

Masters

STARTERS

FIRECRACKER SHRIMP

Tempura breaded firecracker shrimp, spicy aioli | 12

EDAMAME VEG

Sea salt, soy sauce | 7

BASKET OF FRIES VEG

Buffalo & Bleu, Garlic & Parmesan or Cajun Spice | 5

BACON WRAPPED JALAPENO POPPERS

Jalapenos, cream cheese, bacon, sweet corn drizzle | 9

CHIPS & QUESO GF

Corn chips, queso, pico de gallo, serrano peppers | 8

QUESADILLA VEG

Grilled tortilla, cheddar jack cheese, salsa, green onions, cilantro lime sour cream

•Cheese | 9 •Chicken, Beef or Veggie | 11 •Add Guacamole | 2

BUFFALO WINGS GF

Veggies with ranch or bleu cheese, green onions, Cajun rub, buffalo or BBQ | 14

COLORADO NATIONAL NACHOS

Corn chips, queso cheese, black beans, pork green chili, pico de gallo, cilantro lime sour cream, jalapenos, green onions

•Cheese | 12 •Small plate Cheese | 8
•Chicken or Ground Beef | 14 •Small plate Chicken or Beef | 10
•Add Guacamole | 2

SALADS

Dressings: Ranch, Bleu Cheese, 1000 Island, Balsamic Vinaigrette, Caesar, Oil & Vinegar

Add Proteins •Chicken 6 •Salmon 8 •Shrimp 8 •Steak 8

HOUSE VEG Side | 4 Entrée | 8

Mixed greens, grape tomatoes, red onions, cucumbers, croutons, choice of dressing

CAESAR Side | 4 Entrée | 8

Romaine, shaved parmesan cheese, croutons, roasted garlic Caesar dressing

SOUTHWEST STEAK GF

Iceberg, seasoned sirloin, pico de gallo, sweet corn, gorgonzola crumbles, tortilla strips, creamy corn dressing | 14

WEDGE

Iceberg, bacon bits, gorgonzola crumbles, green onions, grape tomatoes, bleu cheese dressing, grilled flatbread | 12

CHOPPED CHICKEN

Romaine, grilled chicken breast, bacon, hard-boiled egg, grape tomatoes, avocado, green onions, gorgonzola crumbles, ranch dressing, grilled flatbread | 13

SUMMER SALMON

Summer greens, grilled sriracha salmon, candied walnuts, gorgonzola crumbles, pinot noir poached pears, fresh raspberry vinaigrette, grilled flatbread | 15

SOUPS

TOMATO BISQUE

Olive oil GF, VEG 3 | 5

MASTERS PORK GREEN CHILI

Tortilla strips, cheese, sour cream, green onions 4 | 6

YOU PICK TWO

Choose from two options below. (Available 11am-4pm) | 10

Soups

- Tomato Bisque
- Green Chili
- Soup de Jour

1/2 Sandwiches

- BLTA
- Reuben

Side Salads

- Caesar Salad
- House Salad
- Wedge Quarter

Sides

- Fries (Regular or Sweet)
- Fruit cup
- Coleslaw

Add Proteins •Chicken 6 •Salmon 8 •Shrimp 8 •Steak

HANDHELDS

Choose a side:

Fries (regular, Cajun or sweet) chips, fruit, coleslaw

Enhance with parmesan garlic fries, buffalo bleu or onion rings for an additional 1

Gluten free bread or pretzel bun for an additional 2

SANTA FE CHICKEN

Grilled chicken breast, black bean & corn salsa, pepper jack cheese, leaf lettuce, chipotle mayo, grilled focaccia bread | 13

MONTE CRISTO

Ham, turkey, Swiss cheese, American cheese, sourdough, beer battered & fried, dusted powdered sugar, berry compote | 13

BLTA

Honey cured bacon, avocado, leaf lettuce, tomatoes, roasted garlic mayo, toasted wheat | 13

REUBEN

Roasted corned beef, Swiss cheese, sauerkraut, 1000 island dressing, grilled marbled rye | 13

GOLF CLUB

Ham, turkey, honey-cured bacon, Swiss cheese, leaf lettuce, tomatoes, roasted garlic mayonnaise, toasted sourdough | 15

ALBUQUERQUE TURKEY

Grilled turkey breast, chipotle mayo, avocado, Pepper jack cheese, leaf lettuce, toasted pretzel bun | 13

BUFFALO CHICKEN WRAP

Breaded chicken, buffalo sauce, cheddar jack cheese, leaf lettuce, tomatoes, ranch dressing, herbed tortilla | 12

*CLASSIC BURGER

Romaine lettuce, tomato, red onion, toasted sesame brioche bun | 12 Add cheese or bacon | 1

*SMOKEHOUSE BURGER

Honey-cured bacon, cheddar cheese, BBQ sauce, fried onion ring, toasted sesame brioche bun | 14

*Items cooked to order. Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illness.

