

## 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 . . . \$17.00*

New Zealand herbed lamb chops grilled to perfection served with an orange blossom gastrique

### *Escargot Provencal . . . \$16.00*

French escargot cooked in butter with garlic and fresh herbs served with toasted baguette and topped off with parmesan cheese and minced parsley

### *French Cognac Lobster Bisque . . . \$22.00*

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

## Salads

### *The El Paso Club House . . . \$10.00*

Baby mixed greens wrapped in a sliced cucumber ribbon and served with tomato confit, queso fresco with your choice of dressing

### *Pear & Champagne . . . \$13.00*

Mixed greens wrapped in a cucumber ribbon served with sliced pear, blue cheese, candied walnuts served with a pear & champagne vinaigrette

### *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

### *Carrot Osso Bucco. . . . \$20.00*

Batonnet of carrots braised with mushrooms and pearl onions cooked in red wine and served with grilled polenta cakes and a porcini powder

### *Curried Cauliflower Steak. . . . \$22.00*

Atop The El Paso Club pilaf with roasted butternut squash, caramelized brussel sprouts with a delicate tomato gastrique drizzle & red chile oil

### *Club-Made Pumpkin Ravioli. . . . \$23.00*

Fresh pumpkin, ricotta and pecorino Romano cheese filled ravioli cooked to perfection, tossed in a thyme & sage beurre noisette with a balsamic reduction

### *Pan Seared Harvest Salmon. . . . \$29.00*

Sockeye salmon seared to perfection served with The El Paso Club pilaf, roasted butternut squash, caramelized brussel sprouts 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 trifecta sauce of roasted tomato gastrique, Mexican crema & bearnaise sauce

### *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, creamed spinach cake and sauce made tableside

# Dessert Cart

Chocolate Chocolate-Chip Cake . . . . \$7.00

Spiced Apple Pie a la Mode . . . . \$8.00

Pecan Praline Cheesecake . . . . \$9.00

Sugar Free Peanut Butter Mousse Trifle . . . . \$10.00

Signature Dessert- Pumpkin Soufflé with Maple Bourbon Crème  
Anglaise (sharable for 2) . . . . \$14.00

\*\*\* please allow 22 minutes to prepare soufflés \*\*\*

## Tablesides Desserts

Bananas Foster or Cherries Jubilee

\$16.00 for two guests

*\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*\*\**