




Dinner






Wednesday - Saturday
5 p.m. - 9 p.m.

On behalf of our culinary team, I would like to welcome you to the Baylor Club. We strive to offer seasonal items prepared to the highest standards. Thank you for choosing to dine with us, and enjoy!
-Executive Chef Lee Fields




STARTERS

-  **Spinach and Artichoke Dip with Fire-Grilled Pita** A creamy blend of four cheeses, roasted artichokes and spinach served with toasted flatbread chips 10
-  **Brazos Valley Cheese** Three-cheese blend, Eden Brie and horseradish-pecan Gouda served with grapes, fig paste, seasonal berries and grilled baguette slices 13
- Ranch BLT Flatbread** Mozzarella cheese, smoky bacon, tomato, iceberg lettuce, ranch dressing and garlic aioli 10
- Smoked Chicken Quesadilla** Jack cheese, black beans, roasted corn relish and ancho crema 10
- Lobster Crab Cakes** Pan-fried with basil sauce and lemon-poblano tartar 11
- Smoked Corn & Crab Chowder** Lump crab, pancetta, potatoes and cream 6.50
-  **Classic Shrimp Cocktail** Old Bay court bouillon shrimp and cocktail sauce 8






SALADS

- BLT Salad** Spinach, applewood bacon, heirloom tomatoes and peppercorn ranch dressing 8
-  **Greek Market Salad** Crisp romaine, kalamata olives, feta cheese, cucumber, roasted red pepper, tomato, pepperoncini and Greek vinaigrette 8
-  **Caesar Salad** Crisp romaine, Caesar dressing, parmesan cheese, cracked black pepper and croutons 7
-  **BU Salad** Trio of baby greens, sun-dried cherries, spiced pecans, feta cheese and honey-balsamic vinaigrette 7
- Baby Iceberg Wedge** Pear tomatoes, Maytag blue cheese, bacon, roasted garlic dressing and crispy onions 7

SEAFOOD

-  **Bacon-Wrapped Scallops** Sweet potato au gratin, wilted kale, lemon butter sauce and pickled mustard seeds 28
-  **Honey-Glazed Salmon** Creamy risotto, spicy tomato relish and steamed asparagus 26
- Bucket of Shells** Manila clams and mussels steamed in white wine-saffron broth with bacon and fingerling potatoes 26
-  **Texas Gulf Shrimp & Grits** Smoked cheddar grits, shrimp broth and tomato marmalade 23
- Fish & Chips** Beer-battered cod, French fries and tartar sauce 16
- Blackened Salmon Caesar** Grilled romaine, croutons and parmesan cheese tossed with Caesar dressing served with grilled lemon 19

STEAKS AND SPECIALTIES

-  **Char-Broiled Filet Mignon** Maker's Mark butter, grilled asparagus and rosemary potatoes 38
-  **Pappardelle Pasta** Sun-dried tomato sauce, broccoli rabe, cremini mushrooms, fresh mozzarella and parmesan cheese 15
- Smoked Cola-Glazed Ribs** BBQ sauce, blue cheese coleslaw and steak fries 16
-  **Cowboy Ribeye Steak** Fire-grilled with ancho butter, mashed potato and garlic green beans 45
- Buttermilk Fried Chicken** Cheddar mashed potatoes and bacon pan gravy 17
-  **Applewood-Smoked Pork Tenderloin** Pomegranate-balsamic reduction, sweet potato mash and tri-colored chard 18
- Signature Burger** Blend of chuck, brisket and short with American cheese, lettuce, tomato, onion and pickle 13
-  **Co-Town Tenderloin** Rye whiskey mushroom sauce, Dijon mustard, poblano pepper, grilled vegetable and tri-colored potato medley 30



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



**R E D
G L A S S**

**Charles & Charles Red Blend Meritage
Columbia Winery Merlot
Terrazas Altos del Plata Malbec
J Lohr Seven Oaks Cabernet Sauvignon
Michael David Seven Deadly Zins
Silver Oak Cabernet Sauvignon**

B O T T L E

**Taken Red Blend Meritage
Robert Mondavi Cabernet Sauvignon
Simi Landslide Cabernet Sauvignon
Fall Creek Meritus
Duckhorn Merlot
Pedernales Tempranillo**

**W H I T E
G L A S S**

**La Marca Prosecco
Chateau Ste. Michelle Chardonnay
Louis Jadot Chardonnay
Decoy Sauvignon Blanc
Castello Banfi San Angelo Pinot Grigio
Twomey Sauvignon Blanc**

B O T T L E

**Chandon Brut Classic Sparkling
Banfi Le Rime Pinot Grigio
Simi Chardonnay
Santa Margherita Pinot Grigio
Rombauer Chardonnay
Cakebread Chardonnay**

L I B A T I O N S

**ABSOLUT Moscow Mule ABSOLUT Vodka, Lime, Mint, Ginger Beer
Bulleit 95 Rye Bullet Proof Bulleit 95 Rye Whiskey, Domaine de Canton Ginger Liqueur, Lemon, Texas Honey
Tito's Lone Star Paloma Tito's Handmade Vodka, Deep Eddy Ruby Red, St-Germain, Grenadine, Grapefruit Juice
Hennessy Side Car Hennessy Cognac, Grand Marnier, Lemon
Hornitos Classic Margarita Hornitos Plata Tequila, Cointreau, Lime
Ketel One Lemon Drop Ketel One Vodka, Lemon, Sugar
Maker's Mark Old Fashioned Maker's Mark Bourbon, Simple Syrup, Bitters
Deep Eddy Berry Sangria Deep Eddy Vodka, Monin Strawberry, Orange Juice, Cabernet Sauvignon, Soda**

B R E W S

B O T T L E S

Bud Light | Coors Light | Miller Lite | Michelob Ultra | Blue Moon

Ballast Point Sculpin IPA

Old Rasputin Russian Imperial Stout

Karbach Kolsch

Bare Arms 1849

Lobo Hefeweizen

Real Ale White

Revolver Bock

Duvel

D R A F T S

Coors Light

Revolver Blood & Honey

Brotherwell – Rotating Local Seasonal Selection

Bare Arms – Rotating Local Seasonal Selection

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. 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.