

# Grille at Maderas

## Breakfast & Lunch

### **BREAKFAST 7AM - 11AM**

#### **Acai Smoothie**

banana, berries, yogurt, apple juice **9**

#### **Fresh Fruit Plate**

seasonal melons and berries with greek yogurt **11**

#### **Chilaquiles**

scrambled eggs, oaxaca cheese, chorizo, tortilla chips, spicy tomato sauce, guacamole and sour cream **14**

#### **Filet Mignon Breakfast Burrito**

beef tenderloin, pasilla chiles, scrambled eggs, jalapenos, jack cheese, cheddar cheese, guacamole and sour cream **18**

#### **Farmhouse Egg Breakfast**

two eggs any style, served with a choice of applewood bacon, canadian bacon, sausage patty served with breakfast potatoes choice of toast **12**

#### **Mushroom & Asparagus Omelette**

tomato, provolone cheese served with breakfast potatoes choice of toast **12**

#### **Bacon & Cheddar Omelette**

cheddar, green onions served with breakfast potatoes choice of toast **12**

### **SALADS**

*add on chicken, steak, shrimp 5*

#### **Baby Kale Salad**

feta and clementine  
honey lime dressing  
**10**

#### **Winter Green Salad**

pomegranate, apples, blue cheese, walnuts  
orange honey dressing  
**11**

#### **Strawberry Salad**

romaine, pepitas, asiago cheese  
pomegranate balsamic  
**12**

#### **Thai Salad**

mixed greens, carrots, squash, tomato, roasted cashews, cilantro  
coconut-lime dressing  
**11**

#### **Cobb Salad**

romaine, grilled chicken breast, applewood bacon, egg, tomato, avocado, blue cheese  
choice of balsamic or blue cheese dressing  
**11 Half 16 Full**

#### **Ono Fish Tacos (3)**

sauteed ono, flour tortillas, cabbage, salsa, avocado **15**

### **APPETIZERS**

#### **Pancetta Flat Bread**

aged white cheddar, roasted apples and arugula **14**

#### **Chicken Wings**

lemon and garlic **10**

#### **Herbs De Provence Chicken Tenders**

marinara sauce **12**

#### **Tortilla Soup**

crispy tortilla strips, guacamole, chicken and sour cream  
**Cup 5 Bowl 9**

#### **Guacamole, Chips & Salsa**

fresh housemade tortilla chips, avocado, roasted salsa **8**

#### **Fried Calamari**

chorizo, cilantro, lemon curd **16**

#### **Tenderloin Steak Nachos**

beef tenderloin, pasilla chiles, red bell pepper, jalapeno, black beans, tomato, oaxaca cheese, guacamole, sour cream **16**

### **SANDWICHES**

*choice of french fries, coleslaw, fruit or potato chips*

#### **Blackened Ahi Dagwood**

grilled spicy ahi, marinated cucumbers, spring lettuce, crispy onion strings, ginger aioli on a ciabatta bun or tortilla wrap **19**

#### **Pesto Chicken Sandwich (Crispy or Grilled)**

lettuce, tomato, pesto mayo on a ciabatta bun **15**

#### **North County Club**

roasted turkey, lettuce, tomato, bacon on toasted sourdough **15**

#### **Lobster Roll**

tarragon mayo on challah bun **22**

#### **Maderas Cheeseburger**

lettuce, tomato, pickled onions and cheddar cheese **15**

#### **Classic Reuben**

housemade corned beef, sauerkraut, swiss cheese, 1000 Island dressing on rye bread **16**

#### **Quinoa Burger**

falafel style, pickled onions, cucumbers, lettuce, tomato and zataar yogurt **12**

#### **Philly Cheesesteak**

prime roast beef, caramelized onion jam, bell peppers, portabella mushrooms, provolone cheese **16**

#### **Tacos of the Day (3)**

daily selection **15**

**An 18 % Gratuity and One Check will be presented to Parties of 8 or More**

**Consumer warning: consuming raw or under cooked food can increase risk of illness**

## WINE BY THE GLASS

Mezzacorona Pinot Grigio 8

Decoy Sauvignon Blanc 10

Chateau Ste. Michelle Chardonnay 9

Mer Soleil Chardonnay 12

St. Francis Merlot 9

Hahn SLH Pinot Noir 14

Red Diamond Cabernet 9

Joseph Carr Cabernet 12

Layercake Zinfandel 9

Old Coach Winery Syrah (Local) 9

## **DINNER EVERY WEDNESDAY NIGHT**

1/2 OFF SELECT BOTTLES OF WINE

## UPCOMING EVENTS

**FEBRUARY 14TH MARDI GRAS**

**FEBRUARY 23RD SCOTCH AND CIGARS**

**MARCH 14TH ST. PATRICKS DAY**

**APRIL 11TH PASO ROBLES**

### **WEDDINGS**

ASK FOR CHELSEA WHITE

### **SOCIAL EVENTS AND MEETINGS**

ASK FOR DENNIS DUNNE

### **GOLF TOURNAMENTS**

ASK FOR TONY PISTILLO

## BOTTLED BEER

Alesmith Nut Brown Ale 7

Alpine Duet IPA 8.5

Bohemia Pilsner 7

Coors Light 6.5

Corona 7

N.C. Brew Co. Old Rasputin Stout 9

Becks Non- Alcoholic 7

## DRAFT BEER

Alesmith .394 Pale Ale 7

Ballast Point Sculpin IPA 9

Fall Green Hat IPA 8.5

Societe Pupil IPA 8.5

Stone IPA 7

Karl Strauss Red Trolley Ale 7

Karl Strass Kolsch 7

Stella Artois 7.5

## SIGNATURE DRINKS

### **Red Tail Hawk**

Watermelon Vodka and Lemonade 8

### **Mt. Laguna Mule**

Grey Goose and Ginger Beer 11

### **Signature Bloody Mary**

Tito's Vodka, House Made Mix 11

## DESSERTS

### **Florida Key Lime Pie**

whipped cream 7

### **Chocolate Marquis**

guava and strawberries 7

### **N.Y. Style Cheesecake**

housemade with strawberries 7

### **Creme Brulee**

vanilla bean, strawberries, caramelized sugar, whipped cream 7

### **Bread Pudding**

daily selection 7



**M A D E R A S**

G O L F C L U B

EXPERIENCE TROON GOLF®