

APPETIZERS & SALADS

SHRIMP COCKTAIL

Deep Fried Coconut Shrimp Served
With Chef's Atomic Melon
Marmalade
\$19

TIRADITO

Seared Ahi Tuna Steak, Sriracha,
Chili Oil, Balsamic Glaze, Ginger
And Wasabi
\$21

CUBAN SLIDERS

(3) Beef And Chorizo Patty With
Manchego Cheese, Arugula,
Chipotle Aioli On A Pretzel Bun
And Fries
\$21

CALAMARI ELEGANTE

8oz Of Deep Fried Calamari Served
With Red Chimichurri And Lemon
Wedge
\$19

BRUSCHETTA

(4) Baguette, Diced Tomatoes,
Basil, Balsamic Glaze and Shaved
Parmesan
\$15

HOUSE SALAD

Spring Arugula Mix With Red
Onions, Shredded Carrots,
Heirloom Tomatoes, Cucumbers And
Prickly Pear Vinaigrette
\$13

QUINOA SALAD

Quinoa, Broccoli, Apple, Feta
Cheese, Heirloom Tomato, Carrots,
Tofu and Balsamic Vinaigrette
\$18

CAESAR SALAD

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

✦ FRENCHED WING POPS ✦

(6) Deep Fried Frenched Wings
Tossed In Orange Cranberry Sauce
\$17

A 3% discount is offered on all
transactions made with Cash, Check Or
Debit Card

ENTREES

CHICKEN ALFREDO

Al Dente Fettuccine, Mushrooms,
House Alfredo Sauce, Grilled
Chicken and (2) Garlic Breadsticks
\$21

CHICKEN FRICASSE

Airline Chicken, Fingerling
Potatoes, Heirloom Carrots and
House Mushroom Cream Sauce
\$34

BLACKENED SALMON

Searred Blackened Salmon, Grilled
Brussel Sprouts, Polenta Cake and
Beurre Blanc
\$33

BOURGUIGNONNE

Braised Short Ribs, Green Chile And
Manchego Mashed Potatoes,
Asparagus And Red Chile Glaze
\$36

HALIBUT

Halibut served with Fingerling
Potatoes, Asparagus, Tomato and
Corn Salsa, Pistachio, Parmesan
Cheese and Lemon Beurre Blanc
\$40

100Z SIRLOIN

Grilled Sirloin, Braised Red
Cabbage, Asparagus, Fingerling
Potatoes and Sweet Chile Soy
Glaze
\$40

TIMBALE

Quinoa Tower, Avocado, Shredded
Carrots Served With Red Pepper
Coulis and Brussel Sprouts | \$19
Add chicken OR Shrimp +\$6

FRENCH CHOP

Grilled Pork Chop served with Wild
Rice, Grilled Brussel Sprouts and
Apple Chutney Sauce
\$36

RIBEYE

12oz Ribeye Served With Garlic
Whipped Potatoes, Asparagus And
Peppercorn Sauce
\$44

ROASTED DUCK

Roasted Duck, Pickled Apples, Baby
Carrots, Fingerling Potatoes and
Chicken Demi
\$36

SHRIMP TAGLIATELLE

Linguine Pasta, Shrimp, Fennel
Seeds, Cherry Tomatoes, Arugula,
Tarragon, and Lemon Butter
Parmesan
\$30

STUFFED MUSHROOMS

Sautee Onions, Bell Peppers inside a
Grilled Portabella Mushroom, Red
Pepper Coulis and Brussel Sprouts
\$23

✦ PORK BELLY ✦

Braised Pork Belly, Baby Carrots,
Caramel Apples, Diced Prosciutto,
Fingerling Potatoes, Orange Puree
\$33

THE CLUB BAR

Happy Hour Appetizers Available Sunday, Monday, Thursday 4pm - 6pm
Thursday Night Theme Dinner Specials and Live Performance by Local Artists 5:30pm - 9pm

