

STARTERS

Char Grilled Oysters | 15

Half-Dozen Hand Shucked | Chorizo
Queso Chihuahua

Gorgonzola Bacon Fondue | 12

Creamy Cheese Sauce | Club Made Chips
Neuske's Bacon | Toasted Barrio Bread

Curried Cauliflower | 9

Sun-dried Tart Cherries | Toasted Pumpkin Seeds
Roasted Tomato Aioli

Peppers & Root | 10

Blistered Shishito Peppers | Ponzu
Tempura Battered Lotus Root

Grilled Chicken Wings | 9

Cilantro Chimichurri | Pineapple Garlic Buffalo
Honey Habanero Dry Rub

Smoked Chicken Quesadilla | 11

Nopalitos | Black Bean & Corn Relish
Poblano Crema | Chiltepin Aioli

Bruschetta Trio | 13

Mushroom & Butternut Caponata
Italiano Classico | Rincon Piñon Blend

Chef's Snack Board | 20

Chef Selected Artisanal Meats & Cheeses
Grilled Barrio Bread | House Made Spreads

Chicken Verde Soup | Cup 6 | Bowl 10

Roasted Corn | Red Peppers | Avocado
Crispy Flour Tortilla | Cotija Cheese



BUTCHER'S CUTS

Cowboy Ribeye | 49

Loaded Mash | Burgundy Mushroom & Shallot Ragout

Char Broiled Filet | 34

Horseradish Hasselback Potato | Braised Leeks
Bourbon Thyme Butter

SALADS

Chop House Wedge | 9

Iceberg | Nueske's Bacon
Slow Roasted Tomato
Tobacco Onion
Blue D'Auvergne | Ranch

Harvest Salad | 9

Arugula | Turkish Apricot
Parsnip | Fuji Apple | Chevrai
Pomegranate | Candied Pecan
Apple Cinnamon Vinaigrette

SIDES | 6

Horseradish Hasselback Potato
Loaded Mashed Potatoes
Burgundy Mushroom Ragout
Chorizo Dirty Rice
Banana-Jalapeno Fried Rice
Grilled Asparagus
Braised Leeks
Baby Bok Choy

ENTREES

Shrimp & Grits | 27

Anaheim Chile Polenta Cake | Grilled Asparagus
Andouille Sausage | Charred Tomato Cream

Blackened Tuna Mignon | 36

Banana-Jalapeño Fried Rice | Baby Bok Choy
Avocado Mango Salsa | Plum Glaze

Smoked Achiote Half Chicken | 25

Chorizo "Dirty Rice" | Wilted Spinach
Roasted Tomatillo Sauce

Sun-Dried Tomato Ravioli | 20

Mascarpone | Artichoke | Red Onion
Dehydrated Spinach | Rose Alfredo

Beet Root Sea Bass | 38

Gochugaru Chili Zucchini Strings | Melon Jus
Sesame Napa Slaw

Dukkah Portobello Tostada Stack | 18

Corn Tortillas | Black Bean Purée | Avocado
Roasted Pepper Melange | Tomatillo Salsa | Cotija

Wildcat Burger | 15

Oaxaca | Avocado | Grilled Jalapeño | Cilantro
Wilcox Tomato | Red Onion | Chiltepin Aioli

Curated Dinner Menu by

Matt Hogg

Executive Chef

 MEMBER FAVORITES

 VEGETARIAN

 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. ©ClubCorpUSA, Inc. All rights reserved. 45188 0819 SS