

SPECIALTY COCKTAILS

- AMARETTO DISARONNO SOUR** 8
ABSOLUT CITRON
COSMOPOLITAN 9.50
KETEL ONE CAPE COD 7.25
HENDRICK'S MARTINI 10
GRAND MARNIER MARGARITA 10.25
FIREFLY PALMER 8

WINE BY THE GLASS

- MASO CANALI PINOT GRIGIO**
Trentino 10
TRINCHERO SAUVIGNON BLANC
Napa Valley 10
ESTANCIA CHARDONNAY
Monterey 9
CAYMUS "MEOMI" PINOT NOIR
Napa 12
**KENDALL JACKSON VINTNER'S
RESERVE CHARDONNAY**
California 9
KIM CRAWFORD PINOT NOIR
Marlborough 12
SOVERAIN MERLOT
Alexander Valley 12
**STAGS' LEAP WINERY CABERNET
SAUVIGNON**
Napa Valley 14

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

- TIGER WOODS**
A blend of Red Bull and iced tea 4
SAN PELLEGRINO
Sparkling water, 500ml 2.75
FLAVORED ICED TEA
A daily flavor offering 2.50
ARNOLD PALMER
A blend of iced tea and lemonade 2.50

STARTERS

- PAN SEARED BABY SCALLOPS**
Japanese pumpkin raviolis, shaved asparagus and
ginger-carrot cream sauce 13
FRESH MAINE LOBSTER COCKTAIL
Maine lobster marinated in a cilantro vinaigrette with
papaya, avocado and crispy tortilla 12
BEEF TENDERLOIN BARBECUE SLIDERS
Jack cheese slider buns, pineapple slaw
and crispy onions 12
WINGS THREE WAYS 🍷
Crispy chicken wings with your choice of buffalo,
teriyaki or ranch dipping sauces 10
TAVERN NACHOS 🍷
Crispy corn tortillas, black beans, trio of cheeses,
grilled chicken and beef tenderloin. Served with a
side of sour cream, salsa and guacamole. 10.50

SOUPS & SIDE SALADS

- CREAM OF POBLANO SOUP** 🍷
Jack cheese and crispy tortilla strips 5
STONEBRIAR CHILI 🍷
Served in a rustic French bread bowl. Garnished with
red onions, jalapeños and duo of cheeses. 9.50
CHOPPED CAESAR SALAD
House made croutons and parmigiano-reggiano 5
STONEBRIAR CLUB SALAD 🍷
Texas bibb lettuce, walnuts, tomatoes, orange segments,
Stilton cheese crostini and white balsamic emulsion 6
CAPRESE SALAD
Roma tomatoes, fresh mozzarella and balsamic syrup 7

ENTRÉE SALADS

- FILET & WEDGE**
Iceberg lettuce, tomatoes, bacon, crispy onion rings,
blue cheese dressing and fire grilled beef tenderloin 14
CLASSIC COBB
Mixed greens with avocado, tomato, egg, crisp bacon,
blue cheese, grilled chicken and your choice of dressing 13
CHINESE CHICKEN
Iceberg lettuce, Napa cabbage, shredded chicken,
mandarin oranges, macadamia nuts
and Asian vinaigrette 10.50
BARBECUE CHICKEN CHOP CHOP 🍷
Crisp greens, jicama, roasted corn, black beans,
tortilla strips and herb ranch dressing 11

MEMBER TRADITIONS

Weekday Chef's Table, 11 am-2 pm
Tuesday Night Chefs Taco Table,
5:30-8:30 pm
Sunday Night Chef's Pasta Table, 5-8:30 pm

🍷 Member Favorite

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

CHEF RECOMMENDATIONS

GRILLED COLORADO LAMB CHOPS

Stacked potatoes, roasted tomato and grilled asparagus 38

PAN SEARED NEW YORK STRIP

Stacked potatoes, roasted tomato and grilled asparagus 35

BONE-IN PRIME TENDERLOIN OF BEEF

Smoked cheddar whipped potatoes, braised cipollini onions, fresh green beans and Gorgonzola butter 39

GRILLED SOUTHWEST

MARINATED MAINE LOBSTER TAIL

Chipotle whipped potatoes, grilled asparagus and roasted corn-salsify relish 33

OVEN ROASTED CHICKEN BREAST

Caramelized apples, morel mushrooms and apple cider reduction 18

PEPPER CRUSTED PORK CHOP

Whipped potatoes, brandy and pearl onion pan gravy 20

SANDWICHES

All sandwiches are served with your choice of fresh fruit, sweet potato fries, onion rings or French fries

LOBSTER BLT

Grilled ciabatta bread layered with lobster salad, applewood smoked bacon, sliced tomato and lettuce 14

TEXAS CHEESE STEAK SANDWICH

Shaved prime rib, grilled onions, mushrooms, peppers, and jack cheese on a jalapeño-cheddar hoagie bun 12

CLASSIC BURGER

Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 9.50

CALIFORNIA GRILLED CHICKEN

Avocado, bacon, tomato, Swiss cheese and herb aioli on a toasted brioche bun 10

BUFFALO CHICKEN WRAP

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

SIDES

CREAMY RISOTTO 7

BAKED POTATO 3.75

Smoked bacon bits, sour cream, green onions and cheddar cheese

VEGETABLE OF THE DAY 3

JASMINE RICE 2

SPAGHETTI SQUASH 3.50

Fresh herbs and Pernod butter

Executive Chef Salvador Hernandez and the Culinary Team

MEMBER FAVORITES

GREEN TEA CRUSTED SALMON

Whipped potatoes, steamed asparagus, ginger-citrus butter sauce and sweet potato fries 17

APPLE CIDER GLAZED

CHICKEN BREAST

Fresh green beans, spaghetti squash, creamy risotto and apple-cranberry relish 19

ANCHO BBQ SHORT RIBS

Smoked cheddar mashed potatoes, grilled asparagus and ancho infused BBQ sauce 22

MACADAMIA CRUSTED SEA BASS

Mashed potatoes, spicy green beans and citrus-ginger butter sauce 28

WHOLE WHEAT PASTA

Seared sea scallops, lump crab, wilted spinach, sun-dried tomato and toasted pine nuts 20
(438 / 3.3 / 42.4)

MINI TACOS STATION

Flour tortillas available upon request

ROASTED BEEF TENDERLOIN

Blue cheese crèma and caramelized onions 12

ROASTED PULLED PORK

Poblano-tomatillo relish 11

MARINATED CHICKEN BREAST

Roasted pepper avocado relish 10

GRILLED SPICED TILAPIA FILLET

Fresh pico de gallo 11

STONEBRIAR

SIGNATURE DESSERTS

ALMOND TACOS

Almond lace cookies filled with chocolate mousse & fresh berries 7

BANANAS FOSTER BREAD PUDDING

Glazed with caramel sauce 7

CLUB MADE PIES

Hand crafted daily 4

CHOCOLATE MOLTEN LAVA CAKE

Served a' la mode 6

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.

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