

Appetizers

Roasted Tomato Bisque \$15.00

Roma tomatoes cooked in a bed of fresh herbs, garlic, shallots, black peppercorns and olive oil pureed to perfection and served with Mexican crema and focaccia croutons

Lamb Lollipops \$16.00

New Zealand herbed lamb chops grilled to perfection served with a mint sauce

Escargot Provencal \$16.00

Mushroom Cap escargot cooked in butter with garlic and fresh herbs and wine served with toasted baguette

Coquilles St. Jacques \$17.00

Pan Seared Scallops with Creamy Wine Sauce and Melted Cheese

Salads

The El Paso Club House \$10.00

Baby mixed greens with artichokes and cucumbers served with tomato confit, gorgonzola cheese with your choice of dressing

Wedge Salad \$11.00

Iceberg Lettuce Topped with Crisp Bacon, Blue Cheese Crumbles, Chopped Egg
Served with Sliced tomatoes and Red Onion

Classic Caesar Prepared Tableside for Two \$17.00

Crisp romaine, tossed with herbed croutons, grated parmesan cheese, custom made dressing and garnished parmesan crisp and anchovy fillet

Entrees

Chicken Marsala \$20.00

Tender young chicken breast cooked in fine marsala wine and mushrooms served with asparagus and potatoes

Grilled Harvest Salmon \$29.00

Sockeye salmon grilled to perfection served with The El Paso Club rice pilaf, roasted butternut squash, grilled beets and a delicate drizzle of a blood orange & caper gastrique

Frenched Berkshire Pork Chop \$33.00

Cranberry & apple stuffed chop grilled to perfection and served with whipped potatoes, haricot verts and a savory Austin East Spiced Cider gravy

Seabass C'est Magnifique \$42.00

Pan seared Chilean seabass atop braised red cabbage, roasted beets and shaved asparagus with a roasted tomato Gastrique sauce and Mexican crema

Filet Mignon & Lobster \$62.00

Grilled filet mignon with 12oz. broiled lobster tail, a delicate drizzle of béarnaise sauce served with whipped potatoes and grilled asparagus

Chateaubriand for Two Tableside \$82.00

16 oz. center cut filet of beef cooked to your desire served with caramelized potatoes, grilled asparagus and tableside made sauce

Boeuf en Croute ...30.00

Beef Tenderloin with Wild Mushroom Pate wrapped on Phyllo Dough and Demi-Glaze Sauce served with Sugar Brown Potatoes and Asparagus

Dessert Cart

Chocolate Chocolate Cake	\$6.00
Spanish Flan	\$6.00
Carrot Cake	\$6.00
Dutch Apple Pie a la Mode	\$7.00
Walnut Praline Cheesecake	\$7.00
Key Lime Pie	\$7.00

Tableside Desserts

Bananas Foster or Cherries Jubilee
\$16.00 for two guests