BIRDIE WINGS

DEEP FRIED JUMBO WINGS WITH
YOUR CHOICE OF GHOST PEPPER,
HOT, BBQ, HONEY CHIPOTLE, LEMON
PEPPER OR NAKED

6PC \$13 12PC \$26

FRIED PICKLES

LIGHTLY DUSTED DEEP FRIED PICKLES,
SERVED WITH CHIPOTLE RANCH SAUCE

\$13

CUBAN SLIDERS

(3) CHORIZO AND GROUND BEEF
PATTIES WITH MANCHEGO CHEESE,
PICKLES ARUGULA AND CHIPOTLE
AIOLI ON A PRETZEL BUN AND FRIES

\$21

FRONT 9 NACHOS

TORTILLA CHIPS TOPPED WITH BEANS,
LETTUCE, TOMATO, AND HOUSE
CHEESE SAUCE

\$13

ADD CHICKEN OR GROUND BEEF + \$6

SAMPLER PLATTER

PICK 4

MUSHROOM CAPS, MOZZARELLA
STICKS, ONION RINGS, WAFFLE
FRIES, POTATO FRIES, SWEET
POTATO FRIES, FRIED ZUCCHINI

\$23

CLUBHOUSE BURGER

7OZ PATTY, BRIOCHE BUN, CHEDDAR
CHEESE, GREEN CHILE, LETTUCE,
TOMATO, RED ONION, BACON AIOLI
AND FRIES

\$21

CHILE CHEESE FRIES

MECUT FRIES TOPPED WITH QUESO
AND DICED GREEN CHILE

\$13

ADD CHICKEN + \$6

PULLED PORK SLIDERS

(3) PULLED PORK SLIDERS WITH
COLESLAW, PICKLES, ROOT BEER
BBQ SAUCE AND FRIES

\$18

CHIPOTLE CHICKEN

GRILLED CHICKEN BREAST, BACON,
CHEDDAR, LETTUCE, TOMATO,
ONION, CITRUS CHIPOTLE SAUCE
ON A BRIOCHE BUN AND FRIES

\$19

HATCH CHEESESTEAK

SHAVED STEAK, SAUTEED ONIONS,
BELL PEPPERS, GREEN CHILE,
MUSHROOMS, CHEDDAR OR SWISS
CHEESE ON A HOAGIE BUN AND
FRIES

\$19





APPETIZERS & SALADS

BIRDIE WINGS

DEEP FRIED JUMBO WINGS WITH YOUR CHOICE OF GHOST PEPPER, HOT, BBQ, HONEY CHIPOTLE, GARLIC PARMESAN, LEMON PEPPER AND NAKED

6PC \$13 12PC \$26

CHILE CHEESE FRIES

HOMECUT FRIES TOPPED WITH HOUSE QUESO AND CHOPPED GREEN CHILE

\$13

PULLED PORK SLIDERS

(3) PULLED PORK SLIDERS WITH COLESLAW, PICKLES, ROOT BEER BBQ SAUCE AND POTATO FRIES

\$21

CAESAR SALAD

ROMAINE LETTUCE, HEIRLOOM TOMATOES, SHREDDED PARMESAN, TOSSED IN CAESAR DRESSING, TOPPED WITH CROUTONS

\$13

CUBAN SLIDERS

(3) GROUND CHORIZO & BEEF PATTY, MANCHEGO CHEESE, ARUGULA, PICKLES, CHIPOTLE AIOLI ON A PRETZEL BUN AND FRIES

\$21

TIRADITO

SEARED AHI TUNA STEAK, SRIRACHA SAUCE, CHILI OIL, BALSAMIC GLAZE, GINGER AND WASABI

\$21

HOUSE SALAD

SPRING MIX, ARUGULA, SLIVER RED ONIONS, SHREDDED CARROTS, CUCUMBERS, HEIRLOOM TOMATOES, CROUTONS AND PRICKLY PEAR VINAIGRETTE

