

Albuquerque Country Club

Dinner Menu



Just Getting Started

ACC Shrimp Cocktail 14

wild gulf shrimp | traditional cocktail sauce

*Tuna Poke Tower 13

marinated yellow fin tuna | fresh ginger | cucumber | avocado | orange and grapefruit sections | wonton crackers

Citrus Calamari 12

citrus crumb coated calamari strips | orange beurre blanc and balsamic syrup

Cheese Board 14

imported and local cheeses | apples | pears | blush grapes | potted cheese spread | ACC crisps – enough to share

Charcuterie Board 15

house pâté | cured meats | imported cheeses | house pickles | mustards | ACC crisps - enough to share

Small Plates

Crispy Avocado Street Tacos 8

soft white corn tortillas | misto coated avocado | traditional accents

Twice Cooked Crispy Pork Belly Street Taco 9

house cured Snake River Farms Berkshire pork belly | local white corn tortilla | cabbage | charred tomatoes | crispy jalapeños | red onion | sour cream | sizzlin' `n` sweet salsa

Tomato & Wild Mushroom Flat Bread 11

thin crust | fresh tomatoes | wild and domestic mushrooms | basil pesto | fresh mozzarella cheese | petite red endive salad

Shrimp Chile Relleno 14

wild caught gulf shrimp filling | fire roasted green chile | melty asadero cheese | ACC red chile sweet roasted corn sauce | Aztec confetti

Tostada Cancun 11

crispy blue corn tortilla | marinated shrimp | crab | roasted jalapeño pico de gallo | Baja sauce | crispy onions

Soups & Greens

Soup: Cup 4 | Bowl 7

Soup of the Day

your culinary team's creation for the day

Roasted Tomato Bisque

crème fraiche | grilled focaccia

Green Chile Stew

best in NM | flour tortilla

Bronzed Salmon Chunky Wedge Salad 17

pan bronzed Scotch salmon | crisp iceberg wedge | heirloom cherry tomatoes | sweet red onions | Danish bleu cheese | corn bread croutons | Cajun vinaigrette dressing

Scampi Salad 18

Italian style sautéed shrimp | ripe tomatoes | fresh mozzarella | organic greens | scallion threads | basil almond vinaigrette dressing | ACC garlic crisps

ACC Salad 7

Mixed greens | sliced apples | dried cherries | walnuts | bleu cheese | sweet potato chips | apple vinaigrette dressing

Kobe Wedge 18

romaine wedge | 8 oz. Kobe chopped steak | sautéed mushrooms | shallots | flaked parmesan cheese | house made Caesar dressing | cornbread crisps | sweet pickled onions

New Mexico Harvest Salad 7

grilled romaine | white beans | grilled corn marinated tri peppers | NM tomatoes | pecan nut balls | bleu cheese vinaigrette dressing

House Salad: A la Carte 4 with Down Home 2.5

Tossed Greens | Caesar | Iceberg Wedge

↻ Add to any Salad ↻

6 oz. Chicken 3 | Jumbo Shrimp 4 ea.

Albuquerque Country Club

Dinner Menu



Out on the Town

Out on the Town dishes include Soup du Jour or House Salad

***Filet of Angus Beef 26**

6 oz. hand trimmed filet | demi-glace or béarnaise sauce

***Double Cut Lamb Chops (2) 25**

cheddar mashed potatoes | sautéed spinach | traditional English mint coriander sauce

***Steak & Stix 26**

Angus flat iron steak | matchstick fries | thick cut sautéed mushrooms | chimichurri and hollandaise sauces

***Kansas City Strip Steak 28**

14oz. Gold Canyon Angus beef | matchstick fries | grilled asparagus | roasted mushroom shallot butter

***Ribeye Steak 29**

14 oz. Gold Canyon Angus beef | matchstick fries | grilled asparagus | balsamic mushrooms | shallot garlic butter

Saloon Shrimp with Crabby Rice 26

Sonoran seasoned sautéed Mexican White shrimp | crabby basmati rice | sautéed spinach | yellow and red peppers | Corona lime butter sauce

Pork Tenderloin Forestier 20

rosemary scented pork tenderloin | wild and domestic mushrooms | vermouth demi-glace | sautéed heirloom cherry tomatoes | wide egg noodles

Salmon Sarladaise \$23

sustainable Scotch salmon | Dijon glaze | seasoned crumbs | Dijon brie sauce | garlic matchstick fries | sautéed spinach

Mediterranean Gnocchi Ragout 18

marrow and crookneck squash | artichokes | sweet peppers | carrots | peas | sweet red onions | potato dumpling pasta | heirloom cherry tomatoes | tomato broth | garlic toast

Chicken Alexander 19

morsels of chicken filet | field mushrooms | fresh asparagus | wide egg noodles | supreme sauce | toasty crumbs

Basil Ricotta Wild Mushroom Ravioli 18

wild mushroom ravioli | basil ricotta sauce | garlic toast

☞ Add to any Salad or Pasta ☞

6 oz. Chicken Breast 3 | Jumbo Shrimp 4 ea.



*Alterations, substitutions and special requests
will be accommodated most happily . . . enjoy!*

Albuquerque Country Club



Down Home

*ACC Angus Burger

fresh ground Angus beef |
traditional garnishes | fries
6 oz. **9** | 8 oz. **10**

ACC Meatloaf **16**

home style | mashed potatoes |
green beans | mushroom gravy | crispy onions

Chicken Fried Chicken **17**

crispy country coated chicken |
sausage sage sauce | fresh spinach |
cheddar mashed potatoes

Shrimp and Green Chile Pasta **20**

wild caught Mexican white shrimp | fire
roasted green chiles | penne pasta | peppercorn
Alfredo sauce | garlic scented grilled bread

ACC Roasted Half Chicken **19**

roasted red potatoes | turbinado baby carrots |
pan chicken au jus | wild cranberry preserve

Mahogany Trout **18**

pecan crusted trout | fresh spinach | sweet po-
tato mash | lime pecan brown butter sauce

Add a House Salad to any Down Home Dish

Tossed Greens | Caesar | Iceberg Wedge **2.5**

Club Favorites

Enchiladas

Platter **12** A la Carte **9**

choice of beef, chicken or shrimp | beans |
papas | choice of chile

Fajita Platter **12**

choice of beef, chicken or shrimp |
guacamole | sour cream | ACC salsa

Quesadilla **12**

choice of beef or chicken | guacamole |
sour cream | ACC salsa

Albuquerque Country Club



Wines by the Glass

White

Sterling Chardonnay	7.75
Hoopla Unoaked Chardonnay	8.5
La Crema Chardonnay	9.5
Louis Latour Pouilly Fuisse	12.5
Kendall Jackson Sauvignon	7
Kim Crawford Sauvignon	8.5
Foris Pinot Gris	9
Il Donato Pinot Grigio	7.75
St Michelle Riesling	7.75
McManis Viognier	8
Canyon Road White Zin	7.75
La Marca Prosecco Split	8
Freixenet Cordon Split	8
Elouan Rosé	8.5

Red

Benziger Cabernet	7.75
True Myth Cabernet	10
Ben Marco Cabernet	9.5
Hess Allomi Cabernet	13
Kendall Jackson Merlot	7.75
Francis Coppola Merlot	9
Kendall Jackson Pinot Noir	7.75
Meiomi Pinot Noir	9
Ruta 22 Malbec	7.75
La Posta Fazio Malbec	8.5
Marietta Old Vine Zinfandel	8.25

*For a complete selection of bottled wines,
please see our Wine Menu.*