

## STARTERS

### FRIED LOBSTER TAIL

Chicken-fried lobster tail served over shoestring potatoes with citrus gravy 14

### TUSCAN TENDERLOIN BRUSCHETTA

Olive oil grilled bruschetta, beef tenderloin, blue cheese, roasted grape tomatoes and parmesan cheese 10

### CLASSIC CHICKEN TENDERS

Crispy buttermilk chicken tenders with home style fries and ranch dipping sauce 9

### BBQ CHICKEN & SHRIMP

Wrapped in bacon and grilled, served over crispy onion straws with BBQ ranch dipping sauce 10

### SHRIMP BLT TACOS

Flour tortillas filled with shrimp, onions, bacon, pico de gallo and chili lime aioli 9.50

### CHICKEN AND STEAK QUESADILLAS

Fire grilled steak and chicken, jack cheese, onions, peppers and bacon. Served with sour cream and salsa. 9.50

### WINGS THREE WAYS

Crispy chicken wings with your choice of buffalo, teriyaki or ranch dipping sauces 9.50

## ENTRÉE SALADS

### YUCATAN SHRIMP

Crisp romaine, tortilla chips, pico de gallo, jack cheese and black beans tossed with chili ranch dressing 13

### BLACKENED SALMON

Baby spinach, heirloom tomatoes, mandarin oranges, almonds, crispy onions and sesame dressing 13

### CHINESE CHICKEN

Iceberg lettuce, Napa cabbage, shredded chicken, mandarin oranges, macadamia nuts and Asian vinaigrette 11

### SUNBURST

Seasonal greens with mixed berries, tomatoes, blue cheese, spiced pecans, shredded chicken, mandarin oranges and balsamic dressing 13

## SEAFOOD SELECTIONS

### CEDAR SMOKED SALMON

Fresh salmon rubbed with citrus herb butter and baked on a cedar plank 19

### GREEN TEA GROUPER

Pan-seared with a red coconut and ginger sauce served over soba noodles 19

### COWBOY STEAK

16oz bone-in ribeye rubbed with olive oil and sea salt, grilled and topped with crispy onion straws 26

### BLACKENED 7OZ CENTER CUT FILET

Cajun cream sauce with shrimp, crab, crawfish and spinach 25

### FILET & WEDGE

Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese dressing and fire grilled beef tenderloin 12.50

### SQUARE FARE

Includes a salad, cup of soup, tasty sandwich and your choice of side. Selection changes weekly. 11

### APPLEWOOD SMOKED PORK TENDERLOIN

Pomegranate balsamic reduction, sweet potato mash and wilted greens 18  
(471 / 3.6 / 46.6)

## SANDWICHES

Served with your choice of one side

### BAJA FISH TACOS

Corn tortillas with blackened tilapia, black beans, peppers, onions, queso fresco and pico de gallo 14

### TEX MEX WRAP

Crispy chicken tenderloin, pepper jack cheese, lettuce, tomato and chipotle ranch dressing wrapped in a grilled jalapeno cheddar tortilla 12

### HACKBERRY CREEK KOBE BURGER

Fire grilled Kobe burger served with lettuce, tomato, onion and your choice of toppings 12

### YUCATAN CHICKEN SANDWICH

Southwest marinated grilled chicken with bacon, guacamole, salsa and pepper jack cheese served on a toasted jalapeño cheddar bun 12

## BEER

MICHELOB ULTRA 4.95

CORONA LIGHT 4.95

STELLA 4.95

O'DOUL'S 3.75

## SIGNATURE SLIDERS

Served with a basket of fries

Kobe Sliders 11

Topped with American Cheese

Blackjack Chicken Sliders 11

Ranch and pepper jack cheese

 Member Favorite

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

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