\$13

QUINOA SALAD

QUINOA, BROCCOLI, APPLE, FETA CHEESE CRUMBLE, TOFU, HEIRLOOM TOMATOES, SHREDDED CARROTS AND BALSAMIC VINAIGRETTE

\$17



ENTREES

CLUBHOUSE BURGER

7OZ BEEF PATTY, CHEDDAR, WHOLE GREEN CHILE FILET, LETTUCE, TOMATO, ONIONS, BACON AIOLI ON A BRIOCHE BUN AND FRIES

\$21

CHIPOTLE CHICKEN

CHIPOTLE CHICKEN PATTY, BACON, CHEDDAR, LETTUCE, TOMATO, ONION, CITRUS CHIPOTLE SAUCE ON A BRIOCHE BUN AND FRIES

\$19

HATCH CHEESESTEAK

SHAVED STEAK, SAUTEED ONIONS, BELL PEPPERS, GREEN CHILE, MUSHROOMS, CHEDDAR OR SWISS CHEESE ON A HAOGIE BUN AND FRIES

\$19

MEATBALL SUB

MARINATED MEATBALLS, MELTED SWISS, MARINARA, SHREDDED PARMESAN AND FRIES

\$19

CHICKEN ALFREDO

FETTUCINE PASTA, SAUTEED MUSHROOMS, HOUSE ALFREDO SAUCE, GRILLED CHICKEN AND (1) GARLIC STICK

\$19

BLACKBERRY GRILLED CHEESE

SOURDOUGH, SMOKED GOUDA, SLICED MUNSTER, BLACKBERRY MARMALADE AND FRIES

\$17

GASTRO DOGS

CHOOSE (1) OF OUR BACON WRAPPED POUNDER HOT DOGS AND FRIES

*GERMAN GASTRO

*NM GREEN CHILE GASTRO

*PHILLY GASTRO

\$19

ORANGE-CRAN CLUB

TURKEY, BACON, LETTUCE, TOMATO, ONION, ORANGE CRANBERRY MARMALADE AND FRIES

\$19

UPGRADE
YOUR SIDES!
SWEET POTATO FRIES
+\$3

ONION RINGS
+\$3

WAFFLE FRIES
+\$3

A 3% DISCOUNT IS OFFERED ON ALL TRANSACTIONS MADE WITH A CASH, CHECK OR DEBIT CARD



Turtleback Mountain Breakfast Menu

Fresh Fruit Plate **\$9**
Assorted Fresh Berries, Melons & Pineapple with a scoop of Cottage Cheese

Overnight Oats **\$10**
Overnight Soaked Oats topped with Fresh Berries and Toasted Pecans

Huevos Rancheros **\$16**
2 Corn Tortillas, Three Eggs your way, Shredded Cheese & Sour Cream

Chilaquiles **\$14**
Tri Colored Tortilla Chips with Fresh Eggs your way, Topped with Red OR Green Sauce, Fresh Tomatoes, Onions, Sour Cream & Queso Blanco

French Toast **\$12**
Two Slices of Thick Cut Bread, Cajeta Caramel, Whipped Cream, Mixed Berries, Powdered Sugar, Your Choice Of Bacon, Ham OR Sausage

Breakfast Combo **\$14**
Two Eggs your way, Hash Browns, Choice of Bacon, Ham, OR Sausage, Tortilla, Biscuits OR Toast

The Morning Stretch **\$10**
Greek Style, Honey Vanilla Yogurt topped with Fresh Berries and Honey

Avocado Toast **\$14**
Sourdough OR Gluten Free Toast smothered with Toasted Avocado, Two Eggs your way & Shredded Cheese

Build Your Own Burrito **\$12**
Three Eggs with Diced Potatoes, Cheese & Your Choice of Bacon, Ham OR Sausage. Smothered with Red, Green OR Christmas Salsa

Biscuits & Green Chile Gravy **\$14**
Two House Made Biscuits topped with House Made Green Chile Gravy

Flapjacks **\$12**
Stack of Three Pancakes served with Maple Syrup, Butter, Fresh Berries & Your Choice of Bacon, Ham OR Sausage

Steak & Eggs **\$22**
8oz Sirloin Steak, Two Eggs to order, Hash Browns, Sauteed Onions & Mushrooms. Tortilla, Biscuit OR Toast

Sides

2 Eggs	\$4
2 Sausage, Bacon OR Ham	\$4
Home Fried Potatoes	\$3
Hash Browned Potatoes	\$4
Bagel, Toast OR Tortilla	\$3

Hours: Sundays, 8am to 11am
Call For Reservation: 575-744-7100

A 3% discount is offered on all transactions made with Cash, Check or Debit Card!

Omelet Station \$16

Watch As Our Cooks Create Your Omelet To Your Specifications!

Choose from Fillings and Toppings, Hash Browns and Choice of Bacon OR Sausage.

All at Our Actions Station!

