




# STONEBRIAR COUNTRY CLUB


## FOR THE TABLE

 <b>TAVERN NACHOS</b> <i>crispy corn tortillas, black beans, cheddar and jack cheese, grilled chicken and beef tenderloin, served with a side of sour cream, salsa and guacamole.....</i>	15
 <b>SPICY EDAMAME</b> <i>fresno chilies, Thai chili sauce, teriyaki .....</i>	9
<b>WHITE BEAN HUMMUS</b> <i>grilled naan, watermelon radish, olives, asparagus, carrots, cauliflower, Texas olive oil.....</i>	11
<b>AHI POKE</b> <i>avocado, sweet onion, wasabi aioli, sesame, soy dressing, crispy wonton.....</i>	14
<b>VEAL &amp; PORK MEATBALLS</b> <i>romesco sauce, manchego cheese, grilled flatbread .....</i>	12
<b>BUFFALO BLUE CHEESE WINGS</b> <i>crispy vegetable sticks and blue cheese dressing .....</i>	13
<b>SIGNATURE CRAB CAKES</b> <i>avocado, corn chow chow, arbol vinaigrette, jalapeño basil oil.....</i>	15

## GREENS

<b>BLACK &amp; BLUE SALAD</b> <i>pepper crusted beef tenderloin, seasonal greens, grape tomatoes, blue cheese cream, grilled French bread, crispy shoestring onions and balsamic reduction.....</i>	19
<b>BUTTERMILK FRIED CHICKEN SALAD</b> <i>mixed greens, avocado, tomato, cheddar cheese and buttermilk ranch.....</i>	15
 <b>15 SPICED SALMON SALAD</b> <i>pan seared salmon fillet dusted in a southwest spice blend served with mixed greens, mandarin oranges, oven-dried tomatoes, spiced pecans and cilantro lime vinaigrette.....</i>	17
<b>THAI BEEF NOODLE SALAD</b> <i>fire grilled flank steak, Napa cabbage, baby arugula, cilantro, Thai basil, lo mein noodles, mango, scallions, avocado and roasted peanuts .....</i>	18
 <b>YUCATAN SHRIMP</b> <i>crisp romaine, tortilla chips, pico de gallo, jack cheese and black beans tossed with chili ranch dressing.....</i>	18
 <b>EARTH BOWL</b> <i>toasted wheat berry, red quinoa, baby arugula, spinach, toasted pumpkin seeds, dried cranberries, orange, feta cheese, oven-dried tomatoes, white balsamic vinaigrette.....</i>	13
 <b>CHICKEN &amp; CANDIED WALNUT SALAD</b> <i>grilled chicken breast, seasonal greens, sun-dried cranberries, candied walnuts, gorgonzola cheese and honey balsamic vinaigrette .....</i>	16

## BABY GREENS



<b>JALAPEÑO WEDGE</b> <i>iceberg lettuce, bacon, gorgonzola cheese, tomato, crispy jalapeño pepper strings and creamy jalapeño dressing.....</i>	9.5
 <b>360 SALAD</b> <i>trio of baby greens, sun-dried cranberries, spiced pecans, feta cheese and honey balsamic vinaigrette.....</i>	8.5
<b>WHOLE LEAF CAESAR SALAD</b> <i>romaine lettuce, sun-dried tomatoes, parmigiano-reggiano.....</i>	8.5

## HANDHELDS

*served with your choice of one side, gluten free bun available upon request*

<b>PHILLY CHEESE STEAK</b> <i>shaved roast beef grilled with peppers, onions and cheese sauce all served on a toasted hoagie roll .....</i>	15
<b>BLACKENED MAHI MAHI</b> <i>cajun remoulade sauce, lettuce, tomato, onion and avocado served on a toasted ciabatta bun.....</i>	18
<b>B.L.T.C.A.</b> <i>grilled chicken breast, applewood smoked bacon, avocado, lettuce, tomato, on grilled sourdough bread.....</i>	13
<b>SIGNATURE BURGER</b> <i>our unique blend of usda chuck, brisket and short rib char-grilled to perfection with your choice of one topping.....</i>	13
<b>DARK ALE BRAISED PORK</b> <i>spicy bbq sauce, pepperjack cheese, cole slaw and crispy onions served on a toasted brioche bun... </i>	15

## BIG PLATES

<b>CHICKEN FRIED STEAK</b> <i>country cream gravy and mashed potatoes .....</i>	19
<b>PAPPARDELLE PASTA</b> <i>sun-dried tomato sauce, broccoli rabe, crimini mushrooms, fresh mozzarella and parmesan cheese.....</i>	17
 <b>ANCHO RUBBED SALMON</b> <i>garlic whipped potatoes and seasonal vegetables .....</i>	24
<b>CHICKEN BREAST PICCATA</b> <i>lightly dusted chicken breast, lemon-caper sauce, served with penne pasta and seasonal vegetables .....</i>	18
 <b>SEARED MAHI MAHI</b> <i>roasted fingerling potatoes, grilled asparagus, zesty basil butter and charred sweet corn pico de gallo .....</i>	24

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## RED

### GLASS

Miraval Rosé  
Meiomi Pinot Noir  
Columbia Crest H3 Merlot  
Taken Red Blend Meritage  
Uppercut Cabernet Sauvignon  
Peju Cabernet Sauvignon - Napa Valley  
Terrazas Reserva Malbec

### BOTTLE

Meiomi Pinot Noir  
La Crema Pinot Noir  
Columbia Crest H3 Merlot  
Uppercut Cabernet Sauvignon  
Terrazas Reserva Malbec

## WHITE

### GLASS

Chandon Brut Classic Sparkling 187ml  
Kim Crawford Sauvignon Blanc  
Chateau Ste. Michelle Indian Wells  
Chardonnay  
San Angelo Pinot Grigio  
Sonoma-Cutrer Russian River Chardonnay

### BOTTLE

La Marca Prosecco  
Kim Crawford Sauvignon Blanc  
Joel Gott Sauvignon Blanc  
Simi Chardonnay  
Chateau Ste. Michelle Indian Wells  
Chardonnay

## SPECIALTY COCKTAILS

**TENNESSEE MULE** *jack daniel's whiskey, ginger beer, lime, mint*

**MAPLE SPICED OLD FASHIONED** *templeton rye 4yr. whiskey, cherries, orange, monin maple spiced syrup, dale degroff's bitters*

**HANDCRAFTED GIN MARTINI** *hendrick's gin, antica formula dry vermouth, lemon twist, blue cheese stuffed olives*

**CHILI AGAVE MARGARITA** *don julio añejo tequila, cointreau, tres agaves organic margarita mix, lime, orange, chili spiced salt rim*

**WINTER CITRUS SANGRIA** *deep eddy lemon, meiomi pinot noir, monin winter citrus syrup, grapefruit, orange juice, mint*

**CRANBERRY BELLINI** *tito's handmade vodka, la marca prosecco, st-germain, cranberry juice, simple syrup*

**ALMOND SOUR** *bacardi rum, disaronno amaretto, cherries*

**FRENCH APPLE** *hennessy v.s, sour mix, apple juice, club soda, mint leaves, sliced apple*

## BREWS

### BOTTLES / CANS

Corona | Corona Light | Bud Light  
Miller Lite | Heineken | Sam Adams Boston Lager  
Shiner Bock | Dos XX | Modelo | Modelo Negra  
Revolver Blood & Honey

### HANDLES

Coors Light  
Molson Canadian  
Pilsner Urquell

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

All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

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