



FOR THE TABLE

SWEET + SPICY BRUSSELS SPROUTS 8
roasted peanuts / ginger chili threads

JUMBO LUMP CRAB CAKE 14 ★
grain mustard crema / smoked chili butter / crispy pepper and onion strings

SHRIMP + SAUSAGE 14
shrimp / dry chorizo / garlic and tomato broth
rustic bread

BAYLOR CLUB QUESO 13 ★
blend of cheeses / chorizo / serrano pico
crispy flour tortilla chips

SOUP + SALADS

FRENCH ONION SOUP 7 ★
toasted baguette croutons / provolone cheese

SOUP OF THE DAY 6
see your server for the daily selection

BU SALAD 7
baby greens / dried cranberries / spiced pecans
feta cheese / honey balsamic vinaigrette

WINTER SALAD 9
shredded kale / brussels sprouts / carrots / diced apples / candied pecans / goat cheese / maple dijon vinaigrette

CAESAR SALAD 7
crisp romaine / parmesan / black pepper
croutons / caesar dressing

BABY ICEBERG WEDGE 8
grape tomatoes / bleu cheese / bacon
blue cheese dressing

PROTEIN ENHANCEMENTS

grilled or blackened
salmon 12 / shrimp 9 / chicken 8 / sirloin steak 12

SIDES

onion rings 7
truffle fries 6
club made chips 5
fruit salad 4
vegetable medley 5
waffle sweet fries 6



STEAKS

6 OZ FILET MIGNON 37 ★
asparagus / smashed gold potatoes
bordelaise sauce

16 OZ COWBOY RIBEYE 48
garlic green beans / smashed gold potatoes
ancho butter

BOURBON SIRLOIN 25
marinated sirloin / dirty rice / grilled zucchini

ENHANCEMENTS

brown butter jumbo lump crab 10
brown butter lobster 12

SPECIALTIES

MIKE'S GRILLED CHICKEN 15
lemon and garlic marinated chicken breast
sauteed seasonal vegetables

VEGETARIAN RELLENO 15
black beans / corn / jack cheese / cilantro lime rice
salsa verde

BAYLOR CLUB BURGER 13 ★
unique blend of USDA chuck, brisket and short rib
toasted brioche bun / lettuce / onion / tomato
cheese / pickle

GNOCCHI + ITALIAN CHICKEN SAUSAGE 13
potato gnocchi / spinach / italian chicken sausage
creamy chicken broth / shaved parmesan

SEAFOOD

ANCHO SEARED SALMON 26 ★
poblano risotto / seared broccolini / lemon
honey glaze

SPICE CRUSTED SCALLOPS 32
cauliflower puree / smoked bacon lardon
crispy capers / lemon dijon cream

IBERIAN FISH SUPPER 29
chorizo / tomato / kale / garbanzo beans
jasmine rice / seared haddock

NIGHTLY SPECIALS

all nightly specials include choice of soup, BU salad
or Caesar Salad

WEDNESDAY 65
porterhouse for two

THURSDAY 30
chicken fried ribeye

FRIDAY 37
steak + lobster

SATURDAY 30
prime rib

*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. Must be 21 to purchase alcoholic beverages. Enjoy responsibly. Quantities limited. Cocktails include rocks and mixed drinks. Prices subject to change. Offers void where prohibited. Other restrictions and exclusions may apply. See Club for details. © ClubCorp USA, Inc. All rights reserved. 45188 0819 SS

Beverages

RED BY THE GLASS

DECOY PINOT NOIR / sonoma
DECOY CABERNET SAUVIGNON / sonoma
MARQUES DE CACERES "EXCELLENS" RIOJA / spain
ARGENTO RESERVA / argentina
BOEN PINOT NOIR / california
SILVER PALM CABERNET SAUVIGNON / california
LOCATIONS CA RED BLEND / california
ARGENTO RESERVA MALBEC / argentina

BUBBLES BY THE GLASS

SEGURA VIUDAS CAVA SPARKLING ROSE / spain
MIONETTO 'AVANTGARDE COLLECTION' PROSECCO BRUT / italy
PERRIER-JOUET GRAND BRUT CHAMPAGNE / france
FAIRE LA FETE BRUT ROSE / france
TAITTINGER BRUT LA FRANCISE / france

WHITE + ROSE BY THE GLASS

TERLATO PINOT GRIGIO / italy
BRANCOTT ESTATE SAUVIGNON BLANC / new zealand
AUGUST KESSELER "R" RIESLING / germany
TALBOTT KALI HART CHARDONNAY / monterey
J VINEYARDS PINOT GRIS / california
GREG NORMAN ESTATES SAUVIGNON BLANC / new zealand
SOKO BLOSSER EVO LUCKY NO. 9 WHITE BLEND / oregon
INDIAN WELLS CHARDONNAY / washington
FLEUR DE MER ROSÉ / france
STUDIO BY MIRAVAL ROSE / france

LIBATIONS

ELEMENTARY, MY DEAR / Rosemary Infused Absolut / Blood Orange / St. Germain / Lime Juice
THYME FOR BEES KNEES / The Botanist / Thyme Honey / Lemon Juice / Black Pepper
CHERRY ON TOP / High West Bourbon / Luxardo Syrup / Lemon Juice / Angostura Bitters / Sparkling Wine
HIGHLAND SPRING / Edradour / Fresh Strawberries / Thyme / Lemon Juice / Vanilla Syrup / Club Soda
BEAR E. RITA / Casamigos / Wildberry Puree / House Margarita Mix / Chambord
SPRITZ WITH A TWIST / Aperol / Prosecco / Honey / Lemon Juice
MINT TO BE / Woodford Reserve / Mint / Sugar
BILLY'S HOT BUTTERED RUM / Mount Gay Eclipse Rum

BEER

MILLER LIGHT
MICHELOB ULTRA
HEINEKEN
HEINEKEN 0.0
CORONA EXTRA
FOUNDERS ALL DAY IPA

NEW BELGIUM FAT TIRE AMBER
OSCAR BLUES CAN-O-BLISS
AMSTEL LIGHT
BUD LIGHT
DOS EQUIS
SHINER
BLUE MOON

COORS LIGHT
FOUNDERS SOLID GOLD AMBER
VOODOO RANGER HAZY IPA
CIGAR CITY JAI ALAI IPA
BARE ARMS AMBER
LINDEMAN'S FRAMBOISE LAMBIC

LOCAL SELECTIONS

ENJOY A ROTATING SELECTION FROM OUR FEATURED LOCAL BREWERIES:

BARE ARMS BREWING · SOUTHERN ROOTS · BROTHERWELL BREWING · WACO ALE