

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

## S T A R T E R S

- Spinach & Artichoke Dip with Fire-Grilled Pita** A creamy blend of four cheeses, roasted artichokes and spinach served with toasted flatbread chips 14
- Brazos Valley Cheese** Three-cheese blend, Eden Brie and horseradish-pecan Gouda served with grapes, fig paste, seasonal berries and grilled baguette slices 13
- Crispy Dr Pepper Chicken Thighs** All-natural chicken, sorghum-chili drizzle and comeback sauce 12
- ★ **Lobster Crab Cakes** Pan-fried with basil sauce and lemon-poblano tartar 11
- Sweet Onion Soup** Toasted baguette croutons and provolone cheese 7
- Soup of the Day** 6
- Fried Red & Green Tomatoes** Seasonal greens, mushrooms, boiled egg, crispy bacon, ranch dressing and white truffle oil drizzle 10
- Smoked Chicken Quesadilla** Jack cheese, black beans, roasted corn relish and ancho crema 10

## S A L A D S

- BLT Salad** Spinach, applewood bacon, heirloom tomatoes and peppercorn-ranch dressing 9
- Caesar Salad** Crisp romaine, Caesar dressing, parmesan cheese, cracked black pepper and croutons 7
- Baby Iceberg Wedge** Pear tomatoes, Maytag blue cheese, bacon, roasted garlic dressing and crispy onions 7
- ★ **BU Salad** Trio of baby greens, sun-dried cherries, spiced pecans, feta cheese and honey balsamic vinaigrette 7
- Greek Market Salad** Crisp romaine, kalamata olives, feta cheese, cucumber, roasted red pepper, tomato, pepperoncini and Greek vinaigrette 12

## S E A F O O D

- 🍷 **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
- Cumin & Lime-Grilled Mahi Mahi** Black bean purée, tortilla-tasso salad, pico de gallo and cumin-lime vinaigrette 21
- Creole Shrimp & Pasta** Andouille sausage, shrimp and penne pasta tossed in mild Creole mustard cream 20
- 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

## S T E A K S & S P E C I A L T I E S

- 🍷★ **Charbroiled Filet Mignon** Maker's Mark butter, grilled asparagus and rosemary potatoes 38
- Brown Butter Chicken Pappardelle** Grilled chicken, asparagus, grape tomatoes and parmesan cheese 19
- ★ **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 48
- 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 rib with American cheese, lettuce, tomato, onion and pickle 13
- Iron Skillet Sirloin** Red wine-mushroom sauce and crispy onions 21



Gluten Free



Member Favorite



#LifeLivedWell

Nourishing the body + soul

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	W H I T E G L A S S
Charles & Charles Red Blend Meritage	La Marca Prosecco
Columbia Winery Merlot	Chateau Ste. Michelle Chardonnay
Terrazas Altos del Plata Malbec	Joel Gott Sauvignon Blanc
J Lohr Seven Oaks Cabernet Sauvignon	Kendall-Jackson Chardonnay
Simi Landslide Cabernet Sauvignon	Castello Banfi San Angelo Pinot Grigio
Silver Oak Cabernet Sauvignon	Decoy Sauvignon Blanc
B O T T L E	B O T T L E
La Crema Pinot Noir	Simi Chardonnay
Robert Mondavi Cabernet Sauvignon	Chandon Brut Classic Sparkling
Taken Red Blend Meritage	Santa Margherita Pinot Grigio
Duckhorn Merlot	Nickel and Nickel 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

## B R E W S

### B O T T L E S & C A N S

**Bud Light** | **Coors Light** | **Miller Lite** | **Michelob Ultra** | **Crispin Original Cider**  
**Blue Moon Belgian White** – Belgian White Ale | Golden, CO | 5.4%  
**Cigar City Jai Alai** – IPA | Tampa, FL | 7.5%  
**Deep Ellum IPA** – IPA | Dallas, TX | 7.0%  
**Oskar Blues Mama's Little Yella Pils** – Pilsner | Lyons, CO | 5.3%  
**Stella Artois** – Pilsner | Belgium | 5.2%  
**Wild Basin Classic Lime** – Hard Seltzer | Lyons, CO | 5.0%

### D R A F T S

**Miller Lite** – Light Lager | Milwaukee, WI | 4.2%  
**Revolver Blood & Honey** – Wheat Ale | Granbury, TX | 7.0%  
**Brotherwell** – Rotating Local Seasonal Selection  
**Deep Ellum Dallas Blonde** – Blonde Ale | Dallas, TX | 5.2%

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*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.*