

chef recommendations

Blackened Salmon / Roasted garlic mashed potatoes, asparagus and lemon butter sauce 25

Flat Iron Steak Chimichurri / Parmesan steak fries and grilled tomato 24

Crab Cake BLT / Crisp bacon, spicy remoulade, lettuce and tomato served on a ciabatta roll 16

Avocado Shrimp Salad / Green goddess shrimp salad, shredded iceberg lettuce, tomato, black beans, avocado and crispy tortilla strips 16

Israeli Couscous & Spring Vegetables Medley / Fire-grilled with olive oil and sea salt 12

Texas BBQ Burger / Fire-grilled beef burger, cheddar cheese, bacon, BBQ sauce, crispy tobacco onions, lettuce and tomato served on a toasted brioche bun 13

member favorites

Wicked Dip / Shaved roast beef, provolone cheese and jalapeño aioli, toasted hoagie roll served au jus 14

Buttermilk Fried Chicken Club / Grilled rye bread with crispy chicken, applewood bacon, Swiss cheese, lettuce, tomato and honey mustard dressing 15

Cheryl Salad / Romaine lettuce, tomato, cheddar-jack cheese, hard-boiled egg, grilled chicken breast and crispy onions served with your choice of dressing 12

Blackberry & Blue Steak Salad / Seasonal greens, bell pepper, red onion, blue cheese, grape tomatoes and blackberry balsamic vinaigrette 16

Grilled Meatloaf & Mac / Served on griddle bread 14

chef specialties

Steakhouse Ribeye / Fire-grilled, roasted garlic mashed potatoes, grilled asparagus and steakhouse demi-glace 30

Ancho BBQ Short Ribs / Smoked cheddar mashed potatoes, grilled asparagus and ancho infused BBQ sauce 28

Andouille-Crusted Texas Redfish / Smoked tomato vinaigrette, couscous and seasonal vegetable 27

Grilled Beef Tenders / Fire-grilled bacon-wrapped beef medallions served with grilled asparagus, mashed potatoes and mushroom reduction 21

Bourbon-Glazed Chicken Breast / Mashed potatoes, seasonal vegetables and bourbon pan gravy 23



starters

Truffle Fries / Crispy fries tossed with minced truffle, garlic and truffle oil served with gremolata aioli 15

Classic Wings / Tossed with your choice of Buffalo, BBQ or sweet chili sauce, served with ranch or blue cheese dressing 13

Charcuterie Board / Chef's daily selection served with Boursin cheese spread, pickled red onion, grain mustard and grilled rosemary bread 12

Cheesesteak Spring Roll / Sriracha ketchup and house-made pickles 11

Bacon & Blue Cheese Chips / Toasted with creamy blue cheese sauce 9

Crab Artichoke Dip / Parmesan crust, spinach, crispy pita wedges 10

sides

Baked Potato 6

Vegetable Medley 5

Club-Made Chips 4

Roasted Asparagus 4

Sweet Potato Fries 4

French Fries 4

handcrafted cocktails

- Grey Goose Moscow Mule / Grey Goose Vodka, Fresh Lime, Gosling's Ginger Beer 10.25**
- Grey Goose Strawberry Limeade / Grey Goose Vodka, Fresh Lime, Demerara, Soda 10.25**
- Fountain of Youth / Tito's Handmade Vodka, St-Germain Liqueur, Lemon, Sparkling Wine, Mint 13.75**
- Basil Tea Time / ABSOLUT Citron Vodka, Lemon, Mint, Basil, Simple Syrup, Tea 8.25**
- Grapefruit Cosmo / Deep Eddy Grapefruit Vodka, Triple Sec, Lime, Cranberry 10.50**
- Hendrick's Gimlet / Hendrick's Gin, St-Germain, Lime, Cucumber 11.50**
- Blueberry Mojito / Bacardi Rum, Lime, Blueberries, Mint, Simple Syrup, Soda 8.25**
- Spicy Mule / Casa Noble Reposado Tequila, Triple Sec, Lime, Jalapeño, Ginger Beer, Tajin Spice 11.50**
- Boulevardier / Maker's Mark Bourbon, Sweet Vermouth, Campari Liqueur 13.75**
- Sidecar / Hennessy VS, Grand Marnier, Lemon 11.50**

wine selections

- La Marca Prosecco / Veneto 8.50**
- SeaGlass Sauvignon Blanc / Santa Barbara 8.50**
- Anew Rose' / Columbia Valley 9.50**
- Banfi Le Rime Pinot Grigio / Italy 8.50**
- 14 Hands Chardonnay / Washington State 8.50**
- Charles & Charles Red Blend Meritage / Washington State 9.50**
- Columbia Winery Merlot / Washington State 9.50**
- Murphy-Goode Pinot Noir / California 9.50**



beer selections

Domestic 4.50

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|------------------------|-------------------|
| Miller Lite | Miller Lite Draft |
| Coors Light | Coors Light Draft |
| Bud Light | Budweiser |
| O'Doul's Non-Alcoholic | |

Import & Craft 6

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|--------------------------------|------------------------------|
| Blue Moon Belgian White | Corona |
| Corona Light | Modelo Especial |
| Crispin Original Cider | Shiner Bock |
| Stella Artois | Revolver Blood & Honey Draft |
| Deep Ellum Dallas Blonde Draft | Tupps IPA |

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.