Alert your server if you have special dietary requirements.

-GF Gluten Free

-VEG Vegetarian

Masters

ENTREES

CHICKEN MUSHROOM SCALOPPINE *GF*

Pan seared chicken breast, melted Swiss cheese, sautéed mushrooms, white wine, parsley butter sauce, roasted fingerling potatoes, broccolini | 18

*SALMON PICCATA

Pan seared Atlantic salmon, roasted grape tomatoes, white wine caper sauce, couscous salad, broccolini | 18

SHRIMP PASTA

Garlic shrimp, roasted grape tomatoes, basil, white wine, parmesan, linguine | 17

SEAFOOD SPECIAL

Ask server about this signature dish | Market Price

GREAT LAKES 8oz WALLEYE

"Beer Battered" fish n' chips, coleslaw, fries, tartar sauce
OR

"Blackened" coleslaw, fries, tartar sauce | 18

*STEAK & FRIES

8oz sirloin, herb butter, broccolini, fries | 16

Make it surf & turf with wood skewered shrimp | 23

STEAK TACOS

Grilled seasoned sirloin, flour tortillas, shredded iceberg, salsa, cilantro lime sour cream, shredded cheese, tortilla strips | 14

Kids

Kid's Meals (10 and Under) | 7

Includes One Soft Drink, Milk or Juice

OOEY GOOEY GRILLED CHEESE *VEG*

Choice of Fruit, Side Salad, Carrots & Celery or Chips

CHEESEY QUESADILLA *VEG*

Choice of Fruit, Side Salad, Carrots & Celery or Chips

LIL' CHICKEN GRILLERS OR TENDERS

BBQ or Ranch

Choice of Fruit, Side Salad, Carrots & Celery or Chips

RALPHIE'S BEEF BURGER

Add cheese

Choice of Fruit, Side Salad, Carrots & Celery or Chips

HOT DOG

Choice of Fruit, Side Salad, Carrots & Celery or Chips

OODLES OF NOODLES *VEG*

Choose your sauce:

Butter

Butter & Parmesan

Creamy Cheese add Broccolini

DESSERT

MONSTER COOKIE

Warm skillet chocolate chip cookies, vanilla ice cream, whipped cream, chocolate sauce | 8

"MINI" COOKIE

Like the MONSTER but "mini" | 4

APPLE CRUMBLE

Warm skillet apple crumble, vanilla ice cream, caramel sauce | 7

MOLTEN CHOCOLATE LAVA CAKE

Ice cream, caramel sauce | 7

MUDSLIDE MILKSHAKE

BAILEY'S Irish cream, KAHLUA, vanilla ice cream, whipped cream, chocolate drizzle, cherry | 8

Keep it kid friendly Chocolate, Strawberry or Vanilla GF | 6

BEVERAGES

SOFT DRINKS & COLD BEVERAGES

San Pellegrino Sparkling Water

Pepsi, Diet Pepsi

Sierra Mist

Lemonade

Dr. Pepper

Mountain Dew

Root beer

Ginger Ale

Brewed Iced Tea

Juice *Orange, Apple, Tomato, Grapefruit, Pineapple*

Chocolate Milk

Milk

HOT BEVERAGES

Coffee

Decaf

Hot Herbal Tea

Hot Chocolate

Apple Cider

SPECIALTY COFFEE, TEA & SODA

Flavors (Vanilla, Chai, Hazelnut, Caramel, Strawberry, Cherry)

Italian Cream Soda

Latte

Espresso

Americano

Chai Tea

SPECIAL EVENTS, RESERVATIONS & HAPPENINGS

**Reservations & Take Out Orders are welcomed at 303.926.1723*2*

**A \$2.00 Split Plate Charge will be added when entrees are split*

**Download the Colorado National Golf Club app and receive rewards.*

**Follow us on Facebook, Twitter & Instagram*

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