

THE GRILLE

at Las Sendas

APPETIZERS

ARTISAN BRUSCHETTA *VEG*

\$14

Grilled Bread Points, Peppercorn
Feta, Heirloom Cherry Tomatoes,
EVOO, Basil, 10 Year Aged Balsamic

BAJA CEVICHE *GF, DF*

\$17

Fresh Catch, Avocado, Citrus,
Jalapeno, Cilantro, Tortilla Chips

CHIPS, SALSA & GUAC *GF*

\$16

Tortilla Chips, House Made Salsa,
Fresh Guacamole
Add Queso \$4

SOUTHWESTERN NACHOS *GF*

\$16

Corn Tortillas, Queso, Black Beans,
Roasted Corn, Pico De Gallo,
Pickled Jalapenos, House Crema
Add Chili \$4 - Chicken \$4 - Prime Rib \$6

BAVARIAN PRETZEL *VEG*

\$13

Jumbo Warm Salted Pretzel,
Beer Mustard, Cheese Sauce

POT STICKERS

\$16

Pork Filled Pot Stickers,
Sweet Chili Sauce, Sesame Seeds

LAS SENDAS WINGS

\$18

One Pounds of Our Classic Wings
Sauces: Spicy BBQ - Hot - Medium - Mild
Dry Rubs: Ponce - Truffle - Jakes



THE GRILLE

at Las Sendas

FLAT BREADS

MARGHERITA VEG

Crushed San Marzano Tomatoes,
EVOO, Fresh Mozzarella, Basil

\$20

RANCHERO

Jack Cheese, Charro Black Bean,
Jalapenos, Shaved Prime Rib,
Pickled Red Onion

\$25

BUTCHERS BLOCK

Crushed San Marzano Tomatoes,
Fresh Mozzarella, Truffle Salami,
Prosciutto Di Parma, Pepperoni,
Arugula

\$22

SOUPS

CHEF PONCE'S CHILI GF

Kidney Beans, Select Spices, Crema,
Cheddar Cheese, Scallions

\$13

CHEF'S SEASONAL SOUP

\$12



Las Sendas
Golf Club

THE GRILLE

at Las Sendas

SALADS

CAESAR

Romaine Hearts, House Made Caesar Dressing, Herb Croutons, Grana Padano

\$16

THE WEDGE *GF*

Baby Iceberg Lettuce, Applewood Smoked Bacon, Point Reyes Blue Cheese, Cherry Tomatoes, Avocado, Crispy Tortilla Strips, Blue Cheese Dressing

\$18

SOUTHWEST CHOPPED *GF, VEG*

Roasted Corn, Piquillo Pepper, Queso Fresco, Toasted Pepitas, Avocado, Poblano Buttermilk Dressing

\$17

STRAWBERRY FIELDS *GF*

Bib Lettuce, Apple, Fresh Herbs, Strawberries, Fresh Mozzarella, Strawberry Vinaigrette

\$15

ROASTED BUTTERNUT SQUASH *GF*

Spring Mix, Goat Cheese, Roasted Butternut Squash, Cranberries, Candied Walnuts, Spiced Cider Vinaigrette

\$16

Protein Additions: Chicken Breast \$9 - Salmon \$14 - Shrimp \$14 - NY Steak \$15



THE GRILLE

at Las Sendas

HANDHELDS

Served with choice of French Fries, Sweet Potato Fries or Side Salad.
Ask your server for Gluten Free options.

SMOKED TURKEY CLUB

Sourdough, Smoked Turkey, Avocado Spread,
Chipotle Aioli, Tomato

\$19

CHILI CHEESE DOG

Quarter Pound All Beef Dog, Ponce's
Chili, Cheddar Cheese, Onion, Split Roll

\$15

PRIME DIP

Smoked Prime Rib, Grilled Onions, Cheddar Cheese,
Creamy Horseradish, Pretzel Bun

\$24

LAS SENDAS BURGER

8oz Angus Patty, LTO, Thousand Island Dressing, Pickle
Spear, Aged Cheddar, Brioche Bun
Make it Vegan/Vegetarian with a Beyond Patty +\$2

\$21

THE CHUCK

Chuck Blend, Pepper Jack, Guacamole,
Bacon-Jalapeno Jam, Secret Sauce, Crispy Tobacco Onion

\$22

PB&J BURGER

8oz Angus Patty, Raspberry-Chipotle Jam, Peanut Butter,
Bacon, Brioche Bun

\$21

CHICKEN SANDWICH

Pepperjack, Bacon, Lettuce, Tomato, Chipotle Aioli, Ranch

\$20

SMOKED PULLED PORK

6 Hour Smoked Pulled Pork, BBQ Sauce, Pickle Chips,
Coleslaw, Crispy Onions, Jalapeno Focaccia

\$19

FROM OUR SMOKER

All smoked items served with Cheddar Mashed Potatoes
& Haricot Vert

LAS SENDAS PRIME \$45 **GF**

English Cut 12oz Prime

BABY BACK RIBS \$34

Prickly Pear BBQ Sauce & Crispy Onions

CHAR SUI PORK BELLY \$36

Prickly Pear BBQ Sauce & Crispy Onions

