

# SPRING VALLEY GOLF CLUB



# MENU

## APPETIZERS

### VALLEY BASKETS \$8

Fries, Sweet Potato Fries, Truffle Parmesan Fries, Onion Rings, Tots, or "Frings"  
Choice of Ranch, Bleu Cheese, BBQ, Honey Mustard

### CHICKEN WINGS \$18

10 Jumbo Bone-In Wings with Ranch or Bleu Cheese, Carrots and Celery; Sweet Spicy Buffalo, BBQ, Sweet Chili, Lemon Pepper Dry Rub, Smoky Mesquite Dry Rub

### JALAPENO CHEDDAR ELK SAUSAGE \$18

Wrapped in a Blanket Puff Pastry, Whole Grain Mustard Aioli, Honey Mustard

### CHEESE CURDS \$10

Ellsworth Creamery White Cheddar Cheese Curds, Chipotle Ranch, Basil Pesto Aioli

### TEMPURA FRIED BRUSSELS SPROUTS \$9

Tempura Fried Brussels Sprouts Leaves Parmesan, Balsamic Reduction, Chipotle Aioli

### BACON WRAPPED JUMBO TIGER SHRIMP\* \$17

Cilantro Lime Slaw, Chipotle Honey Drizzle

### LOADED TOTS \$12

Cheddar Cheese, Sour Cream, Bacon, Chives  
Add Pork Green Chile \$3

### CHIPOTLE BBQ BRISKET SLIDERS \$15

Smokey Brisket, Smoked Gouda, Haystack Onions, Brioche Buns

### CHIPS AND DIPS \$8

White corn tortilla chips served with your choice of; house red salsa or queso



## BURGERS

All burgers come with your choice of Fries, Sweet Fries, Tots or Ranch Seasoned Chips  
Sub: Onion Rings / Truffle Parm Fries / Side Caesar Salad for \$3

### BLUEBIRD TAVERN BURGER\* \$16

Angus Ground Beef Patty, Lettuce, Tomato, Onion, Cheddar, Swiss, Pepperjack, Provolone, Or Bleu Cheese

### BACON BISON BURGER\* \$19

Bacon Onion Jam, Tallow Aioli, Arugula, Tempura Fried Onion Ring, Cheddar, Brioche Bun

### COLORADO BURGER\* \$17

Grilled Beef Patty, Roasted Green Chiles, Bacon, Pepperjack, Honey Chipotle Aioli, Lettuce, Onion, Tomato, Brioche Bun

### COWBOY BBQ BURGER\* \$19

Grilled Beef Patty, Smoked Brisket, Cheddar Cheese, Haystack Onions, Chipotle BBQ Sauce, Lettuce, Tomato, Onion, Brioche Bun



Vegetarian



Spicy

## SOUPS & SALADS

### SPRING VALLEY PORK GREEN CHILE \$5/\$8

Cheddar Cheese, Sour Cream, Cilantro, Warm Flour Tortillas  
Cup/Bowl

### TRADITIONAL CAESAR SALAD \$12

Romaine, Parmesan, Tomato, Garlic Butter Croutons, House-Made Caesar Dressing\*

### ICEBERG WEDGE \$14

Red Onion, Bleu Cheese Crumbles, Bacon, Tomato, Chives, Crispy Shallots, Ranch or Bleu Cheese Dressing

### COBB SALAD \$16

Mixed Greens, Tomato, Bacon, Bleu Cheese, Egg, Avocado, Grilled Chicken,

**Choice of Dressing:** Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette

Add: 8oz Chicken, 8oz Steak, or 3 pcs Jumbo Shrimp to any salad for \$8

## Pizzas

Personal "10 or Family "16 with our House-Made Stone Fired Dough, Red Pizza Sauce, Mozzarella Cheese

### TRADITIONAL CHEESE PIZZA \$11/\$17

### PEPPERONI OR SAUSAGE PIZZA \$13/\$19

### MEATS PIZZA \$17/\$23

Pepperoni, Sausage, Bacon, and Chicken

Add:

Bacon, Chicken, Sausage, or Pepperoni \$3

Add:

Jalapenos, Mushrooms, or Onions \$3



(\* ) These items are served cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Major food allergens used are: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. If you have a food allergy notify your server! 20% gratuity added to parties of 8 or more.



