Stonebriar Country Club

Club to Home

Call the Club at 972.625.5050 or email clubhomestonebriar@gmail.com to place your order.

Please allow at least 45 minutes from order to pick-up, based on demand.

Orders are available from 11:00 a.m. to 7:30 p.m., with last call-ins at 6:45 p.m.

This menu is valid Wednesday, September 9 through Sunday, September 13.

FAMILY MEALS

WEDNESDAY BBQ

Half Chicken and Smoked Sausage*
Includes: Baked beans, corn on the cob, green bean potato salad, BBQ sauce
Dessert: Pineapple Upside Down Cake
Dinner for 2: $33
Dinner for 4: $65
Dinner for 6: $98

THURSDAY TEX MEX

South of the Border Taco Nite - Pork Carnitas or Chicken Tinga*
Includes: Cilantro Rice, borracho beans, pico, lime, fresh tortillas
Dessert: Cinnamon Sugar Dusted Sopapillas with Honey
Dinner for 2: $33
Dinner for 4: $65
Dinner for 6: $98

FRIDAY BUTCHER’S BLOCK

Slow Roasted Prime Rib with Au Jus*
Includes: Loaded mashed potatoes, Chef’s choice vegetable OR mixed green salad, horseradish cream sauce
Dessert: Collosal Chocolate Cake
Dinner for 2: $36
Dinner for 4: $70
Dinner for 6: $105

SATURDAY SAVORY

Blackened Catfish*
Includes: Dirty rice, cajun green beans, Pontchartrain sauce, hushpuppies
Dessert: Bourbon Glazed Bread Pudding
Dinner for 2: $36
Dinner for 4: $70
Dinner for 6: $105

SUNDAY FAMILY PASTA

Choice of: Chicken Parmesan with Pomodoro or Italian Beef Lasagna*
Includes: Caesar salad and garlic Parmesan bread sticks
Dessert: NY Cheesecake with Trio of Macerated Berries
Dinner for 2: $30
Dinner for 4: $56
Dinner for 6: $80
WEEKEND BRUNCH

Weekend Brunch is available Saturday and Sunday from 11:00 a.m. to 2:00 p.m.

Build Your Own Omelette | $10
Three ingredient omelette served with two strips of bacon and breakfast potatoes
Ingredient options: Ham, bacon, diced peppers, green onion, diced tomatoes, sliced mushrooms, jalapenos

Stonebriar Egg-Wich | $12
Croissant sandwich filled with sliced ham, two fried eggs, melted cheese, and fried onions, served with a side of breakfast potatoes

Buttermilk Pancakes | $10
Three buttermilk pancakes, two strips of bacon, served with warm maple syrup

Steel-Cut Oatmeal | $5
Served with brown sugar and raisins

Chef's Seasonal Fruit Plate | $8
Fresh melon and berries

Available daily with the purchase of food.

Red Wines
- Brown Cabernet Sauvignon | $60
- Hall Merlot | $70
- Bogle Merlot | $38
- Saldo Zinfandel | $60
- Simi Cabernet Sauvignon | $52
- Justin Cabernet Sauvignon | $54
- La Crema Pinot Noir | $44
- Rust En Vrede Syrah | $80
- Terraza Reserva Malbec (375ml) | $18

White Wines
- Ecco Domani Pinot Grigio | $26
- Chateau St. BIJOU Chardonnay | $28
- Walt Sonoma Coast Chardonnary | $65
- Ballard Lane Rosé | $28
- Blindfold White Blend | $56
- Kim Crawford Sauvignon Blanc (375ml) | $22

Mini Bottles
- Deep Eddy’s Grapefruit Vodka or Tito’s Vodka | $8
- Jack Daniels Whiskey | $8
- Crown Royal Whiskey or Maker’s Mark Bourbon | $9
- Fireball Whiskey | $8

Cocktail Kits
- Bloody Mary Kit | $10.50
- Margarita Kit | $10.50

Bottle Beer
- Domestic $4 Each | Import $5 Each
- Budweiser | Budlight | Miller Lite
- Coors Light | Michelob Ultra
- Heinekin Light | Heinekin 0.0
- Blue Moon | Ballast Point Sculpin IPA
- Corona | Corona Premier
- Dos XX | Modelo Negra

*Beverages and Cocktail Kits are available daily with the purchase of food. Additional charges may apply for mini bottles.

*Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness. Please inform us at the time you order if you or anyone in your party has food allergies or special dietary requirements.

All food and beverage purchases on this menu are subject to an automatic 10% Service Charge.