

DINNER



FOR THE TABLE

EGGPLANT FRIES | 11
Marinara, Roasted Garlic Aioli

LEBANESE TRIO | 13
Cilantro Lime and Red Pepper Hummus,
Couscous-Quinoa Salad, Olives, Veggies, Toasted
Naan

TUNA NACHOS | 21
Wonton Chips, Togarashi Tuna, Asian Slaw &
Wakame, Wasabi Drizzle & Sweet Soy Glaze,
Sriracha, Sesame Seeds

HAND BREADED FRIED CALAMARI | 18
Roasted Garlic, Banana Peppers, Marinara

SEAFOOD MARTINI | 19
Shrimp, Crab, Lobster Meat, Lemon-Pepper Aioli,
Shredded Lettuce

CHAR BROILED OYSTERS | 21
Six Gulf Oysters, Parmesan, Grilled Baguette

CAJUN STEAK BUTTER BITES | 21
Sautéed Mushrooms, Bleu Cheese, Bed of Greens

GUAVA BBQ PORK RIBS | 19
Sticky Guava BBQ Sauce, Lime Juice, Crispy Onions

SALADS

Add Salmon 9 | Grilled Chicken 5 | Beef Filet 12 | Shrimp 8

HOUSE SALAD | 9
Artisan Greens, Cherry Tomatoes, Pickled Onion,
Cucumber, Jack & Cheddar Cheese

WEDGE SALAD | 13
Iceberg Wedge, Cherry Tomatoes, Purple Onion,
Chopped Bacon, Blue Cheese Crumbles

CAESAR SALAD | 10
Romaine Lettuce, Brioche Croutons, Shaved
Parmigiano-Reggiano, Caesar Dressing

TEXAS BERRY SUMMER SALAD | 18
Seasonal Greens, Grilled Chicken, Mandarin
Oranges, Blueberries, Blackberries, Strawberries,
Candied Pecans, Feta Cheese, Raspberry Vinaigrette
Dressing

THAI LETTUCE WRAPS | 18
Bibb Lettuce, Coconut Chicken, Asian Slaw, Diced
Veggies, Peanut-Chili Sauce, Wonton Strips

BIG PLATES

ENGLISH PAIR | 32
English Muffin with Grilled Petite Filet with Bearnaise
and Seafood Salad with Cheddar

CHICKEN LIMONE | 29
Pan Seared Chicken Breast, Artichoke Hearts, Julienne
Prosciutto, Basil, Angel Hair Pasta, Lemon Butter Sauce

PARMESAN CRUSTED SALMON | 31
Pan Seared Atlantic Salmon, White Wine Cream Sauce,
Seasonal Vegetable Medley

BRONZED REDFISH | 40
Crab Crust, Crawfish Cornbread, Lemon Butter Sauce

ALASKAN HALIBUT | 44
Sautéed Fillet over Soft Polenta, Topped with a Corn,
Bacon, and Leek Salsa

YELLOW CURRY | 40
Shrimp and Lobster, Jasmine Rice, Asparagus, Tomato,
Yukon Gold Potato, Spinach

BEEF TENDERLOIN | 57
8 Oz Grilled Prime Cut, Bearnaise or Blue Cheese Bacon
Butter, Au Gratin Potato

BEEF RIBEYE | 48
12 Oz Prime Cut Brushed with Garlic Butter, Potato Gratin,
Onion Rings

10 OZ LOBSTER TAIL | 44
To Accompany Your Entrée

ARRABBIATA PESCATORE | 36
Shrimp, Lobster Meat, Scallops, Cavatappi Pasta, Chunky
Zucchini, Tomato, Spicy Lobster Sherry Sauce, Parmesan
Crisp

SUMMER SURF & TURF | 67
5 Oz Prime Filet with Bearnaise, 5 Oz Lobster Tail, Drawn
Butter, Lemon, Steamed Asparagus

SUMMER SURF & SURF | 57
5 Oz Lobster Tail, Drawn Butter, Lemon, Jumbo Lump
Crab Cake, Remoulade Sauce, Potato Gratin, Steamed
Asparagus

CREOLE ETOUFFEE | 32
Gulf Shrimp, Andouille Sausage, Chicken Breast,
Smothered in Cajun Cream, Jasmine Rice, Broccolini,
Grilled Baguette

*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 55