

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 hand cut prime beef tenderloin. Grilled to order. Your choice of Béarnaise or Au Poivre on request 35
Add sautéed mushrooms 4

Rib-Eye Steak*

12 ounce hand cut Arizona-grown grass-fed prime rib eye grilled to order 28

Wild-Caught Salmon*

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

Duroc Pork Chop*

Premium Duroc pork, brined with garlic and citrus, charbroiled and served with our house-made apple sauce 26

Spatchcock Chicken

1/2 split and slow-roasted Red Bird chicken, seasoned with fresh spices and chilies 27

Grilled Chicken

Grilled Red Bird chicken breast, served with your choice of two sides 19

Sides

Baked Potato 4	Cauliflower Mash 4
Steak Fries 4	Dauphinoise Potatoes 6
Creamed Spinach 6	Rice 4
Seasonal Vegetables 5	Sautéed Mushrooms 4

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

Fish & Chips*

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

R&R Burger*

Prime grass-fed ground tenderloin filet, infused with bacon and jalapeños, grilled to perfection and topped with lettuce and tomato. Served with house-made seasoned steak fries 25

Bacon-Wrapped Meatloaf

House-made meatloaf accompanied with a house made sauce. Served with cauliflower mash and seasonal vegetables 23

Lobster Ravioli*

Chunks of Maine lobster and 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

Parmesan Chicken 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

Penne Pomodoro

Penne pasta topped with sauteed San Marzano tomatoes, fresh garlic, and basil topped with shaved Parmesan 22

Substitute Gluten-Free Penne 2

Add Grilled Red Bird Chicken 5

Add Wild-caught Shrimp* 6

Shrimp Diablo*

Wild-caught jumbo shrimp blackened and tossed with fresh tomato, herbs and red pepper. Served over angel hair pasta 28

Substitute Gluten-Free Penne 2

20% gratuity included for parties of 10 or more. \$2 split plate charge.

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