

THE ALL DAY MENU



SPANISH TRAIL
Country Club

APPETIZERS

Shrimp Cocktail \$16

Classic shrimp cocktail served with cocktail sauce and lemon wedge

Chicken Fingers \$10

Herb breaded fried chicken fingers served with hot sauce, ranch or blue cheese
Add French fries or Sweet potato fries \$2 | Substitute Onion rings \$5

Chicken Wings \$12

Crispy fried wings served with hot sauce, ranch or blue cheese
Add French fries or Sweet potato fries \$2 | Substitute Onion rings \$5

Adobo Quesadilla \$15

Choice of chili marinated steak or chicken in a warm flour tortilla with pepper jack cheese, diced avocado and diced tomato served with sour cream and pico de gallo

Sliders \$14

Choice of up to three different styles | Add French fries or Sweet potato fries \$2 | Onion rings \$5

Beef burger with lettuce, tomato and cheddar cheese

Lamb burger with sautéed peppers, onions and feta cheese

Spicy chicken burger Thai style, sautéed peppers and spicy mayo

Salmon burger with wasabi sour cream and cucumber

SOUP & SALAD

French Onion Soup Gratinee \$12

Soup Du Jour Cup \$5 | Bowl \$7

Chili Cup \$6 | Bowl \$8

Salads priced by Petite | Entrée

Add a protein to any salad Grilled Chicken \$5/\$9 | Salmon \$6/\$10 | Shrimp \$7/\$10

Add a side of grilled country bread to any salad \$3

Seafood Salad \$25

Bibb lettuce, shrimp, crab, salmon, avocado, orange, diced tomato, hardboiled egg, sweet basil and red curry dressing

Caesar \$9 | \$12

Chopped romaine, croutons, shaved parmesan cheese, bacon bits with Caesar dressing

The Wedge \$10 | \$13

Iceberg lettuce, bacon, hardboiled egg, sun-dried tomato with blue cheese dressing

Classic Cobb \$12 | \$15

Iceberg and romaine lettuce chopped and tossed with chicken, bacon, egg, avocado, tomato and blue cheese crumbles

Mixed Green \$6 | \$9

Cucumber, carrots, black olives, tomatoes, garbanzo beans, red onions, croutons with choice of dressing

The Trio \$15

A scoop of tuna, chicken and egg salad with a small garden salad served with grilled country bread

SANDWICH BOARD

Comes with choice of French fries or Sweet potato fries | Substitute Onion rings for \$3

Back-Nine Clubhouse \$14

A triple-decker with turkey, ham, bacon, tomato, lettuce, fried egg and cheddar cheese on choice of bread

Lobster Roll \$21

Lobster meat tossed with diced celery and a classic mayonnaise dressing in a buttery toasted roll

Classic French Dip \$14

Thin sliced roast beef on a toasted french baguette with garlic butter, gruyere cheese and natural jus

Grilled Meatloaf Sandwich \$13

Home-style meatloaf served on country bread with sliced tomato and cheddar cheese

Grilled Cheese \$10

Choice of cheese grilled in between choice of bread

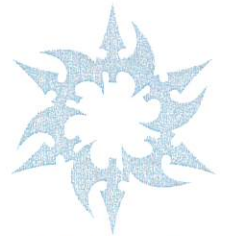
Deli Sandwich \$12

Choice of turkey, ham, roast beef, tuna salad, chicken salad or egg salad with choice of cheese and bread

The Hot Dog \$9

A juicy grilled quarter pound, all beef hot dog

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BURGERS

Comes with choice of French fries or Sweet potato fries | Substitute Onion rings for \$3

Classic Burger \$13

8 oz. house-blend ground beef with lettuce, tomato onion and pickle

Additions \$1 each: Cheese | Bacon | Avocado | Mushrooms | Sautéed onions | Fried egg

Hole In One Burger \$16

8 oz. house-blend ground beef with lettuce, tomato, onion, bacon, avocado, cheddar cheese and a fried egg

Thai Chicken Burger \$15

Chicken burger Thai style with sautéed peppers, onions and spicy mayo on a french roll

