

REFUGE GOLF & COUNTRY CLUB

Dinner Menu

All entrees are served with bread, house salad, Caesar salad, or soup

14 Oz Rib-eye*

USDA Prime grilled rib-eye steak with a shiitake mushroom and asparagus sauté. Served with Dauphinoise potatoes 39

Parmesan Chicken Fettuccine Alfredo

Parmesan crusted all-natural chicken breast, served with fettuccine, our house-made Alfredo sauce and fresh sautéed spinach. 26

8 Oz Tenderloin Filet Mignon*

USDA Prime tenderloin filet with Dauphinoise potatoes, red wine demi-glace and seasonal vegetables 40

Fish & Chips

Tender cod golden fried in Chef's tempura batter. Served on a bed of fries with green apple coleslaw and tartar sauce 22

Braised Short Ribs

Braised short ribs, served with mashed potatoes, demi-glace and seasonal vegetables 31

Wild-Caught Filet of Salmon*

Wild-caught salmon, charbroiled and served with roasted corn, edamame and a red curry sauce 35

Duroc Pork Tenderloin*

Premium pork tenderloin wrapped in spinach paper and stuffed with asparagus. Served with seasonal vegetables and dauphinoise potatoes 29

Herb Chicken

All-natural chicken breast seasoned with lemon and fresh herbs. Served with mashed potatoes and seasonal vegetables 20

Friday & Saturday (while supplies last)

Slow-Roasted Prime Rib*

Grass-fed, Arizona-grown USDA prime rib slow roasted to perfection. Served with baked potato and seasonal vegetables

Queen Cut 10 oz 30

King Cut 16 oz 38

Sides

Shoestring Fries 5

Mashed Potatoes 4

Seasonal Vegetables 5

Asparagus 6

Cauliflower Mash 5

Dauphinoise Potatoes 6

Sautéed Mushrooms 5