

# Albuquerque Country Club

## Dinner Menu



### Just Getting Started

#### ACC Chilled Shrimp 14

wild gulf shrimp | traditional cocktail sauce | colossal black olives | fresh lemon

#### \*Tuna Poke 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

#### Charcuterie Board 15

house pâté | cured meats | imported cheese | house pickles | mustards | ACC crisps

#### Crispy Green Tomatoes 14

local herb crusted tomatoes | mesquite dipping sauce | zesty corn relish

### Small Plates

#### Crispy Avocado Tacos 8

soft white corn tortillas | misto coated avocado | traditional accents

#### Twice Cooked Pork Belly Tacos 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

#### Korean Autumn Rolls 9

sesame poached wild Mexican shrimp | autumn vegetables | Asian glass noodles | rice paper wrappers | peanut and spicy chili dips

#### Roma Crunch Pico de Gallo Wraps 10

Roma crunch lettuce | avocado Pico | yellow chili sauce | red chili caviar | corn tortilla threads

#### Puebla Roasted Stuffed Chilis with Walnut Sauce 14

roasted chilis | autumn vegetables | Puebla walnut sauce | asadero and jack cheeses

### Soups & Greens

Soup: Cup 4 | Bowl 7

#### Soup du Jour

your culinary team's creation for the day

#### Roasted Tomato Bisque

crème fraiche | grilled focaccia

#### Green Chile Stew

best in NM | flour tortilla

#### Seared Tuna Cobb Salad 16

organic mixed greens | seared seasoned yellow fin tuna | avocado | tomato | boiled egg | heirloom cherry tomatoes | crisp bacon | local blue cheese | green onions | red and rice wine vinaigrette | crunchy rice noodles

#### Sesame Shrimp Salad 18

sesame crusted wild gulf white shrimp | baby frisee | Roma crisp greens | Asian style relishes | crispy wonton shell | Hunan dressing | green onion threads

#### ACC Salad 7

#### \*Filet and Caesar 21

hand cut 6 oz. beef filet | sautéed mushrooms and shallots | crisp romaine | imported parmesan cheese | garlic toast

#### 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

Tossed Greens | Caesar | Iceberg Wedge

#### ☞ Add to any Salad ☞

6 oz. Chicken 3 | Jumbo Shrimp 4 ea.

\* Consuming raw or undercooked foods such as meat, poultry, fish, shellfish and eggs may increase your risk of food borne illness.

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### 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 and Sticks 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

**\*Salmon with Rock Shrimp 26**

Grilled sustainable Scotch salmon | sweet sautéed rock shrimp | sweet potato mash | caulilini | citrus tarragon sauce | straw onions

**Pork Tenderloin Livornese 24**

pan seared pork tenderloin scaloppini | olive tomato saffron sauce | crispy capers | creamy three cheese polenta | fresh spinach

**\*Carolina Lobster Tails 19**

Southern fried cold-water lobster tails | broccolini slaw | matchstick fries | lemon chive butter sauce dip

**Tandoori Scallops 25**

Pan seared tandoori spiced diver scallops | sautéed cucumbers and chick peas | cardamom lemon yogurt sauce | paneer style spinach | naan bread crisps

**\*Grilled Chicken Valencia 17**

grilled seasoned chicken breast | cool sliced oranges | Valencia relish | saffron rice | grilled scallion

**\*Branzino with Asparagus and Crab 17**

Pan seared Atlantic Branzino | jumbo lump crab | fresh asparagus | caramelized shallot Hollandaise sauce | scallion basmati rice



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

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## Down Home

### \*ACC Angus Burger

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

### Kansas City Ribs Half **14** | Full **28**

KC style pork ribs | house BBQ sauce |  
jalapeno slaw | match stick fries

### ACC's Green Chili Shrimp Fettuccini **17**

ACC classic wild caught Mexican shrimp |  
zesty green chilis | thyme cream sauce |  
fettuccini noodles | garlic toast

### ACC Meatloaf **15**

An ACC favorite | mashed potatoes |  
green beans | mushroom gravy | straw onions

### ACC Roasted Half Chicken **19**

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

### Pasta Bolognese **18**

rich chunky beef and pork tomato sauce |  
spaghetti | shaved parmesan | green onions |  
garlic toast

### Chicken Fried Chicken **17**

crispy country coated chicken |  
Sausage sage sauce | fresh spinach |  
Cheddar mashed potatoes

### 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	8.75
Hoopla Unoaked Chardonnay	8.5
La Crema Chardonnay	9.5
Louis Latour Pouilly Fuisse	12.5
Kendall Jackson Sauvignon Blanc	7
Kim Crawford Sauvignon Blanc	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
Rodney Strong Rosé	8
Vara Albariño	9

### Red

Benziger Cabernet	7.75
True Myth Cabernet	10
Ben Marco Cabernet	9.5
Hess Allomi Cabernet	13
Kendall Jackson Merlot	7.75
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.*