

APPETIZERS //

QUAIL KNOTS 16 NEW

4 Quail Knots marinated with select herbs & spices, crispy fried, & served with raspberry jalapeño glaze.

BRISKET STUFFED MUSHROOMS WITH SMOKED GOUDA CREAM SAUCE 12

6 large Mushroom caps stuffed with house smoked brisket stuffing & topped with a savory gouda cream sauce.

BOURBON STEAK BITES 12

Chargrilled ribeye steak bites over a garlic & herb crostini with the Club's signature bourbon mushroom steak sauce.

MOZZARELLA CHEESESTICKS 8

Italian breaded buffalo mozzarella cheese, deep-fried crispy golden brown served with our home-made marinara & house-made ranch dressing.

BOUDIN BALLS 10

Texas style boudin bites, hand battered & deep-fried golden brown. Served with our sriracha mayo.

BOUDIN LINK 8

8oz Chargrilled Texas boudin link. Served with tabasco sauce & saltine crackers.

JALAPENO SHRIMP MIGNON 14

4 large gulf shrimp, stuffed with fresh jalapeño & wrapped with applewood bacon. Served with wasabi honey & a crispy onion garnish.

TEX-MEX CHIPS & QUESO 8

A south Texas staple. Melted American cheese with diced peppers, onions & cilantro. Garnished with fresh pico de gallo & served with fresh fried corn tortilla chips.

FISH //

PECAN CRUSTED SALMON WITH SRIRACHA HONEY GLAZE 26

Wild caught Alaskan Salmon encrusted with our unique pecan cracker breadcrumbs & your choice of two sides.

BLACKENED SHRIMP & CHEDDAR BACON GRITS 26

Jumbo gulf shrimp lightly blackened with Creole spices served with creamy bacon cheddar grits & your choice of one side.

CREOLE RED SNAPPER 32 NEW

7oz Red Snapper filet seasoned with a Cajun inspired blend of spices, blackened & served with our signature Creole cream sauce. Served with your choice of two sides.

RED FISH INCALITTO 28

Garlic & herb cracker crusted fresh red fish baked to a beautiful golden brown & topped with a light limoncello cream sauce. Served with your choice of two sides.

SUCCULENT SHRIMP 22

Jumbo gulf shrimp. Chargrilled over an open flame or crispy panko fried. Served with your choice of two sides.

CHEF DANIEL'S FAMOUS MUSTARD FRIED CATFISH 16

Crispy Club favorite served with jalapeño hushpuppies, our homemade tartar sauce & club fries.

CLUB FAMOUS STEAKS

*Texas bred Black Angus Beef. Hand cut steaks chargrilled over an open flame to perfection & basted with our signature grill butter.**

RIBEYE 10OZ 32 FILET 6OZ 34

Add additional steak - \$2 per oz

Add Shrimp \$8

Add sauteed mushrooms, grilled onions or Bourbon cream sauce \$3 each

ENTREES

CHIMICHURRI GRILLED TRI TIP STEAK 28 NEW

8oz grilled Black Angus Tri Tip, basted with our Churrasco style chimichurri sauce. Served with your choice of two sides.

GRILLED CHICKEN FLORENTINE PASTA 18

6oz marinated chicken breast with a savory white wine cream sauce, fresh spinach, tomatoes & herbs tossed with Fettuccini pasta. Served with garlic bread.

ITALIAN STEAK & MUSHROOM PASTA 22 NEW

Tender beef medallions sautéed with fresh bell peppers, onions, mushrooms, and sundried tomatoes. Tossed in a savory cream sauce, served over pappardelle pasta & served with garlic bread.

// SALADS

BLTA SALAD 12

Crisp applewood bacon, chopped romaine, roma tomatoes, fresh sliced avocado & garlic croutons with your choice of dressing.

CLASSIC CAESAR SALAD 10

Crisp romaine lettuce, croutons & parmesan cheese tossed with our classic caesar dressing.

COLONY CREEK COBB SALAD 10

Crisp romaine lettuce, cucumbers, tomatoes, roasted corn, hard boiled egg, cheddar cheese, fresh avocado slices, & crispy bacon bites with your choice of dressing.

CRISPY CHICKEN SALAD 12

Our large house salad topped with hand-cut chicken nuggets & cheddar cheese with your choice of dressing.

