

THE CLUBS OF CORDILLERA RANCH

EST. 2006 • BOERNE, TEXAS

STARTERS

SEARED AHI TUNA STACK 13

crisp wontons, avocado, jicama salad

FRESH CHICKEN WINGS 12

traditional Buffalo, Korean-style

QUESADILLAS 11

beef or chicken, grilled peppers & onions, guacamole, sour cream, pico de gallo

SESAME CRISP ASPARAGUS 8

buttermilk ranch, spiced ponzu

DOC'S DIP TRIO 9

queso, guacamole, fire-roasted salsa roja

SPICY CILANTRO HUMMUS 8

raw vegetables, grilled flatbread

SOUPS & SALADS

SOUP OF THE DAY 5/8

RANCH TORTILLA SOUP 5/8

chicken, avocado, queso fresco, tortilla strips

"TEX-ASIAN" SWEET AND SOUR GRILLED CHICKEN SALAD 14

chopped romaine hearts, Napa cabbage, scallions, enoki mushrooms, edamame, wasabi crunch, sesame-peanut dressing

BBQ CHICKEN CHOPPED SALAD 12

chicken, corn, black beans, tomato, cheddar cheese, tortilla strips, jalapeño ranch

"THE CLUB" COBB SALAD 12

ham, turkey, bacon, tomato, avocado, Swiss cheese

RANCH CHOPPED SALAD 8

asparagus, hearts of palm, maple glazed pecans, tomato, bleu cheese, aged sherry vinaigrette

CUP & HALF 9

choose two: cup of soup, classic club, chicken salad sandwich, ranch chopped, petite lettuce or Caesar salad

CORDILLERA CAESAR SALAD 10

chopped romaine and hearts, Ambriola Parmigiano - Reggiano, classic Caesar dressing, crisp baguette croutons

HOUSE PETIT LETTUCE SALAD 7

Red Oak, butter & romaine lettuces, cherry tomato, shaved carrots & radish, rosemary croutons
choice of: ranch, jalapeño ranch, bleu cheese, thousand island, honey mustard, Caesar, balsamic vinaigrette, Italian herb red wine vinaigrette, cilantro-lime vinaigrette

ADD TO ANY SALAD

CHICKEN 6 | SALMON 14 | SHRIMP 10 | TENDERLOIN 18

BACON 4 | AVOCADO 2 | AHI TUNA 15

**** Menu Substitutions / Additions May Result In an Additional Charge ****

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AUGUST FEATURES

SHAVED PRIME RIB MELT 14

buttered Texas toast, provolone, sweet peppers, caramelized onions, fried egg

SWEET N SPICY HALF RACK OF RIBS 18

andouille mac & cheese, pickle chips, marinated onions

SUMMER APPLE & JAMON FLATBREAD 16

apple butter, caramelized onions, goat cheese, mozzarella, shaved jamon serrano, fresh arugula

SEARED DIVER SCALLOP — TEXAS TOMATO & STRAWBERRY SALAD 28

cucumber, Texas greens, strawberry vinaigrette

FIG & FRANGIPANE TART 8

house pistachio ice cream, crème anglaise

PIZZAS & FLATBREADS

SMALL PIZZA — TEN INCH 13 | LARGE PIZZA — SIXTEEN INCH 22

(4 toppings included, add 1 per additional topping)

beef, chicken, ham, sausage, pepperoni, mushroom, onion, bell pepper, jalapeños, black olives, fresh basil, pineapple, fresh mozzarella

MARGHERITA FLATBREAD 14

fresh mozzarella, vine ripe tomato, basil, balsamic reduction

ITALIAN FLATBREAD 14

marinara, mozzarella, sausage, pepperoni, pancetta, pepperoncini

SANDWICHES, BURGERS & MORE

served with choice of side | add 2 for mac & cheese

TEXAS "FIESTA" MELT 14

grilled Akaushi beef patty, grilled onion, jalapeños, queso, avocado, pico de gallo, Texas toast

AKAUSHI "SMASH" PATTY 13

griddled 8oz Akaushi beef patty, melted American cheese, pickle chips, shredded lettuce, shaved tomato, 1000 island dressing, toasted white bun

AKAUSHI BEEF RANCH BURGER 14

lettuce, tomato, red onion, choice of two toppings | *add .50 for each additional item topping*

CHICKEN SALAD SANDWICH 11

red grapes, pecans, toasted wheatberry

CLASSIC CLUB 12

ham, turkey, bacon, lettuce, tomato, avocado, Swiss cheese, mayonnaise, toasted wheatberry

BLT CHICKEN SANDWICH 11

bacon, Swiss cheese, lettuce, tomato, avocado, toasted sourdough

CLASSIC ITALIAN HOAGIE 12

provolone, pepperoni, black forest ham, genoa salami, shredded lettuce, tomato, shaved white onion, mayo, oregano, oil and vinegar

