



## STARTERS

### RIBEYE MEATBALLS

Sticky Sauce | Lime-slaw | Mustard Seed | 14

### PORK BELLY

Fresno Ferment | Apple Cider Gastrique | 12

### SALMON TARTARE

Meyer Lemon | Fresno | Lime | Crispy Plantains | 18

### SHRIMP JALAPEÑO DIP

Jalapeño | Shrimp | Baguette | 14

### CHICKEN TINGA EGG ROLLS

Roasted Jalapeño | Sour Cream | Cilantro Black Beans | Corn | 16

### CRAB FONDUE

Crab Claws | Provolone | Parmesan Espellete | Sourdough | 21

### CRAB CAKE

Arugula | Pickled Ramp Remoulade | Green Pea Puree | Citrus | 16

### SHRIMP COCKTAIL

Jalapeno Lime Sorbet | Traditional Cocktail | Lemon | 16

Executive Chef Johnathon Pauley

# CHOP HOUSE

SEASONAL BUTTER AND DEMI GLACE CHOICE OF SIDE

NY STRIP  
14 oz | 41

FILET  
8 oz | 41

RIBEYE  
16 oz | 42

HANGER STEAK  
10 oz | 29

## Accessories

Crab Leg | 18

Bone Marrow | 6

Fresno Ferment | 2

Foie Butter | 4

Brown Butter Lobster | 16

Garlic Butter Shrimp | 12

## SIDES

Whipped Potatoes | 6

Wild Mushrooms | 8

Spring Vegetable Medley | 9

Crispy Potatoes | 7

Bacon Green Beans | 7

Broccolini | 8

## SALADS

### CAESAR SALAD

Parmesan | Croutons | Romaine | 9

### MIXED GREENS

Aquaponic Greens | Cucumber | Tomato Radish | Lemonette | 6

### ICEBERG WEDGE SALAD

Bleu Cheese | Lardons | Crispy Onion | Red Wine Gastrique | 9

### HEIRLOOM TOMATO AND BURRATA

Garlic Marinated Heirloom Tomatoes | Balsamic | Basil | 9

## The Beet.

A PLANT-BASED VEGAN OPTION

### BLISTERED SHISHITO PEPPERS

Yuzu Ponzu | Lava Salt | Sesame | 12

### "SHRIMP" COCONUT CURRY

Red Curry | Broccolini | White Rice | 21

## ENTREES

### SALMON

Pea Puree | Asparagus | Stone Fruit | 27

### SEA BASS

Sticky Rice | Bok Choy | Yum Yum Sauce | 38

### POTATO TACOS

Ground Beef | Corn Tortilla | Cilantro | Cheese Shredded Lettuce | Salsa Verde | Cotija | Crema | Plantain Chips | 15

### HALIBUT

Celery Root | Spring Vegetables | White Wine | Manilla Clams | 33

### SMOKED SHORT-RIB

Pickled Veggie Slaw | 31

### LOBSTER ROLL

Lobster | Lemon | Chive | Fries | 29

### HALF ROASTED CHICKEN

Ancho Brined Chicken | Cipollini Onion | Wilted Spinach Crispy Potatoes | Chicken Jus | 16

### CRAB ROLL

Chilled Crab Meat | Wild Ramp Aioli | Meyer Lemon | Chives | Fries | 27

### CHICKEN FRIED STEAK

Hand Tenderized NY Strip | Porchetta Gravy | Whipped Potatoes | Bacon Green Beans | 23

### SMOKED FRIED CHICKEN

Ancho Brined Chicken | Duck Fat Biscuit | Garlic Fresno Fermented Honey | 19

### TEXAS WELLINGTON

Chipotle Smoked Tenderloin | Wild Mushrooms | Jamon Serrano | Poblano | Mole Demi Glace | 43



Vegetarian



Vegan



Gluten-Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be 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. ©ClubCorp USA, Inc. All rights reserved. 45188 0819 SS

# HOUSE COCKTAILS

**Piña Colada Nuevo** | 14  
Botanist Gin

Pineapple | Coconut | Lime | Demerara | Orgeat

**Spritz** | 12

Tanqueray Rangpur | Aperol  
Grapefruit | Lemon | Apple | Brut

**Valentina** | 12

Casamigos Reposado  
Pineapple | Lime | Organic Agave | Luxardo | Cardamom

**Caribbean Tea** | 12

Mount Gay Rum | St. Elizabeth Allspice Dram  
Black Tea Concentrate | Cane Syrup | Lemon | Smoke

**Sprung** | 12

Absolut Vodka | Solerno Blood Orange  
Grapefruit | Lemon | Local Honey | Prosecco

**Black Market Manhattan** | 13

High West American Prairie Bourbon  
Carpano Antica Sweet Vermouth  
Vietnamese Cinnamon | Orange Oil | Luxardo

# ALL-DAY ITEMS

**Quesadilla** | 14

Braised Chicken | Blended Cheese | Sour Cream | Guacamole | Pico de Gallo

**Tostada Nachos** | 14

Crisp Tortilla | Pico de Gallo | Refried Bean | Crema | Cotija Cheese  
Queso Quemada | Asada | Cilantro

**Smoked Wings** | 12

Buffalo, BBQ or Sweet Chili  
Bone-in or Boneless

**Ranch Cobb Salad** | 14

Mixed Greens | Avocado | Tomato | Red Onion | Bacon | Egg  
Grilled Chicken | Bleu Cheese Crumbles | Ranch

# SANDWICHES

Served with Fries or Club Chips

**Club Sandwich** | 15

Ham | Turkey | Bacon | Cheddar | Lettuce | Tomato | Honey Dijon Aioli  
Brioche Toast

**Ribeye Burger** | 14

House Ground Beef | Red Leaf Lettuce | White Onion | Tomato  
Blended Cheese | Ancho Aioli | Brioche Bun

# DRAFT BEER

**Miller Lite** | 4.5

**Coors Light** | 4.5

**Modelo** | 5.5

**Blue Moon** | 6

**Founders All Day IPA** | 6

**Deep Ellum Dallas Blonde** | 6



# DESSERT

**S'mores Cheesecake** | 11

**Bread Pudding** | 7

**Brownie Sundae** | 8

**Seasonal Panna Cotta** | 9