

Albuquerque Country Club

Dinner Menu



Just Getting Started

ACC Shrimp Cocktail 14

Wild gulf shrimp with traditional cocktail sauce

*Tuna Poke Tower 13

Marinated yellow fin tuna, fresh ginger, cucumber, avocado, orange and grapefruit sections with wonton crackers

Citrus Calamari 12

Citrus crumb coated calamari strips with orange beurre blanc and balsamic syrup

ACC Signature Crab Cake 14

Super lump crab, red skinned potato salad and a petite organic greens salad

Margarita Flat Bread 10

Fresh tomatoes, basil pesto and fresh mozzarella with a gorgonzola walnut salad

Cheese Plate 13

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

Crab Relleno 14

Crab filled Anaheim Chile, lightly spiced suiting, peppadew pepper sauce, cotija cheese and crème fraiche

Crispy Avocado Street Tacos 7

Soft white corn tortillas and misto coated avocado served with traditional accents

Chimayo Shrimp Street Tacos 8

New Mexico classic Chimayo red chile, wild Mexican shrimp, cabbage, tomatoes, grilled jalapenos, Baja sauce and white corn tortillas

Charcuterie 15

House pâté, cured meats, imported cheeses, house pickles, mustards and ACC crisps - enough to share

*Ahi Tuna Carpaccio 14

#1 Saku Ahi tuna, mae ploy chile sauce, cilantro sesame oil, toasted sesame seeds, wasabi, pickled ginger and wonton crisps

Soups & Greens

Soup: Cup 4 Bowl 7

Soup of the Day

Your culinary team's creation for the day

Roasted Tomato Bisque

With crème fraiche and grilled focaccia

Green Chile Stew

Best in NM with a flour tortilla

Sonoran Spiced Salmon Wedge 16

Sonoran spiced, pan seared salmon, petite romaine wedge, garden relishes, and tostada threads with toasted cumin dressing

Buttermilk Shrimp Cobb 17

Crispy buttermilk shrimp, imported bleu cheese, hard cooked egg, cucumber, tomato, bacon, crisp Iceberg lettuce, broken bread crisp croutons with house blue cheese dressing

ACC Salad 7

Mixed greens, sliced apples, dried cherries, walnuts, bleu cheese and sweet potato chips with apple vinaigrette

Kobe Wedge 18

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

New Mexico Harvest Salad 7

Grilled romaine, white beans, grilled corn, marinated tri peppers, NM tomatoes and pecan nut balls with bleu cheese vinaigrette

House Salad: Ala Carte 4 with Down Home 2.5

Tossed Greens Caesar Iceberg Wedge

↻ Add to any Salad ↻

6 oz. Chicken 3 | Jumbo Shrimp 4 ea.

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Out on the Town

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

***Filet of Angus Beef 25**

6 oz. hand trimmed served with demi-glace or béarnaise

***Double Cut Lamb Chops (2) 24**

Served with cheddar mashed potatoes, sautéed spinach and traditional English mint coriander sauce

***Steak Frites 21**

8 oz. flat iron steak, fritz fried potatoes, sautéed mushrooms and chimichurri hollandaise sauce

Shrimp Kino Bay 22

Wild caught Mexican whites, Kalamata olives, roasted peppers, fresh tomatoes, crisp potato rösti with white wine essence

Pork Tenderloin Scaloppini 21

Seasoned panko crumbs, crispy sautéed sugar snap peas, sweet red bell peppers, toasted pistachio cranberry basmati rice with fresh apricot coulis

Wasabi Salmon 20

Lightly seasoned wasabi crusted salmon, sweet chile soy glaze, tomato cucumber relish with a grilled romaine wedge and Hu Nan dressing

Asiago Crusted or Grilled Chicken Breast 19

Served with apricot coulis, fritz fries and fresh spinach

Angel Hair Pasta with Italian Sausage and Mexican Shrimp 21

Wild caught Mexican white shrimp, Italian sausage, caramelized onions, Dijon sauce, flaked parmesan cheese and garlic toast

Fettuccini Duglere 17

Concasse tomatoes, field mushrooms, shallots, basil pesto, asiago fettuccini sauce and 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!*

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Down Home

*ACC Burger

Fresh ground Angus beef with traditional garnishes and fries

6 oz. **9** | 8 oz. **10**

ACC Meatloaf **17**

Home style served with mashed potatoes, green beans, and mushroom gravy, topped with crispy onions

Ruby Trout Shore Lunch **19**

Pan seared trout and skillet herbed red potatoes with apple wood bacon

Chicken Fried Eggplant **15**

Stir fry vegetables, asadero cheese, cauliflower mash with fresh tomato sauce

Penne Pasta Primavera **16**

Fresh mixed vegetables, light parmesan sauce, oregano, cherry tomatoes and garlic toast

ACC Roasted Half Chicken **19**

Roasted red potatoes, turbinado baby carrots, pan chicken au jus and wild cranberry preserve

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 served with beans, papitas and your choice of chile

Fajitas Platter **12**

Choice of beef, chicken or shrimp fajitas served with guacamole, sour cream and club salsa

Quesadilla **12**

Choice of beef or chicken served with guacamole, sour cream and club salsa

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Wines by the Glass

White

	Glass/Bottle	
Sterling Chardonnay	7.75	28
Kendal Jackson Chardonnay	7	28
La Crema Chardonnay	9.5	35
Hoopla Unoaked Chardonnay	8.5	30
Louis Latour Pouilly-Fuisse	12.5	60
Kendal Jackson Sauvignon Blanc	7.75	28
Kim Crawford Sauvignon Blanc	8.5	30
Foris Pinot Gris	8.5	30
Il Donato Pinot Grigio	7.75	28
McManis Viognier	8	30
Frexinet Split (Champagne)	8	

Red

	Glass/Bottle	
Benziger Cabernet	7.75	28
M.D Freakshow Cabernet	11	40
Ben Marco Cabernet	9.5	35
Hess Allomi Cabernet	13	50
Ben Marco Cabernet	9.5	39
La Posta Fazzio Malbec	8.5	35
Ruta 22 Malbec	7.75	28
Kendal Jackson Pinot Noir	7.75	28
Meiomi Pinot Noir	9	35
Kendal Jackson Merlot	7.75	28
Coppola Director's Merlot	9	35
Marietta Old Vine Zinfandel	7.75	28
Recchia Valpolicella Blend	11	45