

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, jalapenos, 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 Philips

*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 1020 LK

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 Gewurtraminer | 11

2018 August Kessler "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 CUVENEE

2017 Goldeneye Pinot Noir, Anderson Valley | 32

2016 Emeritus 'Hallberg Ranch' Pinot Nior, 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