



# STARTERS

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## CALAMARI ELEGANTE

8oz Of Deep Fried Calamari Served With Arrabbiata Sauce  
\$19

## TIRADITO

Seared Ahi Tuna Steak,  
Sriracha Chili Oil, Balsamic Glaze, Ginger & Wasabi  
\$20

## ATOMIC COCKTAIL

6 Coconut Shrimp with Melon Marmalade Sauce, Lemon & Jalapeños  
\$18

## HOUSE NACHO DELUXE

Corn Tortilla Chips, Pork Sausage, Black Beans, Tomatoes, Cheese,  
Queso, Jalapeños, Salsa, Sour Cream  
\$20  
Add on Green Chile \$1.50

# SALADS

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## CAESAR SALAD

Romaine Lettuce, Heirloom Tomatoes,  
Shredded Parmesan Tossed In House  
Caesar And Croutons  
Full \$13  
Side \$7

## HOUSE SALAD

Spring Arugula Mix With  
Heirloom Tomatoes, Cucumbers And  
Honey Dijon Vinaigrette  
Full \$13  
Side \$7

## STRAWBERRY SALAD

Mixed Greens, Strawberries, Feta Cheese,  
Pecans, and a Maple Vinaigrette  
Full \$16

# TURTLEBACK ENTREES

## CHICKEN ALFREDO

Al Dente Fettuccine, Sauteed Mushrooms,  
House Alfredo Sauce, Grilled Chicken  
with 2 Sticks Of Garlic Bread

\$21

## TIMBALE

Quinoa Tower Topped With Sliced  
Avocado and Shredded Carrots Served  
With Red Coulis And Brussels Sprouts

\$18

## STUFFED CHICKEN RELLENO

Chicken Breast Stuffed with Green Chile  
Mozzarella, Mushroom Panko with wild  
rice Zucchini and Squash topped With  
a Homemade Green Sauce

\$28

## SALMON

8 oz Salmon Filet on Herb Polenta Cake  
with Prosciutto Wrapped in  
Asparagus & Lemon Beurre Blanc

\$32

## STUFFED MUSHROOMS

Sauteed Onions And Bell Peppers Stuffed  
In A Grilled Portabella Mushroom Served  
With Red Pepper Coulis And Brussels

Sprouts

\$23

## FRENCH PORK CHOP

Wild Rice with Mixed Vegetables  
Topped with an Apricot Green Chile Glaze

\$34

## FAJITAS

Chicken **OR** Steak Fajitas With Sizzling  
Onions And Bell Peppers With A Side Of  
Shredded Cheese, Flour Tortilla And Sour  
Cream

1lb \$25

## TUSCAN CHICKEN PASTA

8 oz Fettuccine Pasta served  
with a Tuscan cream sauce with Sun dried  
Tomatoes, Chicken and served with  
Breadsticks on the side.

\$20

## TURTLEBACK STEAKS

Your Choice Of 6 oz Filet Mignon ,  
12 Ribeye **OR** 10 oz Sirloin  
Grilled To Your Preference. Served With  
Wild Rice **OR** Whipped Potatoes,  
Asparagus **OR** Brussels Sprouts &  
Topped with House Herb Butter

\$40

## BOURGUIGNONNE

Braised Short Ribs, Garlic Whipped  
Potatoes, Asparagus Topped With Red  
Chile Glaze

\$36

## CLUBHOUSE BURGER

## STEAK SANDWICH

6 oz Sirloin Steak served on a hoagie roll,  
with Bell Peppers, Mushrooms, Onion,  
Swiss Cheese, Arugula & Horseradish Mayo

\$25

7 oz Beef Patty, Cheddar Cheese,  
Green Chile, Lettuce, Tomato, Onions,  
Bacon Aioli on a Brioche Bun & Potato Fries

\$19

\*\*\*Parties of 6 or More will be assessed Gratuity of 20%.

