

REFUGE GOLF & COUNTRY CLUB

Tapas Menu

Shrimp Cocktail

Five wild-caught jumbo shrimp served with traditional cocktail sauce 14

Prime & Brie Flatbread

Grilled flatbread topped with Arizona-grown grass fed prime rib and brie 12

Spicy Garlic Edamame

Edamame tossed in our homemade garlic-chili sauce 7

Bar Steak

Five ounces of Arizona-grown grass-fed prime rib topped with brandied mushrooms and onions and served with crostini 13

Bruschetta

Three grilled French bread crostini topped with Roma tomatoes, fresh basil, capers & Asiago cheese 7

Chicken Wings

Six wings, buffalo, teriyaki, or salt & pepper style served with carrots and celery. Your choice of dipping sauce 8

Spinach & Artichoke Dip

Spinach, artichoke hearts, garlic, onion, Italian cheeses and white wine. Served with our in-house made flour tortilla crisps. You can substitute our Gluten Free corn tortillas. 11

Hawaiian Ahi Poke

Tender chunks of wild-caught Yellow Fin Tuna marinated in shoyu, ginger, sesame oil, chili peppers and sriracha. Side of wonton crisps 14

Brie & Chicken Wontons

Five wontons stuffed with our Red Bird chicken and brie and served with a cilantro pesto 13

Summer Crab Stack

An elegant stack of crab, avocado, mango, ginger, red onion, and radish sprouts topped with a ginger lime vinaigrette and toasted macadamia nuts 16

Blackberry, Basil & Brie Flatbread

Flatbread topped with fresh blackberries, brie and basil and drizzled with honey 9

Salmon Bruschetta

Three grilled French bread crostini topped with grilled wild-caught Alaskan salmon, Roma tomatoes, fresh basil, garlic and Asiago 14

Avocado Egg Rolls

Avocado, sun dried tomatoes, red onion and ginger wrapped in a spring roll and deep fried. Served with a sweet and spicy ginger sauce 11

Stuffed Mushrooms

Three roasted jumbo mushrooms stuffed with a blend of cheeses mixed with Italian sausage and fresh herbs 12

Crab Cakes

Two Alaskan crab cakes made with gluten-free jalapeño bread crumbs and served with remoulade 16

Seared Ahi

Sashimi style wild-caught tuna, crusted and seared with a Cajun blackened seasoning. Served with a gluten-free tamari, wasabi and pickled ginger 14