

# THE CLUB LUNCH MENU

## Soups

Cup \$4 | Bowl \$6

### Soup of the Day

Your culinary team's creation for the day

### ACC's Green Chile Stew

The best in New Mexico, with flour tortilla

**Roasted Tomato Bisque \$5 | \$7**  
with crème fraiche & grilled focaccia

**Pumpkin Soup \$5 | \$7**  
With hints of cinnamon and spice,  
crème fraiche and corn bread croutons

## Entree Salads

### Maple Glazed Salmon Salad

Grilled sustainable organic Scottish salmon, Vermont maple glaze, organic greens, garden relishes, sundried cherries, candied walnuts, maple walnut dressing and corn bread croutons

\$12 | \$16

### Grilled Shrimp and Romaine Caesar

Wild Mexican white shrimp, grilled romaine wedge, Bermuda onion confit, Parmesan Reggiano, Caesar dressing and grilled baguette

\$14 | \$18

### Mediterranean Salad

Arcadia mixed greens, cucumbers, heirloom cherry tomatoes, artichoke hearts, chick peas, hearts of palm, sweet red onion, feta and goat cheeses, tri sweet bell peppers, and asparagus with green onion dressing and grilled pita bread

\$11 | \$15

### Quinoa and Crab Salad

Roasted quinoa and lump crab salad, Boston Bibb greens, crispy blue corn tortilla, and garden relishes with lemon vinaigrette

\$14 | \$18

### Shepherd's Spinach Salad

Feta & bleu cheeses, field mushrooms, carrots, cucumbers, jicama, Bermuda onions, Applewood bacon, New Mexico toasted pecans and marinated sliced chicken breast with honey mustard dressing

\$ 8 | \$12

### Kobe Wedge\*\*

Romaine Wedge with 8 oz. Kobe chopped steak, sautéed mushrooms, pickled red onions, shallots and flaked parmesan cheese topped with house made Caesar dressing and cornbread crisps

\$17

### Composed Salad

Choose your ingredients from our card to create your own salad masterpiece

\$ 9 | \$11



Most salads can be made Gluten Free without crouton or crisps



## Club Favorites!

Can be made gluten free by requesting corn tortillas.

### Quesadillas \$12

Beef, chicken, or Reuben style; cheddar & jack cheese, avocado, tomatillo salsa

### Grilled Fish Tacos \$13

Wild caught cod, cabbage, Baja sauce, tomatoes & avocado tomatillo salsa

### ACC Enchiladas\*

1 | \$8 2 | \$10 3 | \$12

ACC Tacos\* \$12

\*Beef or Chicken

# Burgers

Ask your server about daily side choices

<b>6oz Angus** \$9</b>	<b>8oz Angus** \$11</b>	<b>Garden Burger \$8</b>	<b>Turkey Burger \$11</b>
<b>ACC Rio Grande Burger**</b>			<b>\$11</b>
Fresh Angus beef, Applewood smoked bacon, jack & cheddar cheeses, fire roasted green chile, mayo, avocado, straw onions on toasted brioche bun			
<b>Patty Melt**</b>			<b>\$12</b>
Grilled Rye, Swiss cheese, Russian hot 'n' sweet mustard, sauerkraut & sautéed onions			
<b>Bison Burger**</b>			<b>\$ 13</b>
8 oz. free range bison burger, brioche style bun, mesquite mayo, lettuce, pickle and tomato, with crispy fat fries; spice it up with added grilled jalapeños or asadero cheese			

## Grills, Wraps, & Flatbreads

<b>Grilled Chicken Green Chile Croissant</b>	<b>\$12</b>
Basil marinated grilled chicken, fire roasted green chiles, caramelized onions, Monterey Jack cheese on a grilled half croissant with avocado crema with crispy straw fries	
<b>Red Chile Meatball Wrap</b>	<b>\$11</b>
Griddled meatballs, cheddar cheese, crispy onion and ACC's red chile sauce in a warm flour tortilla with a tomato cucumber jalapeño salad	
<b>Grilled Turkey Ham Club</b>	<b>\$12</b>
Roasted grilled turkey breast, thin sliced Pitt ham, tomato, apple wood smoked bacon and Austrian mountain cheese on grilled sourdough bread with crispy straw fries	
<b>Crispy Cod Po Boy</b>	<b>\$11</b>
Batter dipped wild caught Alaskan cod, shredded lettuce, vine ripe tomatoes, Cajun mayo, on a grilled demi baguette with sweet potato fries	
<b>Mushroom Melt</b>	<b>\$10</b>
Sautéed thick sliced field mushrooms, caramelized shallots and onions, provolone cheese, served open faced on grilled seven grain bread with a petite ACC salad	
<b>Santa Fe Flat Bread</b>	<b>\$14</b>
Seasoned ground beef, ACC'S red chile sauce, caramelized shallots, goat and fresh mozzarella cheeses with a petite iceberg wedge salad and cumin dressing	
<b>Avocado Grilled Chicken Flatbread</b>	<b>\$13</b>
Avocado, shaved grilled chicken, vine ripe tomatoes, green onions, basil pesto, cheddar and asadero cheeses with a petite Caesar salad	
<b>Apricot, Brie, Apple and Bacon Flat Bread</b>	<b>\$15</b>
On Lavosh style flat bread with a petite ACC salad	

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

<b>Deli Board</b>	<b>Pit Ham \$ 9</b>	<b>Tuna Salad \$10</b>	<b>Hot or Cold \$11</b>
Served with choice of gourmet, sweet potato or shoestring fries, coleslaw or fruit.	<b>Roasted Turkey \$10</b>	<b>Ham Salad \$9</b>	<b>Corned Beef</b>
	<b>Roast Beef \$10</b>	<b>Chicken Salad \$9</b>	
	<b>Club Style \$11</b>	<b>Egg Salad \$8</b>	<b>Ruben or \$12</b>
	<b>Grilled Chicken \$11</b>	<b>The Old Towner \$12</b>	<b>Rachel Grill</b>

