

# REFUGE GOLF & COUNTRY CLUB

## Tapas Menu

### Bar Steak\*

Five ounces of Arizona-grown, grass-fed prime rib topped with brandied mushrooms and onions, served with crostini 15

### Par Three

These three course champions include a mini river-dog, house-dipped corn dog and an Angus slider 15

### Très Taco Sampler

Beef short-rib taco, duck confit taco and ahi taco topped with house-made green apple coleslaw 15

### Stuffed Mushrooms

Five roasted jumbo mushrooms stuffed with a blend of cheeses, Italian sausage and fresh herbs 13

### Classic Shrimp Cocktail\*

Five wild-caught jumbo shrimp served with traditional cocktail sauce 17

### Crab Cakes\*

Two Alaskan crab cakes made with gluten free jalapeño bread crumbs and served with remoulade 18

### Chef's Special Flatbread

Ask your server for our flatbread special 12

### Ahi Poke\*

Fresh avocado topped with tender chunks of wild-caught yellow fin tuna marinated in shoyu, ginger, sesame oil and chili peppers, atop fresh avocado. Served with a side of wonton crisps 16

### Spicy Garlic Shrimp\*

Five wild-caught jumbo shrimp prepared with garlic, roasted cumin, ground chilies, white wine and butter, served with crostini 17

### Drunken Clams\*

One pound of little neck clams simmered with Roma tomatoes, onions, fresh thyme, chili flakes and dry white wine, served with crostini 16

### Chicken Wings

Eight wings dry-rubbed or tossed in buffalo sauce, served with carrots, celery and your choice of dipping sauce 10

### Caprese Bruschetta

Four grilled French bread crostini topped with Roma and Heirloom tomatoes, fresh basil and Asiago cheese 9

Add Grilled All-Natural Chicken 3

Add Wild-Caught Shrimp 4

Add Wild-Caught Salmon 5

20% gratuity included for parties of 10 or more.

Consumption of raw or undercooked foods can lead to food borne illness.

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milk. For more information, please ask your server.