DINNER MENU

STARTERS

PRIME BEEF TENDERLOIN TARTARE
Caper, shallot, parsley, pickled vegetables, toasted brioche, black garlic aioli  18

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

SHRIMP AND WHITE FISH BAJA STYLE CEVICHE (GF)
Lime, jalapeno, onion, cilantro, and cucumber served on a crispy corn tortilla with cilantro aioli  18

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

MUSHROOM FARRO RISOTTO (VEGAN)
Crispy Brussels Sprouts, local pea shoots, basil, Parmesan  18

TEJAS BOULLABAISE
Jumbo shrimp, mussels, clams, in a guajillo Shiner Bock, served over orecchiette pasta  30

HOUSE SMOKED LOCAL CHICKEN (GF)
Cooks Venture chicken from Decatur, local Lacinato kale, local Rebel mix tomatoes, creamed corn, butter poached baby potato  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 Twiced 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. 44160708 071520
# WINE MENU

## Sparkling
- Novecento Argentina
- Lamarca Prosecco Italy
- Chandon Brut California
- MoetChandon Imperial France
- Veuve Clicquot France

## Chardonnay
- 14 Hands Washington
- Eola Hills Oregon
- Ferrari Carano California
- Jordan California
- Stags Leap Karia California

## Sauvignon Blanc
- Joel Gott California
- Kim Crawford New Zealand
- Adobe Rode Sonoma

## Pinot Grigio
- Ruffino Italy
- Ecco Domani Italy
- Santa Margarita Italy

## Other Whites
- Chateau St. Michelle Reisling
- Blindfold by Prisoner White Blend

## Cabernet
- Louis Martini Sonoma County
- Uppercut California
- Earthquake California
- Cuttings By Prisoner Napa Valley
- Jordan Sonoma County
- Stout 2014 Napa Valley
- Duckhorn Napa Valley
- Caymus Cabernet Napa

## Red Blend
- The Prisoner Napa Valley
- Orin Swift Papillion Napa Valley
- BV Tapestry 2015 California
- Opus One Overture Napa Valley

## Merlot
- Velvet Devil Washington
- Columbia Winery Washington

## Pinot Noir
- Meiomi California
- Belle Glos Clark & Telephone California

## Malbec
- Alamos Mendoza Argentina
- Terrazas Reserva Argentina

## Aspirational Wines

| 2015 Silver Oak Alexander Valley | 3 oz | 15 | 6 oz | 29 |
| 2015 Silver Oak Napa Cabernet | 3 oz | 23 | 6 oz | 46 |
| Caymus Cabernet | 3 oz | 18 | 6 oz | 35 |
| Opus One Overture Red Blend | 3 oz | 27 | 6 oz | 54 |