Lamb Burger \$16

Ground lamb with harissa, sautéed peppers, feta cheese on focaccia bread

Salmon Burger \$16

Lettuce, grilled tomato, cucumber, wasabi sour cream on a brioche bun

PASTAS

Gluten-free available upon request

Fettuccini \$16

Fettuccini with mushrooms and sun-dried tomatoes in a creamy alfredo sauce

Add Grilled Chicken \$9 | Salmon \$10 | Shrimp \$10

Shrimp Scampi \$28

Jumbo shrimp sautéed with garlic, lemon, olive oil, herbs and butter over linguine

MAIN COURSE

Dishes come with choice of two sides Asparagus spears | Sautéed spinach | Green bean almandine
Gratin potatoes | Mashed potatoes | Butternut squash

Rainbow Trout \$25

Pan fried rainbow trout with choice of a lemon butter sauce or almandine

Salmon \$22

Choice of grilled, poached or panko-wasabi crusted with lemon caper butter sauce

Chicken Breast \$20

8 oz. open range chicken breast sautéed with a white wine and mushroom cream sauce

Skirt Steak \$22

Herb marinated 6 oz. skirt steak grilled with garlic jus

Meatloaf \$19

House-made meatloaf with a rich gravy

DINNER APPETIZERS & ENTRÉES

Served from 4:30pm to Close

Dishes come with choice of two sides Asparagus spears | Sautéed spinach | Green bean almandine
Gratin potatoes | Mashed potatoes | Butternut squash

Lobster Bisque \$16

Crab Cake \$17

With a red curry sauce

Steak Tartare \$16

Raw 4 oz. filet chopped with capers, shallots, herbs, mustard, egg yolk, worcestershire sauce and topped with fried shallots

Imported Dover Sole \$54

Served veronique, almandine or grenobloise

2 lb. Live Maine Lobster \$63

Served broiled, steamed or thermidor

Rack of Colorado Lamb \$56

Herb crusted, roasted in the oven served with a garlic lamb jus

Pork Chop \$36

14 oz. of pork with pearl onion, lardon, mushroom and madeira sauce

Filet Mignon \$42

8 oz. USDA Prime filet with a green peppercorn crust served with a cognac cream sauce

SPECIALS MENU



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APPETIZERS

Pissaladière \$12
Puff pastry pizza topped with caramelized onions, roma tomato, black olives and herbs

SALAD

Asian Crispy Chicken Salad \$15
Shredded napa cabbage and cold rice noodles tossed in a light soy-lime vinaigrette with a fresh vegetable medley then topped with crunchy wonton strips and crispy chicken tenders

SANDWICHES

Comes with choice of French fries or Sweet potato fries | Substitute Onion rings for \$3

Farm Burger \$15

8 oz. Pan-seared house-blend ground beef topped with bacon, goat cheese and red wine caramelized onions on a toasted brioche bun

California Chicken \$15

Grilled chicken breast with melted provolone cheese, bacon, avocado, lettuce and tomato on a toasted brioche bun with honey mustard

ENTRÉES

Dishes come with choice of two sides

Asparagus spears | Sautéed spinach

Green bean almandine | Gratin potatoes

Mashed potatoes | Butternut squash

Peach BBQ Salmon \$22

Pan-seared salmon glazed with a special house-made peach bbq sauce

CHEF ANDRE'S SPECIAL

Served from 4:30pm to 8:00pm

Champagne & Pear Risotto \$29

Italian carnaroli rice cooked with champagne and finished with Bartlett pears and parmesan cheese

5050 Spanish Trail Lane
Las Vegas, NV 89113
For to go orders dial 702.678.1008
www.SpanishTrailCC.com

DESSERT MENU



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Each dessert is hand crafted in house by Chef Andre

ICE CREAM & SORBETS

Single Scoop \$6

Assortment of 3 \$10

Assortment of 4 \$12

DESSERTS

Vanilla Crème Brulee \$10

Rich custard with a hardened caramelized sugar top

Cheesecake \$10

A classic cheese cake with berries coulis sauce

Carrot Cake \$10

A delicate carrot, walnut, raisin and pineapple batter with a cream cheese frosting

Tres Leches Cake \$10

Pound cake soaked in three different milks with a vanilla sauce and raspberry cream

Hot Apple Tart \$12

Fresh apples on a thin layer of puff pastry dough served with vanilla ice cream

Fresh Fruit Tart \$12

A tart shell filled with vanilla custard and topped with mixed fruit and berries

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