

Entrée Soups & Salads

Tomato Bisque & Gourmet Grilled Cheese. . . .

Silky tomato bisque garnished with Mexican crema served alongside a sourdough grilled cheese filled with sharp cheddar, havarti and fresh mozzarella

New England Clam Chowder Bread Bowl. . . .

Creamy clam chowder in a warm sourdough bowl topped with a seafood salad of baby shrimp, scallops, crab and pulpo

Fall Harvest Cobb Salad. . . .

Romaine & baby lettuces with sliced turkey, crisp bacon, caramelized brussel sprouts, sliced apple, candied walnuts and avocado gently tossed in a roasted butternut squash vinaigrette

Healthy Salmon Bowl. . . .

Sockeye salmon seared medium-well served with The El Paso Club pilaf, grilled fennel, roasted beets, grilled asparagus and roasted butternut squash with an e.v.o.o. drizzle

Sandwiches

The El Paso Club. . . .

Toasted whole wheat bread with Dijon mustard and mayonnaise, sliced turkey, crisp bacon, fresh mozzarella, romaine lettuce and sliced tomato with your choice of french fries, kettle chips or sweet potato fries

Kobe-Hatch Chile Burger. . . .

Grilled Kobe with melted mozzarella cheese, roasted Hatch chile, over easy egg, fried shallots and a drizzle of our spicy ghost chile sauce served on a kaiser roll with your choice of french fries, kettle chips or sweet potato fries

Entrees

Carrot Osso Bucco. . . .

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

Chicken Scaloppini. . . .

Tender white meat chicken in a panko crust served with whipped potatoes and glazed carrots served with a blood orange & caper beurre blanc

Braised Pork Osso Bucco. . . .

Two 4oz. shanks braised and served with comforting macaroni & cheese with sharp cheddar, havarti cheese, blue cheese, parmesan and toasted breadcrumbs

Sam Young Special. . . .

Pan seared Dover sole with whipped potatoes, grilled asparagus and a delicate drizzle of maître d' sauce

Club-Made Pumpkin Ravioli. . . .

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

Beef Caldis. . . .

Beef tenderloin stewed with onion, Hatch chile, diced potatoes and tomatoes served in a bowl with Spanish saffron rice and warm flour tortillas

The El Paso Club Carne Asada. . . .

8oz. grilled petit filet topped with roasted Hatch chile, sautéed onions and blistered tomatoes alongside Spanish saffron rice and deconstructed red enchiladas

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