

Lunch Menu

Served from 11:00 am - 3:00 pm, Tuesday through Saturday

Salads

Classic Cobb Salad \$10

Romaine Lettuce with Apple Wood Smoked Bacon, Chicken Breast, Crumbled Bleu Cheese, Avocado, Hard Boiled Egg, Diced Tomatoes and Julienne Red Onions

Pecan Crusted Chicken Salad \$10

Fresh Greens tossed in Balsamic Vinaigrette topped with Mandarin Oranges, Candied Pecans, Celery, Dried Cranberries and Blue Cheese Crumbles

*Seared Ahi Salad \$11

Macadamia Crusted Seared Ahi Tuna with Mandarin Oranges, Cucumber, Cilantro and Sesame Ginger Vinaigrette on a bed of Mesclun Greens

Classic Caesar Salad \$8

Romaine Lettuce tossed with Parmesan Cheese, Croutons and Caesar Dressing
Add Blackened Chicken \$4
Add Blackened Shrimp \$7

Roasted Beet Salad \$10

With Red Onion, Goat Cheese, Candied Almonds and Balsamic Vinaigrette

Soups

Soup du Jour

Cup - \$3 Bowl - \$6

Creamy soups may be served in a Bread Bowl for an additional \$1.50

French Onion

Cup - \$4 Bowl - \$8

Caramelized Onion topped with Parmesan Crusted Croutons and Swiss Cheese

Half Sandwich with Salad or Soup

Reuben, Tuna Melt or Prescott Lakes B.L.T.A with Salad or Soup du Jour \$9

French Onion available for an additional \$1

Upgrade to a Premium Half Salad \$8

Pecan Crusted Chicken or Beet Salad

**Consuming raw or undercooked meats, eggs or other foods may increase your risk for foodborne illness*

Lunch Selections

Crispy Basket of Wings \$6

Dry rubbed or tossed with BBQ, Sweet Chili or Buffalo sauce

Crispy Onion Rings \$6

Served with Ranch, BBQ or Chipotle Aioli dipping sauce

Crab Roll \$9

Deep fried Egg Roll stuffed with crab, served with Sweet Chili Aioli sauce

Antipasto \$10

Bleu Cheese Stuffed Olives with Salami, Artichoke Hearts,
Wedge of Brie, Crostini and Fruit Mostarda

Blackened Chicken Tacos \$9

Three Tacos served in Grilled Corn Tortillas with Lettuce,
Tomato, Cilantro and Chipotle Aioli

Grilled Chicken Quesadilla \$8

With Onions, Peppers and Cheddar Jack Cheese

Flat Bread Pizza of the Day \$6.50

Pastrami Sliders \$7

With Swiss Cheese and Dijonnaise on a Pretzel Roll - also available with Cole Slaw

Gourmet ¼ Pound Hotdog \$6

Served with Ketchup, Mustard, Relish and Red Onions

Additional Items \$.50 each - add Bacon \$1.50

Beer Braised Bratwurst \$8

With Sauerkraut, Whole Grain Mustard and Bacon served with House Made Chips

Beef Stroganoff \$9

Tender Choice Beef and Classic Mushroom Sauce, served over Egg Noodles

Turkey Pot Pie \$9

Chunks of Turkey with Carrots, Celery and Onions in a Savory Cream Sauce

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Lunch Entrées

Served with your Choice of Chips, Coleslaw, Cottage Cheese,
Potato Salad, Seasoned Fries or Sweet Potato Fries

Substitute: Fresh Fruit, Side Salad or Soup \$1.00 - Onion Rings \$2.00

Meatloaf Sandwich \$10

Chef Matt's own Meatloaf served on Brioche with Secret Sauce

Mile High Club \$11

Piled high with Bacon, Turkey, Ham, Butter Lettuce, Tomato, Cheddar Cheese
and Mayonnaise, served on choice of bread

Prescott Lakes B.L.T.A. \$9

Apple Wood Smoked Bacon, Butter Lettuce, Sliced Tomato, Avocado
and Mayonnaise, served on choice of bread

Classic Reuben \$10

Shaved Corned Beef with Sauerkraut, Swiss Cheese and Thousand Island Dressing,
served on Rye Bread

Prescott Lakes French Dip \$12

Thinly sliced Choice Beef on a fresh Hoagie Roll
with Swiss Cheese and Au Jus

Toasted Tuna Melt \$9

Albacore Tuna Salad, Swiss Cheese and Grilled Tomato, on Sourdough

Tempura Shrimp Wrap \$11

Shrimp, Avocado, Tomato, Red Onion, Citrus Aioli and Romaine Lettuce

**Grilled Burger, Chicken or Portobello Mushroom \$9*

Served with Lettuce, Tomato and Onion, on a Brioche Bun

Add Bacon or Avocado \$1.50

Add Fried Egg \$.75

Additional Items \$.50 each

Cheese, Sautéed Mushrooms, Feta Cheese, Green Chiles, or Caramelized Onions

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Chef Matt's Specialty Burgers

Each burger comes cooked to order with a choice of side

**The Texan - \$13*

Fried Onion Rings, Bacon and Cheddar Cheese with Barbecue Sauce

**Black 'n Bleu - \$13*

Bleu Cheese, Caramelized Onions and Mushrooms

**The Prescott Lakes Brunch Burger - \$12*

Bacon, Cheddar and an Over Easy Egg

**Bourbon Mushroom Burger - \$12*

Swiss Cheese with Steak Sauce

Join us in The Grille *for these Special Nights*

Smokin' Thursday

5:00PM - 8:00PM

All You Can Eat Fish Friday

5:00PM - 9:00PM

Prime Rib Special Saturday

5:00PM - 9:00PM

A service charge of 18% of the total cost of food and beverages has been added to your bill.

The service charge is paid directly to the Club for its costs, including to help us pay competitive wages to our staff, as we believe this allows us to attract and retain excellent staff members. The service charge is not a gratuity and will not be distributed directly to any employees who provided service to you.

Should you wish to add a gratuity to the final bill, you are welcome to do so.

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