



STARTERS

MOLTEN BRIE 9

Sautéed topped with granny smith apples and roasted shallots

CHORIZO COWBOY QUESO 10

Served with chips and pico de gallo

ROASTED TOMATO SOUP 4

Add a grilled cheese sandwich for \$4

CRISPY BRUSSELS 11

Deep fried brussels sprouts with sweet maple bacon and cashews in honey vinaigrette

ANGELS ON HORSEBACK 13

Bacon wrapped shrimp with jalapeno and chipotle BBQ sauce. Served with potato fries.

SALADS

RED RAIDER 8

*Mixed "hothouse" greens, served with caramelized onion, goat cheese, crushed pistachio and a Champagne Blueberry Vinaigrette
Add Chicken \$10, Steak \$11, Salmon \$12*

CAESAR 8

*Romaine served with a classic Caesar dressing and sourdough croutons
Add Chicken \$10, Steak \$11, Salmon \$12*

SHRIMP AND ASPARAGUS 13

Arugula topped with grilled shrimp, marinated asparagus and artichoke hearts tossed in Champagne Black Pepper Vinaigrette

ENTRÉES

CLUB BURGER 13

Lean, house-ground beef cooked to order, served on a toasted bun with your choice of cheese. Served with french fries

BISTRO BURGER 15

½ pound grilled patty topped with Irish cheddar, Neuski maple bourbon bacon, house smoked brisket, fried cage-free egg and Cowboy Queso. Served with french fries

SLOW COOKED RIBS 27

Ribs slow cooked and finished on the grill with our signature BBQ Sauce. Served with herb-roasted Yukon potatoes and molasses baked beans

FILET 35

Ten hour Sous Vide Beef tenderloin with morel demi glaze, mashed potatoes with jalapeno gravy, and club sauce

WAYGU STRIP AND BRISKET 41

Waygu strip steak over house-smoked brisket with caramelized onions, Texas toast, and creamed spinach

JUMBO SCALLOPS 32

Seared Jumbo Scallops over angel hair pasta in garlic shallot cream

TEXAS GULF SHRIMP 28

Tender gulf shrimp stewed over cheddar grits with blistered tomatoes and tasso ham

SAUTÉED RED FISH 26

Served with lemon butter caper sauce over a creamy mushroom risotto

ROSEMARY LAMB 36

Crisp panko covered twin racks of lamb with rosemary au jus on creamy risotto

SMOKED CHICKEN 23

Smoked rotisserie chicken, grilled asparagus, and roasted potatoes served with club sauce

THE **TEXAS TECH CLUB** LUNCH MENU

DAILY TACO FEATURES

TRADITIONAL 9

THREE GRILLED SKIRT STEAK TACOS IN CORN
TORTILLAS WITH CILANTRO, ONION, AND CHEESE

SEASIDE 9

THREE GRILLED WHITE FISH TACOS IN CORN
TORTILLAS WITH PINEAPPLE PICO AND SLAW

ONE Discount Applies

APPETIZERS

CHORIZO COWBOY QUESO 10

WITH CHIPS AND PICO DE GALLO

ROASTED TOMATO SOUP 4

ADD A GRILLED CHEESE SANDWICH \$4

SALADS

RED RAIDER 8

MIXED "HOTHOUSE" GREENS, SERVED WITH CARAMELIZED
ONION, GOAT CHEESE, CRUSHED PISTACHIO, AND
CHAMPAGNE BLUEBERRY VINAIGRETTE.

ADD CHICKEN \$10, STEAK \$11, SALMON \$12

CAESAR SALAD 8

ROMAINE SERVED WITH A CLASSIC CAESAR DRESSING AND
SOURDOUGH CROUTONS

ADD CHICKEN \$10, STEAK \$11, SALMON \$12

SHRIMP AND ASPARAGUS 13

ARUGULA TOPPED WITH GRILLED SHRIMP, MARINATED
ASPARAGUS AND ARTICHOKE HEARTS TOSSED IN
CHAMPAGNE BLACK PEPPER VINAIGRETTE

ENTREES

CLUB BURGER 12

LEAN HOUSE-GROUND BEEF COOKED TO ORDER, SERVED ON
A TOASTED BUN WITH YOUR CHOICE OF CHEESE. SERVED WITH
FRENCH FRIES

BISTRO BURGER 15

1/2 POUND PATTY TOPPED WITH IRISH CHEDDAR, NEUSKI MAPLE
BOURBON BACON, HOUSE-SMOKED BRISKET, FRIED CAGE-FREE
EGG, AND COWBOY QUESO. SERVED WITH FRENCH FRIES

CHICKEN SALAD CROISSANT 11

APPLES, WALNUTS, AND GRAPES WITH GRILLED CHICKEN IN A
LIGHT MAYONNAISE SERVED ON A FRESH BAKED CROISSANT
SERVED WITH CLUB CHIPS

BLACKENED CHICKEN SANDWICH 12

SPICY CHICKEN BREAST ON A TOASTED EGG BUN WITH RED
PEPPER MAYONNAISE. SERVED WITH FRIED LEEKS AND SWEET
POTATO FRIES

BEEF FILET 15

FIVE OUNCE FILET HAND-CARVED AND COOKED TO ORDER
WITH CARAMELIZED ONIONS, ROASTED VEAL DEMI-GLAZE, AND
SEASONAL VEGETABLE

SUN-DRIED TOMATO CHICKEN PASTA 13

SUN-DRIED TOMATOES, ARTICHOKEs, AND BOURSIN ON
CHICKEN BREAST SAUTEED AND SERVED OVER ANGEL HAIR
PASTA TOPPED WITH ASIAGO CREAM SAUCE

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. All items are subject to tax and service charge.