## KIDS \$8 MENU

### KIDS MAC AND CHEESE

Add: Chicken, Steak or Shrimp \$6

### KIDS CHICKEN ALFREDO

### KIDS PIZZA

Cheese or Pepperoni

### KIDS CHEESEBURGER

Choice of Fries, Sweet Fries,  
Tots, Green Beans, or  
Mandarin Oranges

## Desserts

### CARROT CAKE \$9

### WHOOPIE PIE

Salted Caramel, Cream  
Cheese Frosting, Butter  
Pecan Ice Cream

### MOCHA \$11

### CHOCOLATE CAKE

Chocolate Buttercream,  
Bailey's Creme Anglaise,  
Espresso Ice Cream

### HOUSE-MADE \$9

### CHEESECAKE

Graham Cracker Crust, Choice  
of: Caramel, Blueberry,  
Strawberry, or Plain



## CLUB FAVES

All Club Faves come with your choice of Fries, Sweet Fries, Tots or Ranch Seasoned Chips  
Sub: Onion Rings / Truffle Parm Fries / Side Caesar Salad for \$3

### NASHVILLE HOT (OR NOT) CHICKEN SANDWICH \$17

House Breaded Spicy Chicken, Honey Butter, Dill  
Pickles, Brioche Bun

### CHICKEN CAESAR WRAP \$15

Romaine, Tomato, Parmesan, House-Made Caesar Dressing\*,  
Grilled or Crispy Chicken, Garlic and Herb Tortilla,  
Make It Nashville Hot for \$2

### DOUBLE DECKER CLUB SANDWICH \$16

Ham, Bacon, Swiss, Turkey, Cheddar, Lettuce, Tomato,  
Garlic Mayo, Toasted Sourdough  
Add Avocado \$2

### FRENCH DIP\* \$18

Thin Sliced Prime Rib, Caramelized Onions, Provolone,  
Horseradish Cream, Toasted Hoagie Roll, Side of Au Jus  
Add Bacon, Jalapenos, or Mushrooms for \$3

### CLASSIC RUEBEN \$17

Toasted Rye, Sauerkraut, Corned Beef, 1000 Island, Swiss

### STREET TACOS\* \$16

Choice of: Adobo Pork with Pineapple Pico, Carne Asada with  
Jalapeno Sauce, Onions and Cilantro, or Tomatillo Chicken  
with Cilantro Lime Slaw, Chips and Salsa, Refried Beans

### PRESSED CUBAN SANDWICH \$16

Pulled Pork, Ham, Swiss, Dill Pickles, Yellow Mustard



Vegetarian



Spicy

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## DINNER MENU AVAILABLE FROM 5PM

### F R I D A Y N I G H T P R I M E R I B

*A SVGC tradition for over a decade! Available Friday nights ONLY after 5pm until gone! Angus prime rib, rubbed with roasted garlic, rosemary and cracked pepper, served with Yukon gold mashed potatoes, asparagus gratin, horseradish cream and beef jus*

**10 OZ - CUT \$29**

**14 OZ - CUT \$34**

#### THREE CHEESE MAC N CHEESE \$18

Cheddar, Swiss, Provolone, Cavatappi Pasta, Buttered Panko

Add: 8oz Chicken, 8oz Steak, or 3 pcs Jumbo Shrimp \$8

Add: Jalapeno, Bacon, or Green Chiles for \$3

#### CHICKEN PARMESAN \$21

Fettuccine Pasta, House Marinara Sauce, Parmesan, Fresh Basil, House made Focaccia

Or Sandwich \$17

House Marinara, Mozzarella, Parmesan Hoagie Roll, Choice of Side

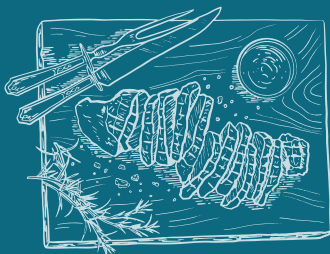
#### COLORADO ELK BOLOGNESE \$24

House-Made Red Sauce, Parmesan, Spaghetti, House-made Focaccia

#### HOUSE-MADE CAVATELLI \$18

Heirloom Cherry Tomatoes, Fresh Mozzarella, Basil Pesto Cream Sauce, Balsamic Reduction, Basil Glass, House-Made Focaccia

Add: 8oz Chicken, 8oz Steak, or 3 pcs Jumbo Shrimp \$8



Vegetarian



Spicy

#### GRILLED STEAK

Garlic and Herb Grilled Steak served with Parmesan Truffle Fries, Green Beans, Bordelaise, Garlic Herb Butter

**PRIME SIRLOIN \$28**

8 oz

**RIBEYE \$34**

12 oz



#### CORNMEAL CRUSTED RUBY RED TROUT \$26

Green Beans Almondine, Creamy Herb Orzo, Chipotle Beurre Blanc

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# HAPPY HOUR

3:30PM-5:30PM

\$4.00 DRAFTS

\$1.00 OFF BOTTLES

\$1.00 OFF CANS



## DRAFT

<b>Avalanche Amber Ale</b> Breckenridge Brewery	\$6.00
<b>Blue Moon</b> Belgian Ale	\$6.00
<b>Elizabeth Brewing Company</b> SEASONAL	\$6.00
<b>Hazer Tag IPA</b> Odell Brewing Company	\$7.00
<b>Weihenstephaner Hefeweiss</b> Wheat Beer	\$6.00

## ROTATING SEASONALS

Ask your server

<b>24oz BEER FLIGHT</b> Your choice of 4 different beers	<b>\$9.00</b>
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## BOTTLES

