



THE PHOENIX

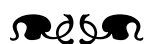
— *at Sundale* —
by CHEF *Lino*

Welcome to The Phoenix at Sundale Country Club!

Meet Chef Lino, an award-winning culinary Chef dedicated to creating exceptional dining experiences in the heart of California. With a passion for fresh, high-quality ingredients and innovative flavors, Chef Lino has built a reputation for crafting memorable dishes that bring people together.

Our restaurant is committed to delivering outstanding cuisine, warm hospitality, and an inviting atmosphere where every guest feels welcome. Whether you're joining us for a casual lunch, a special celebration, or an evening with friends and family, our team strives to make every visit one to remember.

We invite you to experience the passion, creativity, and genuine hospitality that define Chef Lino's table.



Appetizers

ROASTED PEAR & BRIE CROSTINI . \$12
Brie, walnuts, honey, and balsamic elixir served on a toasted crostini.

CHARCUTERIE BOARD \$24
Brie en croute, assorted meats, cheeses, dried fruit, jams and toast points.

QUESO FRESCO NACHOS \$10
Corn chips topped with house-made queso fresco sauce.
Add Chicken, Asada or Shrimp +\$7

SOFT PRETZEL BITES \$10
Soft pretzel bites topped with garlic, parmesan & butter.

FRIED GREEN BEANS \$13
Served with chipotle aioli.

SWEET POTATO FRIES \$10
Sweet Thai Chile Sauce.

GRILLED VEGETABLE QUESADILLA . \$15
with Molcajete salsa.

BACON WRAPPED JALAPENOS \$13
Cream cheese filled.

BRUSCHETTA PIZZA \$10
Traditional bruschetta served on a thin crust.
Add Prosciutto or Burrata +\$5

SCALLOP DYNAMITE \$20
Pan-seared scallops with an aioli and parmesan butter crust.

COLOSSAL GARLIC SHRIMP \$20
Five colossal shrimp in butter, olive oil, garlic, red chiles, herbs, and lemon, served on toasted baguettes.

COLOSSAL COCONUT SHRIMP \$25
Five butterflied coconut-panko breaded shrimp served with a sweet Thai chile sauce.

Soup & Salads

Add Grilled Chicken Breast +\$7, Seared Salmon +\$12,
Three Colossal Garlic Shrimp +\$9, or Five Colossal Garlic Shrimp +\$15

SOUP OF THE DAY. Cup \$5 Bowl \$8
Rotating selection of house-made soups.

PECAN CHICKEN SALAD. \$20
Pecan crusted chicken breast, strawberries,
bacon, feta cheese, crisp romaine, and honey
mustard dressing.

COBB SALAD. \$16
Bacon, avocado, bleu cheese, boiled egg, tomatoes
on crisp romaine lettuce, served with buttermilk
dressing.

PHOENIX SALAD. \$10
Mixed greens, roasted pears, raisins, feta cheese,
glazed walnuts, and champagne vinaigrette.

SALMON SALAD. \$20
Pan seared salmon, season fresh fruit, pecans on
mixed greens. Served with a champagne
vinaigrette.

CAESAR SALAD. \$10
Crisp romaine, parmesan cheese, croutons, and
Caesar dressing.

Risotto & Pastas

Add Grilled Chicken Breast +\$7, Seared Salmon +\$12,
Three Colossal Garlic Shrimp +\$9, or Five Colossal Garlic Shrimp +\$15

MUSHROOM RISOTTO. \$20
Cremini mushrooms, cream, olive oil, butter,
garlic, parmesan, herbs and arborio rice.

RAVIOLI DI FORMAGGI. \$22
Cheese ravioli, pomodoro sauce, parmesan
cheese, red chile, garlic, olive oil, and basil.

CAPELLINI. \$20
Capers, lemon, garlic, leeks, parsley, butter, and
olive oil.

SEAFOOD LINGUINE. \$29
Sautéed shrimp, scallops, cod, tomatoes, garlic,
cream, white wine, herbs, and lemon.

Entrees

Served with your choice of two sides: Steamed Vegetables, Mushroom Risotto, Mashed Potatoes, French Fries

CHICKEN PICCATA. \$26
French-cut Chicken Breast in a lemon caper
sauce.

TUSCAN CHICKEN. \$29
French-cut Chicken Breast, Sun-dried tomatoes,
garlic cream sauce, basil, and parmesan.

CHICKEN MARSALA. \$29
French-cut Chicken Breast served in a rich
Marsala wine sauce.

BLACKENED MAHI MAHI TACOS. \$22
Cabbage slaw, tomatoes, cilantro, chipotle aioli,
and molcajete salsa.

COD VIERGE. \$28
Pan seared Pacific cod with tomato-caper herb
sauce Vierge and lemon.

TERIYAKI SALMON. \$32
Pan seared salmon in a house-made teriyaki
sauce.

NEW YORK STEAK. \$40
12 oz. New York steak. Served with peppercorn
sauce.

FILET MIGNON. \$49
8 oz. choice tenderloin. Served with garlic herb
butter.

RIBEYE STEAK. \$50
14 oz. Ribeye steak. Served with sautéed onions
and peppers.

SLOW ROASTED LAMB LEG. \$32
Herb marinated and slow roasted until tender
and served with a rosemary demi glaze.

LAMB CHOPS. \$45
Grilled herb marinated lamb chops served with a
red wine demi glaze.

FISH & CHIP FRIDAY. \$22
Battered and fried cod. Served with crispy
French fries and coleslaw.
Available ONLY on Fridays!
*does not include additional sides.

* All card transactions will incur a 3% processing fee.