

WELCOME TO THE UNIVERSITY OF TEXAS CLUB

SPECIALTY COCKTAILS

- Dewar's Rusty Nail 8.25
- Beefeater Orange Blossom 8
- Ketel One White Russian 7.25
- Stolichnaya Bloody Mary 7.50
- Belvedere Cosmopolitan 8.50
- Orange and White Margarita 7.75

WINE BY THE GLASS

- Ecco Domani Pinot Grigio
Delle Venezie 7
- Joel Gott Sauvignon Blanc
California 8
- Dreaming Tree Chardonnay
Sonoma 9
- Chateau Ste. Michelle Riesling
Columbia Valley 7
- Clos du Bois "Special Selection"
Chardonnay
North Coast 8
- Blackstone Pinot Noir
California 8
- Wolf Blass Yellow Label Merlot
South Australia 9
- Chateau St. Jean Cabernet
Sauvignon
California 8

DOMESTIC BEER

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

PREMIUM BEER

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

NON-ALCOHOLIC BEVERAGES

- San Pellegrino
Sparkling water, 250ml 4
- Voss
Still or lightly sparkling, 375ml 4.50

STARTERS

- ★ Blue Corn Crusted Scallops
Parmesan and blue corn dusted sea scallops, smoked cheddar grits and wild mushroom brandy cream 11.50
- Fritto De Mer
Classic Italian rendition served with roasted garlic aioli and sauce chimichurri 12
- Tuscan Tenderloin Bruschetta
Olive oil grilled bruschetta, beef tenderloin, blue cheese, roasted grape tomatoes and parmesan cheese 10.50
- Potato Crusted Crab Cake
Roasted corn tartar and chive oil 9
- Classic Shrimp Cocktail
Old Bay court bouillon shrimp and cocktail sauce 9.25

SOUPS & SIDE SALADS

- Whole Leaf Caesar Salad
Romaine lettuce, sun-dried tomatoes, parmigiano-reggiano and anchovies 7
- Crisp Iceberg Wedge
Gorgonzola cheese, applewood bacon and your choice of dressing 7.25
- Sweet Onion Soup
Toasted baguette croutons and provolone cheese 6.25
- Lobster Bisque Senegalese
Traditional lobster bisque finished with red curry and coconut milk 6.25
- 🚜 360 Salad
Trio of baby greens, sun-dried cranberries, spiced pecans, feta cheese and honey balsamic vinaigrette 6.75

MEMBER TRADITIONS

- First Wednesday Happy Hour, 5-7pm**
Featuring live music by local musicians, complimentary hors d'oeuvres and fabulous drink specials.
- Plenty for Twenty**
Come out to the club on Wednesday evenings 6-9pm to enjoy a complete dinner offering for only twenty dollars.
- Daily Happy Hours**
Enjoy complimentary hors d'oeuvres Monday-Friday, 5-7pm along with great drink specials.

CHEF RECOMMENDATIONS

- ★ **Asiago Crusted Sea Bass**
Creamy artichoke pesto, grilled asparagus and oven roasted tomatoes 29.50
- Crispy Duck Breast with Fig and Shallots**
Balsamic reduction and oven roasted tomato 27
- ★ **Snapper Yucatan**
Charred pineapple, lump crab, avocado pico, wilted spinach and cheddar grits 21
- Fire Grilled Shrimp & Crab Cake**
Lemon caper sauce and feta cheese 19
- Crispy Buttermilk Fried Chicken**
Toasted pecans, honey butter sauce and sweet potatoes 15.75
- ★ **Sour Cherry Baby Back Ribs**
Fennel slaw and crispy fries 19

MEMBER FAVORITES

All steaks are served with your choice of maitre'd butter, wild mushroom demi glace or bearnaise sauce

- Pecan Crusted Rack of Lamb**
Oven roasted with risotto cakes, grilled asparagus and mint pesto 33.75
- ★ **Grilled Filet Mignon**
Stacked potatoes, roasted tomato and grilled asparagus 34
- Cider Pork Chop**
Sweet potato mash, caramelized apples, warm brie, candied walnuts and cider jus 22
- Chile Rubbed Salmon**
Bacon chive gnocchi, swiss chard and smoked tomato vinaigrette 20
- Grilled Ribeye**
Stacked potatoes, roasted tomato and grilled asparagus 31.50

SIDES

- ★ **Oscar Topping**
Jumbo lump crab, asparagus and bearnaise sauce 5.75
- Sweet Potato Brûlée**
Crispy sugar crust 6.25
- Sautéed Asparagus**
Red onions and garlic 5.25
- Sautéed Mushrooms** 5.25
- Truffled Parmesan French Fries**
Crispy french fries, Grana Padano and white truffle oil 5

Executive Chef Blake Keely and the Culinary Team

SEASONAL OFFERINGS

- Mushroom Brie Soup**
Seasonal wild mushrooms, fresh herbs, white wine and club-made croutons 5.25
- 🍷 **Goat Cheese Salad**
Trio of baby greens, blackberries, crusted goat cheese, bacon and maple sherry vinaigrette 8
- Butternut Squash Ravioli**
Rosemary portobello, hazelnut brown butter sauce, arugula and Grana Padano 18
- Garlic & Herb Beef Tenderloin**
Fire grilled and served with wild mushroom skillet potatoes and marsala sauce 21

COFFEE AND DESSERT

- Butter Rum Coffee**
Smirnoff Vanilla, DeKuyper Buttershots Schnapps and whipped cream 7.25
- Kentucky Coffee**
Knob Creek Bourbon and Starbucks Cream Liqueur 7.25
- Espresso**
Freshly ground Italian coffee beans 3.25
- Cappuccino**
Espresso with milk and foam 4.25
- New Orleans Style Beignets**
Classic French style donuts served warm with cabernet chocolate dipping sauce 10.50
- Toasted Pecan Peach Turnovers**
Bourbon caramel dipping sauce 10.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For your convenience, the Club will add a 18% 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.