<b>Coors Light</b>	\$5.00
<b>Leffe Blonde Ale</b>	\$6.00
<b>Voodoo Ranger IPA</b>	\$7.00
<b>Modelo Especial</b>	\$6.00
<b>Modelo Negra</b>	\$6.00
<b>Guinness</b>	\$6.00
<b>Left Hand Milk Stout</b>	\$7.00
<b>Old Rasputin</b>	\$8.00

## CANS

<b>Coors Light 16oz</b>	\$6.00
<b>Cors Banquet 16oz</b>	\$6.00
<b>Miller Lite 16oz</b>	\$6.00
<b>Michelob Ultra 16oz</b>	\$6.00
<b>Paulaner Pilsner 16oz</b>	\$6.00
<b>Voodoo Ranger IPA</b>	\$7.00
<b>Palisade Peach</b>	\$6.00
<b>Avalanche</b>	\$6.00
<b>Angry Orchard</b>	\$6.00
<b>High Noon Seltzer</b>	\$7.00
<b>Casa Azul Tequila Soda</b>	\$6.00



## NON-ALCOHOLIC DRINKS

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Hot Tea	\$3.00
Coffe/Hot Chocolate	\$3.00
Arnold Palmer	\$3.00
Iced Tea	\$3.00

Gatorade	\$3.00
Pellegrino	\$3.00
Red Bull	\$4.00
Pepsi Products	\$3.00

## VODKA

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Belvedere	\$11.00
Tito's	\$9.00
Wheatley	\$8.00

## TEQUILA

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Don Julio Anejo 1942	\$25.00
Casamigos Reposado	\$11.00
Don Julio Silver	\$11.00
Patron Silver	\$11.00

## GIN

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Bombay Sapphire	\$11.00
Hendrick's	\$10.00
Tangeray	\$8.00

## LIQUEUR

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Grand Marnier	\$11.00
Bailey's	\$8.00
Jagermeister	\$8.00
Kahlua	\$8.00

## RUM

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Bacardi	\$8.00
Malibu	\$8.00
Captain Morgan	\$8.00

## SCOTCH

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Johnnie Walker Blue Label	\$35.00
The Macallan	\$17.00
Glenlivet	\$13.00

## WHISKEYS

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Blanton's	\$19.00
Whistlepig	\$17.00
Eagle Rare	\$16.00
Redbreast	\$16.00
Woodinville Port Casks	\$14.00
Basil Hayden	\$12.00
Laws Rye	\$12.00
Old Elk	\$12.00
Four Roses	\$11.00
Woodford	\$11.00
Buffalo Trace	\$10.00
Crown Royal	\$10.00
Makers Mark	\$10.00
Breckenridge Bourbon	\$9.00
Jack Daniel's	\$9.00
Jack Daniel's Fire	\$8.00
Seagram's 7	\$8.00
Fireball	\$8.00
Jameson	\$8.00





# HAPPY HOUR

3:30PM-5:30PM

\$2.00 OFF GLASS / \$9.00 OFF BOTTLE

## RED WINES

**Coppola Director's Cut, Cabernet Sauvignon, California**

Glass \$12.00 / Bottle \$44.00

**Kendall Jackson, Cabernet Sauvignon, California**

Glass \$10.00 / Bottle \$40.00

**Camelot, Pinot Noir, California**

Glass \$9.00 / Bottle \$32.00

**Camelot, Merlot, California**

Glass \$9.00 / Bottle \$32.00

**Camelot, Cabernet Sauvignon, California**

Glass \$9.00 / Bottle \$32.00

**Piattelli, Malbec, Argentina**

Glass \$11.00 / Bottle \$40.00

**Carmel Road, Pinot Noir, California**

Glass \$10.00 / Bottle \$36.00

## WHITE WINES

**Kendall Jackson, Chardonnay, California**

Glass \$10.00 / Bottle \$40.00

**Kendall Jackson, Sauvignon Blanc, California**

Glass \$9.00 / Bottle \$40.00

**Kendall Jackson, Pinot Grigio, California**

Glass \$9.00 / Bottle \$32.00

**Kendall Jackson, Rose, California**

Glass \$11.00 / Bottle \$40.00

**Sand Point, Chardonnay, California**

Glass \$7.00 / Bottle \$24.00

**Allegro, Moscato, California**

Glass \$9.00 / Bottle \$32.00

**Nik Weis Mosel Urban, Riesling, Germany**

Glass \$10.00 / Bottle \$36.00





## Classic Cocktails:

LIT	\$ 11.00
Margarita	\$ 8.00
John Daily	\$ 7.00
Cosmopolitan	\$ 10.00
Moscow Mule	\$ 9.00
Transfusion	\$ 8.00
Mimosa	\$ 10.00

## Special House Cocktails:

SV Old Fashioned	\$ 12.00
Apple Bomb	\$ 12.00
Margarita Picante	\$ 12.00



Martini	\$ 10.00
Lemon Drop Martini	\$ 11.00
Voyager Passion Martini	\$ 13.00
Berry Martini	\$ 12.00