

DINNER MENU



STARTERS

FRIED PORK RINDS | 12

Avocado Cream and Charred Tomato Salsa

WILD MUSHROOM FLATBREAD | 12

Smoked cheddar mornay, wild mushrooms, melted leeks, baby arugula, truffle oil

TUNA TEMPURA ROLL | 17

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

JUMBO LUMP CRAB CAKE | 18

Citrus Aioli, Baby Arugula

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, Proscuitto, Aged Balsamic, Baby Arugula, Basil, Olive Oil

HOUSE SPECIALTIES

BLACKENED SEABASS | 41

Basmati Rice, Mango Relish, Cilantro Pesto

BLACKENED CHICKEN WITH CAJUN

CAVATAPPI PASTA | 28

Creamy Blend of Tomatoes, Peppers, Onions & Parmesan

HONEY SALMON | 36

Broccolini, Baby Carrots, French Green Beans

PASTRAMI SPICED DUCK BREAST | 39

Parsnip Puree, Blood Orange Reduction

GRILLED SWORDFISH | 43

Basmati Rice, Roasted Artichokes, Wild Mushrooms, Capers, White Wine Butter Sauce

SHRIMP AND GRITS | 31

Sauteed Shrimp, Aged Cheddar Grits, Shiner Bock Demi

THE BEET BOX

HEALTHY PLANT BASED OPTIONS

VEGETARIAN SOUP OF THE DAY | 6 CUP | 9 BOWL

LOCAL VEGETABLE CRUDITE | 16

Baby Carrot, Cucumber, Radish, Haricot Vert with Roasted Jalapeno Hummus and Smoked Almond Romesco

WALNUT PESTO PASTA | 16

Cavatappi Pasta, Walnut Pesto, Wild Mushrooms

FRUIT SORBET OF THE DAY | 6

PRIME CENTER CUT 8 OZ FILET | 51

BERKSHIRE PORK CHOP | 38

PRIME 16 OZ RIBEYE | 47

PRIME 14 OZ NEW YORK STRIP | 45

WEEKLY CHOP | MARKET PRICE

ENHANCEMENTS

Demi Glace | 3

Lobster Butter | 16

Jumbo Shrimp | 5

SIDES

Jalapeno Mac & Cheese | 6

Aged Cheddar Grits | 6

Market Vegetables | 6

Crispy Brussels Sprouts | 6

Mashed Potatoes | 6

Baked Potato | 6

Executive Chef Todd Philips

DRAFT BEER

COORS LIGHT | 6

CIGAR CITY JAI ALAI | 8

STELLA | 7

MODELO | 7

DEEP ELLUM IPA | 7

FAT TIRE | 7

FOUNDERS ALL DAY IPA | 8

DRINK MENU

VERY BERRY MULE | 14

Absolut Vodka mixed with Blackberries and Blueberries

DARK AND ANGRY | 14

Mount Gay Rum and Angry Orchard Apple Cider

MINT JULEP | 14

High West Bourbon, Mint , and Simple Syrup

CHARRED PINEAPPLE MARGARITA | 15

Casamigos Silver, Charred Pineapple with Agave and Lime Juice

BEES KNEES | 16

Botanist Gin infused with Thyme, Agave, and Lime

WINES IN THE CUVENEE

2017 Goldeneye Pinot Noir, Anderson Valley | 32

2016 Emeritus 'Hallberg Ranch' Pinot Nior, Sonoma | 24

2017 Duckhorn Cabernet, Napa Valley | 32

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

BLEU CHEESE BACON BURGER | 20

Ground brisket, Point Reyes Bleu cheese, bacon, caramelized onions, peppercorn aioli