DINNER MENU

STARTERS
LOCAL VEGETABLE CRUDITE
Baby carrot, cucumber, radish, haricot vert with roasted jalapeno hummus and smoked almond romesco 16

TUNA TEMPURA ROLL
Tuna, avocado, mango, sweet soy 15

BRAZOS VALLEY CREAMERY CHEESE PLATTER
A selection of artisan cheeses from Waco, TX with local honeycomb and seasonal condiments 24

AHI TUNA TARTARE
Avocado, lemon, soy, macadamia nut with root vegetable chips 16

HOUSE MADE MOZZARELLA AND HEIRLOOM TOMATOES (GF)
Aged balsamic, Texas Hill Country olive oil, shaved prosciutto, Peppadew peppers 15

CLASSIC CAESAR
Romaine Hearts, herbed crouton, Parmesan 8

LCCC HOUSE SALAD (GF)
Mixed baby spring greens, candied local pecan, goat cheese, dried cherries, champagne vinaigrette 8

HOUSE SPECIALTIES
BLACKENED GULF REDFISH
Shrimp & Syracuse andouille sausage jambalaya, Texmati rice, crispy okra, grilled lemon butter 36

ANCIENT GRAIN BOWL (VEGAN)
Quinoa, farro, roasted market vegetables, citrus harissa yogurt 18

BBQ SHRIMP AND GRITS
Sautéed shrimp, white cheddar grits, sautéed spinach, Shiner bok gravy 30

CHICKEN TWO WAYS (GF)
Confit legs, seared breast, succotash, roasted chicken jus 32

MAPLE SOAKED BACON WRAPPED PORK TENDERLOIN (GF)
Texas field peas, braised collards, LCCC steak sauce 34

HONEY MUSTARD GLAZED DUART SALMON (GF)
Cedar plank roasted, heirloom baby potatoes, farmer’s market vegetables 32

DEAN & PEELER CENTER CUT FILET
Red Wine Demi 49

DEAN & PEELER RIBEYE
LCCC Steak Sauce 44

SIDES
Hatch Chili Mac and Cheese 6
Broccoli and Parmesan 6
Farmer’s Market Vegetables 6
Crispy Brussels Sprouts 6
Loaded Twice Baked Potato 4
Roasted Heirloom Fingerling Potatoes 4

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items ©ClubCorp USA, Inc. All rights reserved. 07/20 07/20 07/20 07/20 07/20 07/20 07/20