



## *A twist on the favorites*

### 🍷 TAVERN NACHOS 12

Crispy corn tortillas, black beans, trio of cheeses, grilled chicken and beef tenderloin. Served with a side of sour cream, salsa and guacamole.

### 🍷 WINGS 28 12

Crispy unbreaded chicken wings seasoned with 12 spices and accompanied with your choice of sauce-BBQ, Chipotle Buffalo or Thai Style

### LOBSTER MAC & CHEESE 11

Grilled lobster and crisp herb crust

### SPINACH ARTICHOKE DIP 9

A creamy blend of four cheeses, roasted artichokes and spinach served with toasted flatbread chips

### 🍷 CRISPY CALAMARI MARINARA 10

Marinara dipping sauce

## *Something fresh, something new*

### SOUP OF THE DAY 5

### CHARRED TOMATO SOUP 5

Roasted roma tomatoes, sweet onions, garlic and parmesan cheese croutons

### SIMPLE GREENS 5

Cucumber, tomato, croutons and your choice of dressing

### CLASSIC CHICKEN CAESAR SALAD 12

Heart of romaine, parmesan reggiano, garlic croutons and Caesar dressing

### YUCATAN SHRIMP SALAD 12

Crisp romaine, tortilla chips, pico de gallo, jack cheese and black beans tossed with chili ranch dressing

### FISH PO BOY 12

Crispy beer battered tilapia served on a toasted hoagie roll with cole slaw and a side of tartar sauce

### HOT PASTRAMI 12

Shaved pastrami with Swiss cheese and whole grain mustard on grilled dark rye bread

## *Comfort. Filling. Classic.*

All entrees served with dinner rolls and a side salad.

### JACK DANIEL'S CHICKEN BREAST 16

Mashed potatoes, seasonal vegetables and bourbon pan gravy

### 3 CHEESE TORTELLINI WITH ROMANO CRUSTED CHICKEN 18

Prosciutto ham, grilled asparagus and tomato vodka cream

### ST LOUIS STYLE RIBS 20

Half rack ribs, BBQ sauce and fried onion straws with Yukon gold puree and sauteed zucchini ribbons

### 🍷 MEDITERRANEAN STYLE SEAFOOD RISOTTO 22

Lump crab, shrimp, PEI mussels and scallops tossed with creamy parmesan risotto

### WILD BERRY BRAISED SHORTRIBS 28

Beef shortribs braised in red wine, dried cherries, blackberries and cranberries, served with herbed risotto and grilled asparagus

### 🍷 "THE CATCH" MARKET PRICE

Chef's featured fish

### 🍷 FILET MIGNON OF BEEF 28

Grilled bone-in Black Angus beef tenderloin served with sauteed fingerlings and grilled asparagus

### SURF & TURF 32

Grilled beef tenderloin with crab stuffed jumbo shrimp, herbed risotto and grilled asparagus

### 🍷 ANCHO CRUSTED "COWBOY CUT" RIBEYE 32

16 oz bone-in ribeye steak crusted with an ancho-smoked paprika crust served with sauteed fingerling potatoes and cognac creamed corn

### THE SMOKEHOUSE 12

Black Angus burger topped with 57 glazed bacon, smoked cheddar and spicy fried onion straws served on a corn dusted Kaiser bun with side of house made BBQ sauce



## To share or not to share Flatbread Pizzas

### THE MARGHERITA 14

Buffalo mozzarella, San Marzano tomato sauce,  
fresh basil, basil oil and sea salt

### THE SWEET SAUSAGE 14

Sweet Italian sausage, balsamic caramelized red onion,  
manchego cheese and roasted red bell pepper

## SIDES

☉ YUKON GOLD PUREE	4
☉ SAUTEED FINGERLING POTATOES	4
☉ CREAMY HERBED RISOTTO	4
☉ COGNAC CREAMED CORN	4
☉ GARLIC ROASTED MUSHROOMS	4
☉ SAUTEED ZUCCHINI RIBBONS AND TEARDROP TOMATOES	4

## MEMBER TRADITIONS

### PIZZA AND PASTA NIGHT

Wednesdays, 5-8pm

Enjoy your favorite made-to-order pasta dishes  
while we announce the winner of the Pot of Gold!

### STONEBRIDGE LADIES NIGHT

Thursdays, 6-8pm

Featuring specialty cocktails and tapas menu

### TEXAS TUNES AND TASTES

Every Friday we feature local songwriters and local flavors.

☉ - Gluten Free Food

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

The Club uses only trans fat free oils and natural fats in the cooking of all menu items.

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

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

## HANDCRAFTED COCKTAILS

BLOODY MARY	7
WHITE RUSSIAN	7
RED APPLE MARTINI	8
RASPBERRY COSMOPOLITAN	8
LEMON DROP	9
THE MANHATTAN	8
RASPBERRY TRUFFLE	9

## WINES BY THE GLASS

ECCO DOMANI, PINOT GRIGIO	7
CHATEAU STE MICHELLE, RIESLING	7
MONTEVINA, SAUVIGNON BLANC	7
SIMI, CHARDONNAY	10
ROBERT MONDAVI, PINOT NOIR	7
CELLAR NO. 8, MERLOT	7
BERINGER, CABERNET SAUVIGNON	6
TERRAZAS, MALBEC	8

## DOMESTIC BEER

Bud Light, Budweiser, Coors Light, Michelob Ultra,  
Miller Lite, O'Doul's 4

## PREMIUM BEER

Blue Moon, Corona, Corona Light, Sam Adams,  
Stella Artois 5

## NON-ALCOHOLIC BEVERAGES

ARNOLD PALMER	3
A blend of iced tea and lemonade	
RED BULL	4
Vitalized body and mind	
SAN PELLEGRINO	4
Sparkling water, 500ml	
IBC ROOT BEER	5
Old fashion root beer taste	