

## SPECIALTY COCKTAILS

Where classic club cocktails and contemporary libations meet!

- DEWAR'S RUSTY NAIL 8
- JAMESON LEMONADE 8
- MYERS'S MAI TAI 8
- HENDRICK'S MARTINI 10
- HENNESSY POMEGRANATE SIDECAR 10
- MALIBU COCONUT MOJITO 9

## WINE BY THE GLASS

- MASO CANALI PINOT GRIGIO  
Trentino 13
- HOGUE CHARDONNAY  
Columbia Valley 8
- TOASTED HEAD  
CHARDONNAY  
California 10
- WOODBIDGE BY ROBERT  
MONDAVI CHARDONNAY  
California 12
- WILD HORSE PINOT NOIR  
Central Coast 15
- ESTANCIA PINOT NOIR  
Monterey 9
- STAGS' LEAP WINERY  
MERLOT  
Napa Valley 18
- BEAULIEU VINEYARD BV  
CABERNET SAUVIGNON  
Napa Valley 9

## DOMESTIC BEER

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, O'Doul's

## PREMIUM BEER

Heineken, Heineken Light, Blue Moon, Corona, Corona Light, Sam Adams, Stella Artois

## NON-ALCOHOLIC BEVERAGES

- FLAVORED ICED TEA  
A daily flavor offering 2.25
- ARNOLD PALMER 2.25
- THOMAS KEMPER  
DRAFT SODA 4
- RASPBERRY MIST  
ICED TEA 3

## STARTERS

- AHI TUNA NAPOLEON  
Avocado, cucumber, sweet peppers, pickled ginger and wasabi aioli 12
- WINGS THREE WAYS  
Crispy chicken wings with your choice of buffalo, teriyaki or ranch dipping sauces 10
- TUSCAN TENDERLOIN BRUSCHETTA   
Olive oil grilled bruschetta, beef tenderloin, blue cheese, roasted grape tomatoes and parmesan cheese 9
- CREEK NACHOS   
Tortillas, refried beans, tomatoes, scallions, chili and cheese 8
- SMOKED CHICKEN QUESADILLA  
Jack cheese, black beans, roasted corn relish and ancho crèma 8

## SOUPS & SIDE SALADS

- TORTILLA SOUP   
Grilled chicken, tomatoes, cheddar and jack cheeses garnished with crispy tortilla strips 5
- CAPRESE SALAD  
Roma tomatoes, fresh mozzarella and balsamic syrup 7
- CREEK SALAD   
Roasted beets, apples, candied walnuts, goat cheese and champagne vinaigrette 7
- CHOPPED CAESAR SALAD  
House made croutons and parmigiano-reggiano 5
- CRISP ICEBERG WEDGE  
Gorgonzola cheese, applewood bacon and your choice of dressing 6

## ENTRÉE SALADS

- CLASSIC COBB  
Mixed greens with avocado, tomato, egg, crisp bacon, blue cheese, grilled chicken and your choice of dressing 13
- SUNBURST  
Seasonal greens with mixed berries, tomatoes, blue cheese, spiced pecans, shredded chicken, mandarin oranges and balsamic dressing 13
- BUTTERMILK FRIED CHICKEN  
Seasonal greens with crispy fried chicken, black beans, corn relish, spiced pecans and ranch dressing 11
- FILET & WEDGE  
Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese dressing and fire grilled beef tenderloin 12

## MEMBER TRADITIONS

- Taco Tuesdays, 5:00-9:30pm
- Wednesday 1/2 Priced Selected Wines, 6:00-8:00pm
- Burgers & Brew, Thursdays, 5:00-9:30pm

 Member Favorite

 Nutritional Key: Calories / Saturated Fat (g) / Carbohydrates (g)

## CHEF RECOMMENDATIONS

### GRILLED BEEF TENDERS

Fire grilled bacon wrapped medallions served with asparagus, mashed potatoes and mushroom reduction 18

### WILD ALASKAN SOCKEYE SALMON

Char grilled salmon, heirloom grape tomato salad and sweet corn broth 22

### CRAB CRUSTED TILAPIA

Skillet vegetables and smoked gouda crust 17

### GRILLED MAHI MAHI

Roasted pineapple and black bean salsa 17  
(358 / 1.3 / 28.2)

### FIRE GRILLED BERKSHIRE PORK CHOP

Stacked potatoes, roasted tomato and grilled asparagus 16

### JACK DANIEL'S® CHICKEN BREAST

Mashed potatoes, seasonal vegetables and bourbon pan gravy 16

## SANDWICHES

Served with your choice of one side

### FIRE GRILLED BUFFALO BURGER

Served with lettuce, tomato, onion and crisp vegetable garnish 13  
(447 / 5.6 / 43.7)

### SOUTHERN CLUB

Blackened chicken, shaved ham, applewood bacon, Swiss and American cheeses on seven grain bread 13

### BUFFALO CHICKEN WRAP

Crispy chicken, bacon, lettuce, tomato and blue cheese dressing all wrapped in a grilled sun-dried tomato tortilla 11

### CLASSIC BURGER

Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 10

### BAJA FISH TACOS

Corn tortillas with blackened tilapia, black beans, peppers, onions, queso fresco and pico de gallo 13

## SIDES

Your Choice \$3

### CLUB-MADE CHIPS

### ONION STRAWS

### FRENCH FRIES

### SWEET POTATO FRIES

### STEAMED VEGETABLES

## GO TEXAN

Supporting local farmers and artisan food crafters

### TEXAS CHEESE PLATE

Sample some of the best cheese Texas has to offer 16

### QUAIL TACOS

Grilled quail, Texas peach salsa and flour tortillas 11

### VEGETABLE GAZPACHO

Chilled garden vegetable gazpacho with rock shrimp ceviche 7

### VENISON SLIDERS

Broken Arrow Ranch venison sliders, Texas Gold cheddar and caramelized onions 13

### FRIED CATFISH

Cornmeal crusted catfish, ham hock braised greens and hot sauce butter 15

## TEXAS BEERS, WINES AND COCKTAILS

Go Texas with a great Texas beverage or choose a Texas beer or wine flight!

### RAHR UGLY PUG

Nirvana in a bottle... Surprisingly light bodied black lager with hints of coffee and chocolate 4.50

### SAINT ARNOLD BREWERY

Choose from our selection of Ales and Lagers 4.50

### MESSINA HOF CABERNET

Texas Hill Country 7

### TEXAS HILLS SYRAH

Texas Hill Country 10

### SHINERBOCK ALE

A Texas Bock...A Texas Beer! 4.50

### TITOS VODKA CREATIONS

Made with pure Texas Vodka and 100% fruit puree, selection changes daily 6.50

For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities.

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.