

# BAYLOR CLUB

## Starters

### SMOKED CHICKEN QUESADILLA

Jack cheese, black beans, roasted corn relish and ancho crema 10

### RANCH BLT FLATBREAD

Mozzarella cheese, smoky bacon, tomato, iceberg lettuce, ranch dressing and garlic aioli 10

### LITTLE GEM SALAD

Toasted pumpkin seeds, grape tomatoes, radish, red onion and creamy lemon-shallot vinaigrette 8.50

### CAESAR SALAD

Crisp romaine, Caesar dressing, parmesan cheese, cracked black pepper and croutons 7

### SMOKED CORN & CRAB CHOWDER

Lump crab, pancetta, potatoes and cream 6.50

### BU SALAD

Trio of baby greens, sun-dried cherries, spiced pecans, goat cheese and honey balsamic vinaigrette 7

## Wines by the Glass

### CASTELLO BANFI SAN ANGELO PINOT GRIGIO

Italy

### SEAGLASS SAUVIGNON BLANC

Santa Barbara

### CHATEAU STE. MICHELLE CHARDONNAY

Columbia Valley

### MURPHY-GOODE PINOT NOIR

California

### ROBERT MONDAVI CABERNET SAUVIGNON

Napa Valley

### TERRAZAS ALTOS DEL PLATA MALBEC

Mendoza

## Entrée Salads

### BLACKENED SALMON CAESAR

Grilled romaine, croutons and parmesan cheese tossed with Caesar dressing served with grilled lemon 19

### COBB

Mixed greens with avocado, tomato, egg, crisp bacon, blue cheese, grilled chicken and your choice of dressing 16

### BBQ CHICKEN CHOP SALAD

Mixed greens, roasted corn, black beans, tomato, Cotija cheese, avocado and BBQ ranch dressing 13.50

### GREEK MARKET SALAD

Crisp romaine, kalamata olives, feta cheese, cucumber, roasted red pepper, tomato, pepperoncini and Greek vinaigrette 12  
Add grilled shrimp 5 / seared salmon 8

## Specialties

### GUINNESS-SRIRACHA PULLED PORK

Spicy BBQ sauce, pepper-jack cheese, coleslaw and crispy onions served on a toasted brioche bun 16.50

### PAPPARDELLE PASTA

Sun-dried tomato sauce, broccoli rabe, cremini mushrooms, fresh mozzarella and parmesan cheese 15

### FISH & CHIPS

Beer-battered cod, French fries and tartar sauce 16

### SIGNATURE BURGER

Our unique blend of USDA chuck, brisket and short rib char-grilled to perfection with lettuce, tomato, onion and pickle 13

### CHICKEN-FRIED STEAK

Country cream gravy and mashed potatoes 14

## Sandwiches

### CALIFORNIA CHICKEN SANDWICH

Fire-grilled chicken breast with bacon, pepper-jack cheese, avocado, tomato, mixed greens and chipotle ranch served on toasted sourdough 14

### BLT STACKER

Grilled Texas toast, basil aioli, crispy bacon, tomato and lettuce 13

### TURKEY & SWISS WRAP

Sliced turkey breast, Swiss cheese, tomato, iceberg lettuce and honey mustard dressing wrapped in a flour tortilla 12

### CHICKEN SALAD WRAP

Applewood smoked bacon, tomato, lettuce, avocado and shaved red onion wrapped in a flour tortilla 12

## Extras

### TRUFFLE FRIES

6

### CRISPY ONION RINGS

7

### CLUB-MADE CHIPS

5

### FRUIT CUP

5

### BROCCOLINI

5

 Gluten Free

 Vegetarian

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. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.