SOUTHERN-STYLE CHICKEN TENDERS 10

ranch, honey mustard or country gravy

SIDES

CLUB-MADE POTATO CHIPS | FRENCH FRIES | FRESH SEASONAL FRUIT 4

ONION STRAWS | SWEET POTATO FRIES | VEGETABLE OF THE DAY 5

MAC & CHEESE GRATIN 6

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AKAUSHI BEEF STEAK

All-Natural 100% Source Verified Akaushi Beef, Hand-Cut on Premise Each Day

6 oz PETITE FILET 39

8 oz FILET 43

14 oz NEW YORK STRIP 34

16 oz RIBEYE 42

All Steaks are Served with Whipped Mashed Potatoes, Grilled Asparagus, Garlic-Herb Compound Butter



All-Natural  Source Verified  Hormone Free



RARE - Cool Red Center

MEDIUM RARE - Warm Red Center

MEDIUM - Warm Pink Center, Touch of Red

MEDIUM WELL - Warm Brown, Slightly Pink Center

WELL DONE - Hot Brown, No Pink

ENTREES

GRILLED SALMON 18

cilantro coconut rice, grilled pineapple-mango salsa

OVEN ROASTED ROSEMARY CHICKEN CAPELLINI PASTA 16

lemon scented arugula, shaved parmesan, vodka marinara cream

TEXAS SIZED CHICKEN FRIED STEAK 21

mashed red bliss potatoes, buttered corn on the cobb, Texas toast, country white gravy

LEMON CAPER-MARSALA CHICKEN 16

pan sautéed chicken paillard, rosemary mashed potatoes, ratatouille vegetables, crisp polenta

CHARRED MARKET FISH TACO PLATE 16

avocado, cabbage, citrus vinaigrette, pico de gallo, sour cream, Spanish rice, black beans

STARR'S CHICKEN TINGA TOSTADAS 14

smashed charro beans, shredded lettuce, plum tomatoes, queso Oaxaca, Spanish rice, fresh lime

Gluten Free Pasta, Bread, and Pizza Crust are Available Upon Request

Signature

Signature Dining Thursday - Saturday Nights

BEGINNINGS

CORDILLERA LOBSTER CHOWDER 9

cold water lobster meat, Idaho & sweet potato squares
tio pepe sherry, house cheddar biscuit bites

ULTIMATE WEDGE 10

whole baby iceberg lettuce, Roquefort crumbles, maple glazed
bacon lardons, crisp red shallots, house buttermilk dressing

CRISPY "BIRD IN A NEST" 16

chicken fried natural quail lollipops, potato threads,
jalapeño aioli & chipotle béarnaise

POACHED COLOSSAL SHRIMP COCKTAIL 22

classic horseradish cocktail sauce, fresh lemon,
house saltine crackers

CORDILLERA SLOW MESQUITE SMOKED SALMON 16

whipped Boursin cheese, fresh lemon, bread three ways

CORDILLERA CAESAR SALAD 10

chopped romaine and hearts, Ambriola Parmigiano - Reggiano,
classic Caesar dressing, crisp baguette croutons

TEXAS TOY BOX HEIRLOOM TOMATO & BURRATA CHEESE 14

basil infused olive oil, crisp rosemary bruschetta

AHI TUNA TARTAR 18

shaved Asian pear, sesame-avocado, ginger aioli,
white soy, yucca chips

MAIN COURSE

CHARBROILED AKAUSHI PRIME N.Y. STRIP 54

grilled heirloom tomato - wilted garlic spinach stack, green peppercorn morel sauce

CORDILLERA WET RUB GRILLED AKAUSHI PRIME COWBOY STEAK 59

maple bacon glazed brussel sprouts, roasted corn - sweet potato hash, cilantro aioli, red shallot demi glace

ROASTED ORGANIC RACK OF LAMB 46

rosemary potato - Texas carrot ragout with snap peas, natural jus

FENNEL SWEET MUSTARD GLAZED BONELESS PORCELET CHOP 29

sweet potato mashers, wilted garlic spinach, tobacco onion straws

OVEN ROASTED SCOTTISH SALMON TOURNADO 28

crisp gnocchi - heirloom tomato sauté, whipped parmesan - cauliflower, aged Modena reduction - Aceite olive oil

BRAISED AKAUSHI SHORT RIB-SEARED HUDSON VALLEY FOIE GRAS 28

whipped truffle pomme purée, candied carrot, grained mustard bruschetta

PAN SEARED TEXAS REDFISH 28

rosemary mashed potatoes, griddled asparagus

Add Jumbo Lump Crab "Oscar" 9