

# REFUGE GOLF & COUNTRY CLUB

## Dinner Menu

### Entrees

*Served with bread, house salad, Caesar salad, or soup and your choice of two sides*

#### Filet Mignon

8 ounce Creekstone Farms beef tenderloin. Grilled to order. Béarnaise sauce on request 35

Add sautéed mushrooms 4

Add sautéed wild-caught shrimp 6

#### Rib-Eye Steak

12 ounce hand-trimmed Arizona-grown grass-fed prime rib-eye grilled to order 32

#### Porterhouse Steak

18 ounce choice beef, charbroiled to perfection 40

#### Wild-Caught Alaskan Salmon

Wild-caught Alaskan salmon, charbroiled and finished with a rosemary and balsamic glaze 33

#### Bacon-Wrapped Stuffed Chicken Breast

Red Bird chicken breast stuffed with cheese and fresh jalapeños, wrapped in bacon, finished with Texas-style rub and house-made BBQ sauce 26

#### Asian Flank Steak & Prawns

Premium grass-fed flank steak topped with grilled wild caught prawns in a soy and ginger glaze 34

#### Duroc Pork Chop

Premium Duroc pork, brined with garlic and citrus, charbroiled and served with our homemade applesauce 26

### Friday & Saturday

*While supplies last*

#### Slow-Roasted Prime Rib

Grass-fed, Arizona-grown prime rib slow-roasted to perfection. Served with bread, house salad, Caesar salad, or soup and your choice of two sides

Queen Cut 8 oz 28

King Cut 12 oz 35

### Seasonal Favorites

*Served with bread, house salad, Caesar salad or soup*

#### Macadamia Crusted Halibut

Wild-caught Alaskan Halibut crusted with macadamia nuts and served with a cilantro pesto over a black wild rice 33

#### Chicken Marsala

Lightly coated Red Bird chicken breast. Pan fried with sautéed mushrooms and a rich Marsala wine sauce, served over angel hair pasta 23

Substitute Gluten-Free Penne 2

#### Lobster Ravioli

Sweet tender chunks of whole Maine lobster blended with Italian cheeses. Topped with a house-made Champagne cream sauce 29

#### Shrimp Scampi

Wild-caught jumbo shrimp sautéed with garlic, fresh parsley, white wine and butter. Served over angel hair pasta 28

Substitute Gluten-Free Penne 2

#### Fettuccini Alfredo

Fettuccini topped with our House-Made Alfredo, fresh sautéed spinach and a parmesan crusted Red Bird chicken breast 28

Substitute Gluten-Free Penne 2

#### Balsamic Glazed Seared Scallops

Four seared wild-caught scallops glazed with a balsamic and apple cider vinegar reduction served over Parmesan and chive cauliflower mash and sautéed spinach 33

#### Sides

Baked Potato 4      Dauphinoise Potatoes 6

Creamed Spinach 6      Black Wild Rice 4

Seasonal Vegetables 5      Sautéed Mushrooms 4

Parmesan & Chive Cauliflower Mash 4