



## APPETIZERS

Club Nachos <sup>GF</sup>	10
White corn tortilla chips, shredded cheddar-jack cheese, black beans, tomatoes, white onions, pickled jalapeños, Club-made queso, scallions, and cilantro, served with sour cream, guacamole, and salsa.	
ADD CHICKEN (2)   PULLED PORK (3)   RIB-EYE (3)	
Smoked Clubhouse Wings	
Small (6) \$7   Medium (12) \$13   Large (18) \$19	
Choice of Buffalo, or BBQ. Served with carrots or celery and ranch or bleu cheese dressing.	
Chicken Tenders with Fries	9
Choice of Buffalo, BBQ, Spicy Garlic, or Teriyaki Sauce and served with fries.	
Artichoke Dip <sup>GF</sup>	10
Served hot with Club-made blue and white corn tortilla chips and vegetables.	
White Corn Chips & Guacamole	8
Diced avocado, sweet corn, black beans, jicama, bell peppers, fresh cilantro, and Serrano peppers. Served with Club-made blue and white corn tortilla chips.	
Shrimp Cocktail <sup>GF</sup>	14
Six large shrimp served with cocktail sauce.	
Crispy Coconut Shrimp	14
Coconut curry-crusting shrimp served with strawberry mango chutney.	

## TACOS

YOUR CHOICE OF CORN OR FLOUR TORTILLAS

Traditional Tacos <sup>CBGF</sup>	8
Your choice of shrimp, steak, or chicken topped with, shredded cabbage, shredded cheddar-jack and pico de gallo.	
Quesadilla	7
With shredded cheddar-jack cheese, grilled peppers and onions, sour cream, guacamole, and salsa	
ADD CHICKEN (\$2)   STEAK (\$4)   DICED SHRIMP (\$6)	

## ENTREES

All entrées are served with your choice of soup or salad.

Grilled Atlantic Salmon*	18
Filletted in-house, seasoned, and grilled. Served with sweet corn risotto and a summer vegetable medley.	
Grilled Pork Chop*	16
Lean and tender center-cut Frenched pork chop seasoned and grilled to perfection. Served with whipped potatoes and a summer vegetable medley.	

## SANDWICHES

Reuben/Rachel	10
Corned beef or turkey, sauerkraut, Swiss cheese, and 1000 Island dressing on grilled rye bread	
Triple Decker Club	12
Sliced turkey breast, bacon, your choice of cheese, tomato, and cranberry aioli on sourdough bread	
Big Kid Grilled Cheese	8
Provolone and cheddar cheese, bacon, and tomato on sourdough bread	
New York Classic	12
Pastrami and swiss cheese on rye bread.	
12-Hour Pulled Pork Sandwich	12
Slow-roasted Memphis-style pulled pork in our signature BBQ sauce with creamy slaw and pickles.	

## BURGERS

ALL BURGERS CAN BE SERVED GLUTEN FRIENDLY

### The American Classic

BEEF\* (\$10) | CHICKEN (\$9) | VEGGIE (\$8)  
8 oz. Angus patty on a buttered brioche bun with lettuce, tomato, onion, pickle, and your choice of cheese

### Cowboy

BEEF\* (\$11) | CHICKEN (\$10) | VEGGIE (\$9)  
Sharp cheddar, onion rings, bacon, BBQ sauce

### Spicy Avocado

BEEF\* (\$12) | CHICKEN (\$11) | VEGGIE (\$10)  
Avocado, pepper jack cheese, pickled jalapeños, chipotle aioli

### Customize It

<u>Cheeses:</u>	<u>Sauces:</u>	<u>Toppings (\$1 ea):</u>	
Swiss	BBQ	Grilled Mushrooms	Bacon
Cheddar	Chipotle Aioli	Grilled Onions	Fried Egg*
Pepper Jack		Pickled Jalapeños	Avocado
Provolone		Onion Rings	

All sandwiches and burgers come with your choice of fries, sweet potato fries, onion rings, cottage cheese, fruit, cup of soup, or a side salad

GF = Gluten Friendly

CBGF = Can Be Gluten Friendly

## SALADS & SOUPS

BBQ Chicken Chopped Salad <sup>GF</sup>	12
Black beans, sweet corn, jicama, fresh cilantro and basil, crispy corn tortilla strips, Monterey jack, and our Club-made herb ranch dressing. Topped with BBQ chicken, tomatoes, and scallions.	
Classic Caesar	Half 6   Entrée 10
Crisp romaine with shaved Parmesan and Club-made garlic butter croutons.	
Summer Caprese Salad <sup>GF</sup>	10
Fresh heirloom tomatoes layered with fresh mozzarella cheese, fresh basil, and drizzled with olive oil and balsamic syrup.	
Clubhouse Cobb <sup>GF</sup>	12
Applewood smoked bacon, avocado, chicken, tomatoes, chopped egg, fresh basil and Gorgonzola with your choice of Club-made herb ranch or bleu cheese dressing.	
BLT Wedge <sup>GF</sup>	10
Topped with bleu cheese dressing, crumbled bacon, and diced tomatoes.	
Caramelized Peach Salad	10
Field greens, spinach, caramelized peaches, dried cranberries, red onions, toasted pecans, and Gorgonzola tossed in white balsamic vinaigrette.	
Summer Spinach and Strawberry Salad	10
Fresh spinach adorned with feta cheese crumbles, juicy strawberries, almond slivers, and sun-dried cranberries with a raspberry vinaigrette.	
Garden Salad <sup>CBGF</sup>	Half 4   Entrée 8
Gourmet greens, cucumbers, shredded carrots, grape tomatoes, sliced red onions, and Club croutons.	
ADD: CHICKEN BREAST (\$5)   SAUTÉED SALMON* (\$8)   GRILLED SHRIMP (\$6)	
French Onion Soup	Cup 6
Caramelized onions in beef broth with a touch of sherry and topped with a melted Swiss and Parmesan cheese crouton.	
Pork Green Chili	Cup 5   Bowl 8
Garnished with cheddar cheese, onions, and crispy tortilla strips.	
Soup du Jour	Cup 5   Bowl 8
Soup of Yesterday	Cup 4   Bowl 7

## SNACKS

Fries	4	Cottage Cheese	4
Sweet Potato Fries	5	Fruit Salad	4
Onion Rings	4	Milkshakes	5
Vanilla, chocolate, strawberry, Oreo			



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\*Items may be served raw or undercooked, or may contain undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. All checks contain a 20% service charge.