Executive Chef, Kevin Schott

Chef de Cuisine, Bobby Griffing

Starters

BREAD BOARD
Sourdough Loaf | House Whipped Butter | Sea Salt
4

CHARCUTERIE BOARD
Serves 2 + Prosciutto| Spanish Chorizo| Salami | Mortadella| Whole Grain Mustard
Marcona Almonds | Grapes | Fig Jam | Cornichons
Assorted Crackers
24

SLOW AND LOW
Oven Roasted Escargot | Smoked Green Chili Butter | Roasted Garlic
Crème Fraiche Toast Points
17

SHRIMP COCKTAIL
Chilled U12 Shrimp | Burnt Lime | Cocktail Sauce | Tartar Sauce | Wasabi Aioli

BIG WEDGE
Classic Iceberg Wedge | Crispy Bacon | Baby Heirloom Tomato
Cracked Black Pepper | Chunky Blue Cheese Dressing
Organic Hard-Boiled Egg
15

THE THREE B's
Roasted Beets | 4 oz. Fresh Burrata | Roasted Butternut Squash Rocket Greens
Aged Balsamic | Beet Powder
18

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Chef's Specialties

Wednesday, May 24th - Sunday, June 4th

Choice of Bread, Soup, House or Caesar Salad upon request

STEAK FRITES
Exclusive to El Paso Country Club Members
Beck & Bulow New Mexico Wagyu Hanging Tender | Caramelized Onion & Rajas Poblano
Rocket Greens Salad | Parmesan Steak Fries | Ancho Chile Demi-Glace
48

SIMPLY GRILLED
Seared or Grilled | Silky Potatoes Puree
Sesame Vinaigrette Spun Vegetables | Micro Greens | Hearts of Palm

Norway – Salmon 8 oz	**29**
Mexico - Red Snapper 9 oz	**31**
Florida - Swordfish 8 oz	**38**
Alaska – Halibut 8 oz	**42**

NEW YORK "CLUB"
CAB Char-Grilled NY | Lobster Tail | Apple Smoked Bacon | Truffle Demi-Glace | Crispy Asparagus Fries
52

DIVER SCALLOPS
Seared Maine U10 Diver Sea Scallops | Roasted Baby Beets | Beet Puree | English Peas
Shaved Fennel | Pea Tendrils Salad | Orange Fennel Emulsion | Beet Fritters
46

MISO MY BASS
Miso-Marinated Chilean Sea Bass | Furikake Spicy Rice | Sesame Bok Choy | Black Garlic Eel Sauce
42

BIG PORKEY
Char-Grilled Kurobuta Pork Tomahawk | Garlic Confit Roasted Fingerling Potatoes
Roasted Carrot Puree | Fried Carrots | Garlicky Spinach | Pork Jus
48

BBQ BISON BURGER
Char-Grilled 8 oz New Mexico Bison | Braised Bison Bacon | BBQ Bacon Jam
Sunny Cage-Free Egg | Parmesan Steak Fries | Buttery Bun
27

CRAZY WILD MUSHROOM
Mushroom Ravioli | Roasted Assorted Mushrooms | Truffle Cream | Moliterno Truffle Cheese “Shower”
33

SHAVED SUMMER TRUFFLE
Add to any of the dishes above
43

Butchers Block

Certified Black Angus Beef

CAB Choice		CAB Prime	
8 oz Filet	**38**	8 oz Filet	**54**
12 oz Ribeye	**37**	12 oz Ribeye	**51**
12 oz New York	**36**	12 oz New York	**48**