



# Dinner Menu

## FOR THE TABLE

### KINGWOOD WINGS

choice of bone in or boneless tossed in buffalo, Thai sweet chili, lemon pepper, garlic parmesan or barbeque sauce | 13

### KINGWOOD NACHOS

tri-colored chips, queso, fajita beef and chicken topped with pico de gallo, jalapeños, sour cream and guacamole | 18

### AHI TUNA TOWER

oranges, avocado, lime, cilantro, sesame seeds and wonton chips | 19

### LOADED FRIES

waffle fries topped with cheddar cheese sauce topped with bacon and green onions | 14

### THE BIG DIPPER

10-layer Mexican dip, tortilla chips | 10

### FLAMIN' HOT CHEETO™ MOZZARELLA BITES

cool ranch dressing served with this flavorful dish | 10

### C-B-DILLA

ooey, gooey, cheesy and delicious, with all the fixins' -grilled chicken, applewood bacon, hemp seeds, pepper jack and smoked cheddar, pico de gallo, lime crema, cilantro and guacamole | 10

### LOW COUNTRY CAULIFLOWER

fried cauliflower nuggets tossed in low country barbeque sauce, boiled peanuts and pickled slaw | 14

## SOUPS AND SALADS

### TOMATO BASIL BISQUE

served with a warm baguette | cup 4 | bowl 6

### SIGNATURE HOUSE

field greens, cherry tomatoes, carrots, cucumber and purple onion | 13

### CLASSIC CHICKEN CAESAR

romaine lettuce, shaved parmesan and grilled chicken breast | 15

### GREEK

herb grilled chicken breast over a bed of field greens, cucumbers, cherry tomatoes, bell peppers, kalamata olives, pepperoncini topped with feta cheese | 18

### SALMON "POPEYE"

baby spinach topped with hard boiled egg, purple onions, bacon and seared salmon | 21

### SOUTHWEST

crispy tortilla bowl filled with romaine, black bean- corn relish, pico de gallo, avocado, trio of cheeses topped with grilled fajita beef | 19

## BRICK OVEN PIZZAS

### CLASSIC CHEESE | 12/15

### PEPPERONI | 14/17

### GODFATHER

red sauce, mozzarella, pepperoni, hot Italian sausage, meatballs and prosciutto | 17/20

### VEGGIE LOVER

red sauce, mozzarella, bell peppers, crimini mushrooms, black olives, artichoke hearts | 14/17

### FILET & MUSHROOM

olive oil, mozzarella, beef tenderloin and gorgonzola cheese | 17/20

### PEAR & WALNUT

olive oil, mozzarella, pears, toasted walnuts finished with local honey | 14/17

## HANDHELDS

*all served with your choice of side*

### CHICKEN TENDERS | 14

### CLASSIC DOUBLE DECKER CLUB

honey ham, smoked turkey breast, American and Swiss cheese, applewood smoked bacon, lettuce, tomatoes served on your choice of bread | 18

### KW MAHI MAHI

grilled mahi, served on a toasted bun topped with lettuce, tomato, onion finished with dill remoulade | 18

### CHICKEN SALAD CROISSANT

pulled chicken tossed with red grapes, toasted pecans, lettuce and tomato | 15

### CHICKEN PARMESAN

toasted ciabatta bun stuffed with fried chicken topped with mozzarella and shaved parmesan cheese finished with marinara | 15

### KW BLT

toasted texas toast, applewood smoked bacon, lettuce and tomato | 16

### SIGNATURE BURGER

fire grilled Angus beef, lettuce, tomato, onion on a toasted bun | 16

### SHRIMP PO'BOY

fried shrimp stuffed in a toasted bun with lettuce and tomato | 15

### SCALLOP TACOS

seared scallops topped with pickled slaw finished with Thai mandarin chutney on corn tortillas | 19

### GRILLED PORTABELLA

balsamic caramelized portabella topped with mozzarella served on a wheat bun with spinach, tomatoes | 16

## BIG PLATES

*all entrees include your choice of Caesar or house salad and your choice of side*

### FIRE GRILLED NY STRIP

chargrilled 14oz prime grade NY Strip finished with Syrah reduction | 48

Add a 4oz lobster tail| per market price

### SUPREME SCAMPI

linguini tossed with jumbo shrimp, jumbo lump crab, baby spinach, sundried tomatoes, topped with a charbroiled lobster tail, finished with garlic beurre blanc | 32

### HERB CHICKEN MARSALA

herb crusted pan seared chicken over toasted gnocchi topped with a wild mushroom Marsala sauce | 24

### OXTAIL VOL-AU-VENT

braised oxtails in red wine demi, carrots, Yukon gold potatoes and wild mushrooms in puff pastry | 28

### HERB & PARMESAN ROASTED CHICKEN

Oven roasted half chicken finished with lemon brown butter | 22

### CURED CEDAR SALMON

finish with sumac glaze | 24

## SIDES

seasonal fruit | 5

creamed spinach | 5

whipped potatoes | 5

toasted barley pilaf | 4

honey glazed carrots | 4

garlic roasted mushrooms | 5

green bean almandine | 5

chicharrones | 5

mac & cheese | 5

\*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