

STARTERS

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

Smoked Chicken Quesadilla

Jack cheese, black beans, roasted corn relish and ancho crèma 8

Creek Nachos

Tortilla chips, refried beans, tomatoes, scallions, chili and cheese 8

Tortilla Soup

Grilled chicken, tomatoes, cheddar and jack cheeses garnished with crispy tortilla strips 4.25

Creek Salad

Roasted beets, apples, candied walnuts, Texas goat cheese and champagne vinaigrette 7

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

Texas Cheese Plate

Sample some of the best cheese Texas has to offer 16

Vegetable Gazpacho

Chilled garden vegetable gazpacho with rock shrimp ceviche 7

Fried Catfish

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

WINE BY THE GLASS

Maso Canali Pinot Grigio

Trentino 13

Toasted Head Chardonnay

California 10

Beaulieu Vineyard BV Cabernet Sauvignon

Napa Valley 9

Hogue Chardonnay

Columbia Valley 8

CLUB SPECIALTIES



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



Fire Grilled Buffalo Burger

Served with lettuce, tomato, onion and crisp vegetable garnish 13

(447 / 5.6 / 43.7)

Baja Fish Tacos

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



Grilled Mahi Mahi

Roasted pineapple and black bean salsa 17

(358 / 1.3 / 28.2)

SANDWICHES

Served with your choice of one side

Southern Club

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

Reuben Sandwich

Tender corned beef, sauerkraut, Swiss cheese and thousand island dressing all served on grilled marble rye 11

Classic Burger

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

Buffalo Chicken Wrap

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

GO TEXAN

Supporting local farmers and artisan food crafters

Quail Tacos

Grilled quail, Texas peach salsa and flour tortillas 11

Venison Sliders

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

MEMBER TRADITIONS

Taco Tuesdays, 5:00-9:30pm

1/2 Priced Selected Wines

Wednesdays, 6:00-8:00pm

Burgers & Brews

Thursdays, 5:00-9:30pm



club favorite



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

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 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.