

# LUNCH MENU



---

## STARTERS

### LOCAL VEGETABLE CRUDITE | 16

Baby carrot, cucumber, radish, haricot vert with roasted jalapeno hummus and smoked almond romesco

### FLATBREAD | 12

Heirloom tomatoes, house marinara, fresh mozzarella, basil, olive oil

### TEMPURA TUNA ROLL | 16

Ahi tuna, mango, avocado, sweet soy, wasabi, ginger

### FRIED PORK RINDS | 12

Seasoned with house BBQ rub, charred tomato salsa, avocado crema

## SALADS

### BALSAMIC STEAK SALAD | 16

Grilled strip steak, roasted corn, red onions, tomatoes, mixed greens, Bleu cheese crumbles, balsamic vinaigrette

### SESAME TUNA SALAD | 17

Sesame crusted Ahi tuna, avocado, mango, Wakame seaweed, baby greens, ponzu vinaigrette

### CHICKEN AND POTATO SALAD | 15

Grilled Chicken, warm roasted new potatoes, tomatoes, French green beans, baby greens, whole grain mustard dressing

### TEX-MEX SALAD | 16

Grilled Chicken, chopped romaine, avocado, roasted corn, tomato, black beans, baby greens, queso fresco, cilantro-lime vinaigrette

### TRIO SALAD | 16

Mixed greens, choice of chicken or tuna, seasonal fruit

## HANDHELDS

### THE CLASSIC CLUB | 18

Shaved house made ham and turkey, bacon, tomatoes, lettuce, herb aioli on toasted sourdough

### BLT GRILLED CHEESE | 14

Bacon, lettuce, tomato, aged cheddar, cracked wheat bread

### GRILLED CHICKEN SANDWICH | 17

Grilled Chicken, bacon, avocado, bib lettuce, tomato, Swiss cheese

### CLASSIC BURGER | 18

8 oz. ground brisket, lettuce, tomato, onion, pickle

### FILTHY BURGER | 20

8 oz. ground brisket, fried egg, caramelized onions, mushrooms, Swiss cheese, baby arugula, rosemary aioli

### PEPPERED TUNA BURGER | 18

Ahi tuna, Asian cole slaw, avocado, wasabi mayo, sweet soy

## SOUPS

### TEXAS RED CHILI | 6 CUP | 9 BOWL

Cheddar cheese, yellow onion

### TORTILLA SOUP | 6 CUP | 9 BOWL

Chicken broth, avocado, fried tortilla, jack cheese

### SOUP OF THE DAY | 6 CUP | 9 BOWL

## SIDES

Jalapeno Mac and Cheese | 6

Market Vegetables | 6

Crispy Brussels Sprouts | 6

Side House or Caesar Salad | 6

French Fries | 4

Sweet Potato Fries | 4

Tater Tots | 4

Fruit | 4

*Executive Chef Todd Phillips*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©ClubCorp USA, Inc. All rights reserved. 45188 1020 LK

111120

# DRAFT BEER

**COORS LIGHT | 6**

**STELLA | 7**

**DEEP ELLUM IPA | 7**

**FOUNDERS ALL DAY IPA | 8**

**CIGAR CITY JAI ALAI | 8**

**MODELO | 7**

**FAT TIRE | 7**

# WINES BY THE GLASS

## **BUBBLES**

Novecento NV Argentina | 10

## **SAUVIGNON BLANC**

2019 Joel Gott, California | 10

2019 Kim Crawford, New Zealand | 12

2019 Brancott Estate, New Zealand | 9

2018 Pascal Jolivet "Attitude", Loire | 12

## **CHARDONNAY**

2017 14 Hands, Washington | 8

2018 Ferrari Carano Sonoma | 14

## **PINOT NOIR**

2018 Decoy, Sonoma | 11

## **MERLOT**

2018 Velvet Devil, WA | 10

## **MALBEC**

2017 Argento Reserva | 13

## **PINOT GRIGIO**

2019 Barone Fini, Italy | 9

2018 Terlato Vineyards | 15

2019 Ruffino, Italy | 8

2019 Ecco Domani, Italy | 10

## **ROSE**

2019 Studio by Miravel, France | 12

## **OTHER WHITES**

2017 Blue Quail Gewurtraminer | 11

2018 August Kessler "R" Riesling | 11

## **CABERNET SAUVIGNON**

2018 Louis Martini, Sonoma | 10

2018 Juggernaut "Hillside", CA | 14

2018 Uppercut, CA | 12

2018 Decoy, Sonoma | 14

2017 Earthquake, Lodi | 12

# WINES IN THE CUVENEE

**Goldeneye Pinot Noir | 32**

**Emeritus 'Hallberg Ranch' Pinot | 24**

**Maal Bestial Malbec | 33**

**Derange by Prisoner Red Blend | 34**

**Faust Cabernet | 35**

**2016 Stags Leap Cab | 28**

**2015 BV Tapestry | 27**

**2017 Orin Swift Papillon | 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