SOUP & SALADS

Southwestern Chicken Tortilla — shredded chicken, Southwestern ancho chili-tomato broth, avocado, tortillas and cilantro $5 | bowl $7

Chef’s Soup — chef’s daily creation $5 | bowl $7

TPC Butter Lettuce ‘Wedge’ — applewood-smoked bacon, pickled red onion, Gorgonzola-basil vinaigrette and local teardrop tomatoes $6

Texas Spring Greens Salad — choice of dressing: balsamic vinaigrette, citrus vinaigrette, Gorgonzola-basil vinaigrette, ranch, strawberry vinaigrette $6

Toasted Texas Pecans & Fresh Spinach — avocado, fresh berries and goat cheese, raspberry vinaigrette $9

Beefsteak Tomato & Fresh Mozzarella — fresh watercress, evo, aged balsamic reduction $8

Caesar Salad — romaine hearts, Creole Caesar dressing, shaved parmesan and brioche croutons $7

ENTRÉES

Seared Bay of Fundy Salmon — flash sauté of watercress, evo, wild rice and chimichurri $24

Pan-Seared Snapper — sauté of lump crab, jalapeño-potato hash, charred pineapple and tomato salsa $32

Meyer Lemon, Arugula, Ricotta Cheese Ravioli Shrimp Scampi — Saute of shrimp in classic white wine, lemon and garlic butter with Meyer lemon and arugula raviolis $28

Charred Cauliflower Steak — panko gremolata, balsamic reduction $17

Pan-Seared Free-Range Chicken Breast — lemon, caper-basil beurre blanc, wild rice, sautéed spinach $25

STEAK HOUSE

Beef Raised in Texas — Pure Black Angus and Wagyu

12oz Long Bone Berkshire Pork Chop $34

44 Farms 8oz Filet Mignon of Beef $41

Dean & Peeler 10oz NY Strip $46

A Bar N Ranch 12oz Texas Wagyu Ribeye $54

All steaks served with your choice of truffle butter, béarnaise, cabernet demi-glace or chimichurri

SIDES

Lobster Mac N Cheese — smoked Gouda, shallot and butter cracker crust $14

Baked Potato — loaded with sour cream, bacon, cheese and butter $6

Sautéed Summer Squash & Tomatoes — evo, salt and pepper $7

Cream of Sautéed Spinach & Shallots — cheese crust $8

Boursin Cream Cheese Mashed Potatoes $7

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.
### LIBATIONS

<table>
<thead>
<tr>
<th>RED GLASS</th>
<th>WHITE GLASS</th>
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</thead>
<tbody>
<tr>
<td>Charles &amp; Charles Merlot Blend, Columbia Valley</td>
<td>La Marca Prosecco, Veneto</td>
</tr>
<tr>
<td>Columbia Winery Merlot, Washington</td>
<td>SeaGlass Sauvignon Blanc, Santa Barbara</td>
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<tr>
<td>Robert Mondavi Private Selection</td>
<td>14 Hands Chardonnay, Washington State</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Central Coast</td>
<td>Le Rime Pinot Grigio, Tuscany</td>
</tr>
<tr>
<td>Murphy-Goode Pinot Noir, California</td>
<td>Anew Rosé, Columbia Valley</td>
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</tbody>
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#### BACARDÍ SABRIA
Bacardi Sabor – Bacardi rum, merlot, Disaronno amaretto, triple sec, orange juice

#### TENNESSEE GINGER SNAP
Tito’s Mule – Tito’s Handmade vodka, lime, simple syrup, Gosling’s ginger beer

#### ROSEMARY YUZU PALMER
Rosemary Yuzu Palmer – Deep Eddy Sweet Tea vodka, yuzu purée, lemonade, rosemary

#### MILAGRO SILVER MARGARITA
Milagro Silver Margarita – Milagro Silver tequila, Cointreau, simple syrup, lime

#### CAFÉ MANHATTAN
Café Manhattan – Jim Beam White Label bourbon, Martini & Rossi vermouth, Kahlúa, aromatic bitters

#### ELDERFLOWER GIN & TONIC
Elderflower Gin & Tonic – Tanqueray gin, Q elderflower tonic water

#### BLOOD ORANGE SPRITZ
Blood Orange Spritz – Grey Goose vodka, blood orange, lemon, sparkling wine

### BREWS

Check out Our Selection of Domestic, Imported & Local Craft Beers

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