Corral Clubhouse Classic Menu

Appetizers

Fried Calamari with a Lemon Aioli and Marinara Sauce \$14

Heirloom Tomatoes, Fresh Mozzarella, Roasted Peppers Topped with Basil Pesto and Aged Balsamic **\$11**

Braised Pork Belly with a Honey Moonshine and Roasted Apple Glaze Topped with a Green Apple Slaw and Sautéed Greens **\$ 14**

Salads

Mixed Greens with Cucumbers, Grape Tomatoes, Shaved Carrots, Broccoli and Croutons with your choice of dressing **\$ 9**

Crisp Romaine Lettuce, Garlic Croutons, Shaved Parmesan and Fried Capers with Our New Creamy Caesar Dressing **\$12**(Substitute baby kale for romaine \$2)

Mixed Greens, candied pecans, crumbled Gorgonzola Cheese, Shaved Crisp Apple & Dried Cranberries with Huckleberry Vinaigrette **\$ 14**

Entrees

Buttermilk Fried Organic Chicken with Mashed Potatoes, Seasonal Vegetables and Drizzled with Truffle Honey Butter **\$24**

Grilled 120z Snake River Farms NY Strip Served with Fingerling Potatoes, Seasonal Vegetables and Fresh Herb Red Wine Demi-Glace **\$39**

Filet Mignon 50z **\$31**, 90z **\$39** Grilled and Served with Mashed Potatoes, Seasonal Vegetable and Fresh Herb Red Wine Demi-Glace