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
Crisrus Aiol, 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, Prosciutto, Aged Balsamic, Baby Arugula, Basil, Olive Oil

HOUSE SPECIALTIES

BLACKENED SEABASS | 41
Basmati Rice, Mango Relish, Cilantro Pesto

BLACKENED CHICKEN WITH CAJUN CAVATAPPY 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 GITS | 31
Sauteed Shrimp, Aged Cheddar Gits, 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

ENHANCEMENTS

Demi Glace | 3
Lobster Butter | 16
Jumbo Shrimp | 5

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

SIDES

Jalapeno Mac & Cheese | 6
Aged Cheddar Gits | 6
Market Vegetables | 6
Crispy Brussels Sprouts | 6
Mashed Potatoes | 6
Baked Potato | 6

*Consuming raw or undercooked foods, shellfish, eggs, sprouts, or veggie may increase your risk of Foodborne Illness. All meat and beverages products are subject to an appropriate LTO Service Charge, subject to a limit by the Club on certain food and beverage service combinations. The Service Charge is not sold or given. Please determine you own, or anyone in your party, food and beverage charges or special dietary requirements. ©2021 LTV, Inc. All rights reserved. 4499T-210.2
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 Cay Rum and Angry Orchard Apple Cider

MINT JULIEP | 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 CUVEE

2017 Goldeneye Pinot Noir, Anderson Valley | 32
2016 Emeritus 'Hallberg Ranch' Pinot Noir, 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