



LAS COLINAS
COUNTRY CLUB
A Member of the ClubCorp Family

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

Sauteed shrimp, white cheddar grits, sauteed 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

All Steaks seared to order on infrared Montague broiler at 700 degrees

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