

THE CATALINA ROOM

Ventana Canyon Golf and Racquet Club

Starters

Bowl Daily House Made Soup
Made from the freshest ingredients

Bowl of Tomato Gazpacho
Ripe Red Tomato Gazpacho with Cucumber Garnish

Bowl of Tortilla Soup
A taste of the Southwest

Shrimp Cocktail
With Roasted Corn and Black Bean Pico,
and a Southwest Spiced Cocktail Sauce

Focaccia Bread Bruschetta
Marinated Tomatoes on Toasted Herb Focaccia Bread
topped with Melted Provolone Cheese, Basil, Garlic Butter,
Fried Capers and White Truffle Oil

Tapas Plate
Served with Grilled Pita, Kalamata Tapenade,
Roasted Garlic, Lemon Hummus and Goat Cheese

Chilled Crab & Avocado
Lump Crab & Avocado tossed in a
Lemon Champagne Vinaigrette, Lemon Granite

Seared Ahi
Seared Ahi Tuna accompanied with
Grilled Baby Bok Choy, Golden Tomato Ponzu

Lodge House Salad
Chopped Romaine and Iceberg with Red Onion, Croutons,
Cherry Tomatoes, Sliced Cucumber and Sweet Potato Fritz

Ventana Blue Salad
Baby Greens, Bleu Cheese, Spiced Pecans,
Green Apples, Berries, Citrus Segments, Orange
Poppy Seed Dressing and Sweet Potato Fritz

Traditional Caesar Salad
Classic Style Dressing, Romaine Lettuce, Garlic Bread
Croutons, Anchovies and Parmesan Cheese

Entrees

Pan Seared Trout
Hazel Nut Dusted Pan Seared Rainbow Trout with Frangelico Butter Sauce,
Confetti Vegetable Basmati Rice Pilaf and Buttered Grilled Asparagus

Ginger Soy Salmon
Miso Stir-Fried Vegetables, Garlic Ginger Glaze and Grilled Pineapple

Roasted Half BBQ Chicken
Roasted Half Chicken glazed with Southwest BBQ Sauce served with Cornbread Waffle & Honey Butter,
Vinaigrette Style Coleslaw

Herb Crusted Petite New Zealand Lamb Loin
Roasted New Zealand Lamb Loin with Herb Crust served with Winter Ratatouille,
Sugar Snap Peas and Natural Lamb Jus Lie'

Kobe Meat Loaf
Made Fresh Daily and served with Mashed Potatoes, Country Gravy and Chef's House Vegetables

Shrimp Scampi
Sautéed Shrimp over Saffron Israeli Cous Cous with Tomato Garlic Butter Sauce
topped Colossal Green Olives & Sugar Snap Peas

Beef Tenderloin *
Angus Center Cut 6 oz. Aged U.S.D.A. Choice Beef Tenderloin grilled to order.
Served with Roasted Poblano Mashers, Haricot Vert & Brandied Demi

New York Strip Steak *
Grilled to Order 10 oz. Angus Strip Steak,
Served with Mashed Potatoes and New York Creamed Spinach

Braised Pork Shoulder
Braised Pork Shoulder, served with Mesquite Roasted Tomato Pan Jus,
Mashed Potatoes & Succotash

Seared Scallops & Rock Shrimp Ragout
Seared Sea Scallops with Potato and Rock Shrimp Ragout, Apple Smoked Bacon and English Peas

Chipotle Baby Back Ribs
Smoked Chipotle Baby Back Ribs with French Fries and Coleslaw Half or Whole Rack

Grilled Vegetables with Roasted Corn & Potato Risotto
Assorted Grilled Vegetables and marinated Portabella Mushrooms served with
Roasted Corn & Potatoes finished with Cream and Asiago Cheese in Risotto Style

Pasta Of The Day
Chef's Daily Creation. Market Price

Daily Fresh Fish
Market Price

A Cup of Soup, Side Caesar or Side House Salad may be purchased with Purchase of Entrée
*Preparation requires a minimum of 20 minutes