

DINNER MENU

FOR THE TABLE

KINGWOOD WINGS
choice of bone in or boneless tossed in buffalo, thai sweet chili, lemon pepper, garlic parmesan or barbecue sauce | 16

KINGWOOD NACHOS
tri-colored chips, queso, fajita beef & chicken, pico de gallo, jalapeños, sour cream, guacamole | 18

AHI TUNA TOWER
ahi tuna, oranges, avocado, lime, cilantro, sesame seeds, wonton chips | 19

LOADED FRIES
melted cheddar cheese sauce, bacon, 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, smoked cheddar, pico de gallo, lime crema, cilantro, guacamole | 10

FIRECRACKER SHRIMP
over pickled slaw, bang bang sauce | 18

SOUPS AND SALADS

BROCCOLI SMOKED CHEDDAR SOUP | cup 4 | bowl 6

SIGNATURE HOUSE
field greens, cherry tomatoes, carrots, cucumber | 13

CLASSIC CHICKEN CAESAR
romaine lettuce, shaved parmesan, grilled chicken breast | 15

GREEK
herb grilled chicken breast, field greens, cucumbers, cherry tomatoes, bell peppers, kalamata olives, pepperoncini, feta cheese | 18

SALMON "POPEYE"
baby spinach, hard boiled egg, red onions, bacon, seared salmon | 21

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

BRICK OVEN PIZZAS

CLASSIC CHEESE | 12/15

PEPPERONI | 14/17

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

VEGGIE LOVER
red sauce, mozzarella, bell peppers, cremini mushrooms, black olives, artichoke hearts | 14/17

FILET & MUSHROOM
olive oil, mozzarella, beef tenderloin, gorgonzola cheese | 17/20

PEAR & WALNUT
olive oil, mozzarella, pears, toasted walnuts, local honey | 14/17

CREATE YOUR OWN | 17/20
up to 5 toppings

SIDES

seasonal fruit | 5 mac & cheese | 5

whipped potatoes | 5 creamed spinach | 5

honey glazed carrots | 4 garlic roasted mushrooms | 5

broccolini | 5



HANDHELDS

all served with your choice of side

CLASSIC DOUBLE DECKER CLUB
honey ham, smoked turkey breast, american & swiss cheeses, applewood smoked bacon, lettuce, tomatoes served on your choice of bread | 18

KW MAHI MAHI
grilled mahi mahi, toasted cuban bun, lettuce, tomato, onion, remoulade | 18

CHICKEN SALAD CROISSANT
pulled chicken, red grapes, toasted pecans, lettuce, tomato | 15

KW BLT
texas toast, applewood smoked bacon, lettuce, tomato | 16

SIGNATURE BURGER
fire grilled angus beef, lettuce, tomato, onion, toasted sweet sour dough bun | 16

SHRIMP PO'BOY
fried shrimp, toasted cuban bun, lettuce, tomato | 16

SCALLOP TACOS
seared scallops, pickled slaw, thai mandarin chutney, corn tortillas | 19

GRILLED PORTABELLA
balsamic caramelized portabella, mozzarella, wheat bun, spinach, tomatoes | 16

WICKED DIP
shaved herb roasted prime rib, buttered toasted cuban bun, jalapeno aioli, au jus | 16

FRIED CHICKEN SANDWICH
fried chicken breast, texas toast, club made garlic pickle chips, maple aioli | 16

BIG PLATES

all entrees include your choice of Caesar or house salad

FIRE GRILLED NY STRIP
14oz prime grade ny strip, whipped potatoes, garlic roasted mushrooms, beurre rouge | 48

Add 4oz lobster tail | market price

COUNTRY FRIED RIBEYE
10 oz prime grade ribeye, whipped potatoes, broccolini, country gravy | 28

SUPREME SCAMPI
linguine, jumbo shrimp, jumbo lump crab, baby spinach, sundried tomatoes, charbroiled lobster tail, garlic beurre blanc | 32

HERB CHICKEN MARSALA
herb crusted pan seared chicken, gnocchi, wild mushroom marsala sauce | 24

FIRE GRILLED BIRRIA TACO-DILLA
guacamole, pico de gallo, sour cream | 20

HERB ROASTED SALMON
pork belly maple vinaigrette, brown butter sage gnocchi, broccolini | 24

FRIED SEAFOOD BASKET
cajun batter mahi mahi, 1/2 dz fresh gulf shrimp, fries, coleslaw, hushpuppies | 22

LAVENDER ROSEMARY CHICKEN
grilled chicken breast, mac & cheese, honey glazed carrots | 18

*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