DINNER MENU

STARTERS
FRIED PORK RINDS | 12
Avocado cream and charred tomato salsa

TUNA TEMPURA ROLL | 16
Tuna, avocado, mango, sweet soy

ARTISAN CHEESE PLATTER | 24
A selection of imported and local cheeses, local honeycomb and seasonal accoutrements

SEAFOOD COCKTAIL | 18
Four U-10 shrimp and jumbo lump crab, horseradish cocktail sauce

STEAMED MUSSELS | 16
New Zealand green lip mussels, amber ale, jalapeños, Nueske lardon, cilantro, grilled baguette

VEGETABLE CRUDITE | 16
Mixture of baby vegetables, roasted jalapeno hummus and smoked almond romesco

SOUPS AND SALADS
TEXAS RED CHILI | 6 CUP | 9 BOWL
Cheddar cheese, yellow onion

TORTILLA SOUP | 6 CUP | 9 BOWL
Chicken Broth, avocado, fried tortillas, mozzarella cheese

HOUSE SALAD | 8
Baby greens, carrot, cherry tomatoes, cucumber, croutons, choice of dressing

CAESAR SALAD | 8
Romaine lettuce, shaved Parmesan, croutons

WEDGE SALAD | 12
Baby iceberg lettuce, crumbled bacon, bleu cheese crumbles, cherry tomatoes, carrot

TOMATO MOZZARELLA | 15
Heirloom Tomatoes, burrata cheese, aged balsamic, baby arugula, basil, olive oil

HOUSE SPECIALTIES
BLACKENED SEABASS | 41
Basmati rice, mango relish, cilantro pesto

PAN ROASTED HERBED CHICKEN | 28
New Potatoes, sweet and sour shallots, grapes, chicken

HONEY SALMON | 36
Broccolini, baby carrots, French green beans

BERKSHIRE PORK CHOP | 38
Aged cheddar grits, red eye gravy

SEARED SCALLOPS | 52
Butternut squash risotto, pepita gremolata, lardons

SHRIMP AND GRITS | 31
Sauteed shrimp, aged cheddar grits, Shiner bock demi

PRIME CENTER CUT 8 OZ FILET | 49

PRIME 16 OZ RIBEYE | 44

PRIME 14 OZ NEW YORK STRIP | 43

WEEKLY CHOP | MARKET PRICE

ENHANCEMENTS
Demi Glace | 3
Lobster Butter | 16
Scallop | 12
Jumbo Shrimp | 5

SIDES
Jalapeno Mac & Cheese | 6
Aged Cheddar Grits | 6
Market Vegetables | 6

Crispy Brussel Sprouts | 6
Mashed Potatoes | 6
Baked Potato | 6

Executive Chef Todd Phillips

*Serving size may vary per individual plate. Edited, adapted or adjusted to customer taste. All price and beverage packages are subject to availability. 20% Service Charge. A portion of which may be distributed to the Guest to offset food and beverage service expenses. The Service Charge is not a tip or gratuity. Please review our menu for any minor menu and price changes that may exist due to varying seasonal ingredients. All prices are subject to change. ©2023 LHc, All rights reserved. MBR-252183.
DRAFT BEER

COORS LIGHT | 6
STELLA | 7
DEEP ELLUM IPA | 7
FOUNDERS ALL DAY IPA | 8
CIGAR CITY JAI ALAI | 8
MODELO | 7
FAT TIRE | 7

WINES BY THE GLASS

BUBBLES
Novecento NV Argentina | 10
SAUVIGNON BLANC
2019 Joel Gott, California | 10
2019 Kim Crawford, New Zealand | 12
2019 Brancott Estate, New Zealand | 9
2018 Pascal Jolivet 'Attitude', Loire | 12
CHARDONNAY
2017 14 Hands, Washington | 8
2018 Ferrari Carano Sonoma | 14
PINOT NOIR
2018 Decoy, Sonoma | 11
MERLOT
2018 Velvet Devil, WA | 10
MALBEC
2017 Argento Reserva | 13

PINOT GRIGIO
2019 Barone Fini, Italy | 9
2018 Terlato Vineyards | 15
2019 Ruffino, Italy | 8
2019 Ecco Domani, Italy | 10
ROSE
2019 Studio by Miravel, France | 12
OTHER WHITES
2017 Blue Quail Gewurztraminer | 11
2018 August Kesseler “R” Riesling | 11

CABERNET SAUVIGNON
2018 Louis Martini, Sonoma | 10
2018 Juggernaut “Hillside”, CA | 14
2018 Uppercut, CA | 12
2018 Decoy, Sonoma | 14
2017 Earthquake, Lodi | 12

WINES IN THE CUVEE

2017 Goldeneye Pinot Noir, Anderson Valley | 32
2016 Emeritus ‘Hallberg Ranch’ Pinot Noir, Sonoma | 24
2017 Maal Bestial Malbec, Argentina | 33
2017 Derange by Prisoner Red Blend, Napa Valley | 34
2017 Faust Cabernet Sauvignon, Napa Valley | 35
2016 Stags Leap Cabernet, Napa Valley | 28
2015 BV Tapestry, Red Blend, Napa Valley | 27
2017 Orin Swift Papillon, Napa Valley | 36

19TH HOLE MENU

SMOKED CHICKEN WINGS | 14
Buffalo, BBQ, or sweet Thai Chile served with ranch or bleu cheese dressing

BONELESS CHICKEN WINGS | 14
Buffalo, BBQ, or sweet Thai Chile served with ranch or bleu cheese dressing

NACHOS | 12
White cheddar queso, cheddar cheese, jack cheese, jalapenos, pico de gallo, sour cream
Add Grilled Chicken | 6 Add Smoked Brisket | 6
Chips and Queso | 12

QUESADILLA | 12
Flour tortilla, cheddar and jack cheese, pico de gallo, sour cream on the side
Add Grilled Chicken | 6 Add Smoked Brisket | 6