



- TALONS & HOOVES -

add a 6oz. butter-baked lobster tail to any entree for \$16

- CHICKEN ROULADE \$26
coconut curry, squash noodles
- CAJUN SPICED PORK CHOP \$33
raclette cheese
- CHAIRMAN RESERVE FILET \$38
- CHAIRMAN RESERVE STRIP \$32
- PRIME RIBEYE STEAK \$44
- PRIME 44 OZ PORTERHOUSE STEAK \$110

Available Sauces & Rubs: brandy peppercorn demi | bernaise sauce | 15 spice blend | coffee spice

- STARTERS -

- TIERED CHARCUTERIE \$24
chef selection of 3 cured meats & 3 artisan cheeses, grain mustard, seasonal marmalade, assorted crackers
- CRAB RANGOON \$18
tamarin sweet & sour sauce
- CRISPY CHICKEN TAQUITOS \$12
chipotle crema, guacamole, pico de gallo
- BOURSIN CHEESE TENDERLOIN CROSTINI \$21
arugula, balsamic pearls
- ZUCCHINI FRIES \$11
chimichurri aioli
- JUMBO BROWN SHRIMP COCKTAIL \$19
horseradish cocktail sauce
- OYSTER Market Price
champagne mignonette, horse radish, saltine crackers

- FROM THE POND -

- PISTACHIO PESTO BUCATINI PASTA \$18
heirloom cherry tomatoes, spinach, parmesan
add chicken \$5 | add salmon \$8 | add shrimp \$6
- ACHIOTE MAHI MAHI TACOS \$18
cabbage slaw, chipotle aioli, guacamole
- BAKED HALIBUT \$38
corn chowder sauce, black bean salad, cilantro oil
- SEARED COLOSSAL SCALLOPS \$32
creamy grits, spinach, citrus salad

- GREENS -

add salmon - \$8 | grilled chicken - \$5
4oz tenderloin - \$9

- HOUSE CAESAR \$8
romaine, caesar dressing, croutons, parmesan cheese
- SIMPLE GREEN SALAD \$6
mixed baby greens, cucumber, heirloom tomatoes, your choice of dressing
- GRILLED RADICCHIO & PINEAPPLE SALAD \$12
spinach, almonds, mozzarella, prosciutto
poppy seed dressing

- SIGNATURE SIDES -

- LOBSTER MAC & CHEESE \$16
elbow pasta, cheddar cheese sauce
- BACON BRUSSEL SPROUTS \$9
- LIGHT TEMPURA BROCCOLI \$10
lemon caper aioli, parmesan
- SPINACH RISOTTO CROQUETS \$8
- GARLIC BABY PORTABELLOS \$9
- GRILLED BALSAMIC ASPARAGUS \$9

- THE BEET -

Healthy Plant Based Options

SUMMER ROLLS W/ SWEET & SPICY PEANUT SAUCE
cabbage, carrots, avocados, and cilantro
\$12

SPICY POMODORO
chickpeas kale, vegan parmesan cheese, brown rice
\$14

VEGAN PASTA PRIMAVERA
Angel hair, zucchini, asparagus, tomato, basil, almond milk
\$15

Executive Chef Juan Garcia

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which is distributed by the Club to certain food and beverage service employees. The service charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. 11.13.20

- BEER ON DRAFT -

BUD LIGHT	\$4.50
COORS LIGHT	\$4.50
MILLER LIGHT	\$4.50
SHINER BOCK	\$5.50
TUPPS JUICE PACK	\$6.00
REVOLVER	\$6.00
FOUNDERS IPA	\$6.00
DALLAS BLONDE	\$6.00

- SPECIALTY COCKTAILS -

ANGEL SWIRL angels envy, lemon juice, red wine	\$13
SMOKY CACTUS Casamigos Mezcal, TX Whiskey, Grapefruit and Lime Juice	\$14
FRENCH MARGARITA Herradura Reposado, Chambord, Lime Juice, Topo Chico	\$14
SPICY LEMONADE Tito's, lemonade, jalapeno syrup, mint, cayenne	\$12
GRAPEFRUIT SELTZER Bombay Sapphire, Cointreau, St Germaine, Soda	\$14

- ALL DAY MENU -

11:00 AM - CLOSE

CLASSIC WINGS

tossed in your choice of buffalo, bbq, or
sweet chili served with ranch or blue cheese
\$13

PULLED PORK EGG ROLLS

cheddar cheese, pickle, citrus BBQ
\$13

SIGNATURE BURGER

our unique signature blend of USDA chuck,
brisket, & short rib with your choice of side
\$13

CHICKEN & STEAK QUESADILLAS

jack cheese, cheddar cheese, peppers &
onions, salsa, guacamole, sour cream
\$15

FRENCH DIP

toasted hoagie roll, caramelized onions, provolone,
au jus, with your choice of side
\$16

TURKEY BLT SALAD

mixed baby greens, tomato, cucumbers, bacon,
red onions, yogurt dressing
\$15

- DESSERTS -

ORANGE CREME BRULEE

whipped cream, oranges
\$10

CHOCOLATE CAKE

chocolate ganache, crushed hazelnut crust
\$11

LEMON MOUSSE

lemon cake, cheesecake icing, honey drizzle
\$10

**SALTED CARAMEL
MOROCCAN COFFEE**

flambee sugar rim, bailey's, kahlua, coffee

EMPORIUM PIE OF THE WEEK

\$10

**FRIED MEXICAN VANILLA
ICE CREAM**

chocolate ganache & strawberry compote
\$9

CINNAMON ROLL BREAD PUDDING

cream cheese icing & toasted pecans
\$9

KEY LIME PIE MARTINI

svodka vanilla vodka, homemade whipped
cream, roses, lime