaigrette

Caesar In a Basket ... \$9

Romaine lettuce, house Caesar dressing, croutons, and parmesan cheese

\$7 Grilled Salmon, \$5 Grilled Chicken

ENTRÉES

Airline Chicken Marbella Over

Cheese Polenta ... \$25

Pan seared chicken with white wine, Spanish olives, capers, dates, molasses, and red wine vinegar, served with a side of cheese polenta and baby carrots

Double Cut Greek Lamb Chops

 ... \$28

Marinated lamb with oregano, olive oil, lemon juice served with sweet potato mashed and sautéed seasonal baby vegetable. mint demi and gastrique sauce

Tomahawk Pork Steak

 ... \$28

Freshly baked apple wedges served with cheese polenta and seasonal baby vegetables

Garlic Barramundi A La Sarten

 ... \$16

Pan seared Barramundi topped with mango salsa served over baby squash and creamed corn.

Teriyaki Orange Ginger Salmon

 ... \$25

Scottish grilled and served with orange ginger glaze, basmati saffron rice and seasoned baby vegetables

Branzino Oscar

 ... \$23

Pan seared European sea bass, jumbo lump crab, fresh asparagus, hollandaise sauce and scallion basmati rice

Pan Seared Scallops with Lemon

Caper Pasta ... \$28

Capellini pasta, lemon caper butter sauce, sautéed spinach, seared scallops, and a side of garlic toast

Spanish Paella

 ... \$26

Mussels, clams, chicken, Spanish chorizo, served with saffron rice and garlic crostini

Chimayo Accent Lobster Mac and Cheese

 ... \$17

Mac and cheese, broccoli, Chimayo chile seasoning, penne pasta served with a side of garlic toast.

BAR SPECIALS

Green Chile Chicken Quesadilla

 ... \$10

Pulled chicken, green chile, cheddar, and menonita cheese with a side of guacamole, sour cream and pico de gallo

Buffalo Wings Asian Or Spicy

 ... \$15

Buffalo wings served with Asian or buffalo sauce, side of blue cheese dressing, celery sticks and carrots sticks

Loaded Baked Potato

 ... \$8

Served with sour cream, bacon, cheddar cheese, chives and butter

Adovada Eggrolls

 ... \$12

Braised tender spicy pork wrapped in wonton skins with black beans, Menonita and cheddar cheese, served with spicy avocado cream sauce

CERTIFIED ANGUS BEEF



Short Ribs

 ... \$28

24 hour braised Certified Angus Beef short ribs, served with red roasted potatoes and baby garlic carrots

Ribeye Steak

 ... \$33

14oz with balsamic mushroom and demi-glaze, served with a side of roasted red potatoes or mashed potatoes and Asparagus

New York Steak Chimayo Ranchero

 ... \$30

12oz steak dusted with Chimayo chile, over a corn tortilla, pinto beans, topped with red chile and menonita and cheddar cheese. Served with a side of chimichurri sauce and truffle steak fries
Available with no sauce.

London Broil Steak

 ... \$23

Marinated 8oz flank steak with mushroom brown sauce, truffle steak potatoes, and sautéed seasonal baby vegetables. Served with straw onions

Filet Mignon

 ... \$33

6oz steak with demi-glaze, served with sautéed asparagus and mashed potatoes or roasted potatoes
Blue cheese or Balsamic mushroom \$2

OTHER SIDES

Asparagus....\$3

Balsamic & Mushrooms....\$3

Baked Potato....\$8

Truffle Steak Fries....\$6

Red Roasted Potatoes....\$4

Sautéed Green Beans....\$3

Sautéed Spinach....\$2

Mashed Potatoes....\$4

Basmati Rice....\$4

HOME COOKING

Country BBQ Ribs

 ... \$15/\$28

House BBQ sauce, jalapeno slaw, match stick fries

Chicken Fried Chicken

or Chicken Fried Steak ... \$19

House breaded chicken or Certified Angus Beef sirloin served with red mashed potatoes, country gravy and baby carrots

ACC Enchiladas

 ... \$13

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

Beef Lasagna

 ... \$17

Certified Angus ground beef, vegetables, marinara sauce served with sautéed broccoli and garlic toast

Beef Stroganoff

 ... \$15

Certified Angus Beef tips, mushrooms, rich sour cream demi sauce, served on top of egg noodles with a side of steamed broccoli

Buffalo Burgers

 ... \$15

8oz buffalo burger served with grilled balsamic caramelized onions, Swiss cheese, sautéed mushrooms and green chile horseradish.