PECAN CRUSTED SALMON SALAD 16

Wild-caught Alaskan salmon encrusted with our unique pecan cracker breadcrumbs. Served over our large house salad with honey Dijon dressing or a dressing of your choice.

CRANBERRY SPINACH SALAD WITH GRILLED CHICKEN 14 NEW

Fresh blend of spinach & field greens with sliced red onions, cucumbers, cranberries, feta cheese & candied walnuts. Served with grilled chicken breast & poppyseed dressing.

Add chicken, steak or shrimp (grilled, fried or blackened) \$8 per protein.

Club Dressings

Ranch, roasted garlic balsamic, raspberry vinaigrette, honey mustard, thousand island, pomegranate, classic caesar, ancho caesar, fire roasted poblano, cilantro avocado aioli.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

🍔 FAMILIAR COMFORTS ////////////////

FIESTA CHICKEN FRIED STEAK 22

Our popular chicken fried steak topped with homemade chili con queso & topped with pico de gallo. Served with your choice of two sides.

*Substitute chicken breast instead of beef.

CHICKEN FRIED STEAK 20

A southern-fried classic, 6oz beef cutlet, hand-breaded & served with a side of cream gravy & Texas toast.

Served with your choice of two sides.

FETTUCCINE ALFREDO 13

Traditional, rich & creamy parmesan alfredo cheese sauce tossed with fresh fettuccine pasta.

Add shrimp or chicken \$8

TEXAS CHOP STEAK* 14

8oz fresh ground beef, grilled & loaded with sautéed mushrooms & onions topped with homemade brown gravy. Served with your choice of two sides.

CLUB BURGER* 12

Hand-formed 8oz certified Angus ground beef, stacked on a buttered sourdough bun with lettuce, tomato, dill pickle, red onion & mayo. Served with your choice of one side. Add cheese, bourbon steak sauce, mushrooms, bacon, tobacco onions - \$1.50 each

Add avocado - \$2 / jalapenos - \$0.50 / extra patty \$4

SOUP OF THE DAY
CUP 3.75 BOWL 5.75
Ask your server for today's soup



DESSERTS 

BOURBON PECAN PIE 8 NEW

Grandma's classic pecan pie recipe kicked up with a splash of Maker's Mark Bourbon.

TIRAMISU CHEESECAKE 8 NEW

Vanilla sponge cake stuffed with a cheesecake center, topped with a rich chocolate ganache & whipped cream.

DESSERT OF THE DAY

Ask your server

🐷 PORK

HONEY HICKORY GRILLED PORK CHOP 18 NEW
8oz Center-cut chop seasoned, chargrilled and glazed with a light honey sriracha. Served with your choice of two sides.

SOUTHERN STYLE PORK CHOPS 18
Two 4oz center-cut chops, deep fried golden brown or chargrilled over an open flame. Served with your choice of two sides.

BOURBON BROWN SUGAR GRILLED PORK CHOP 18
8oz hand-cut pork chop seasoned with a unique blend of spices, chargrilled and basted with a homemade sweet honey glaze. Served with your choice of two sides.

🐔 CHICKEN ////////////////

CHICKEN PARMESAN 22 NEW

Lightly breaded chicken breast topped with our house-made marinara, provolone & parmesan cheese on a bed of angel hair pasta. Served with garlic bread.

BACON WRAPPED CHICKEN WITH A SWEET HONEY GLAZE 18 NEW

Our marinated chicken breast wrapped in hickory bacon, pan seared to perfection & topped with our house made sweet honey glaze. Served with your choice of two side.

GRILLED CHICKEN BREAST 14

6oz Marinated & charbroiled chicken breast with a warm savory demi-glaze. Served with your choice of two sides.

===== SIDES =====

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| Club House Fries | Side Salad |
| Texas Steak Fries | Soup du Jour |
| Homemade Kettle Chips | Club Mac & Cheese |
| Tobacco Onions | Bacon Wrapped Green Beans |
| Sweet Potato Waffle Fries | Grilled Asparagus |
| Mashed Potatoes | Fresh Seasonal Vegetables |
| Loaded Baked Potato | Southern Style Green Beans |
| Loaded Sweet Potato | Steamed Broccoli |

🍹 BEVERAGES

- TEA
SODA
LEMONADE

2.50

ADULT BEVERAGES

FULL BAR AVAILABLE
ALL WINE, BEER AND ADULT BEVERAGES ARE AVAILABLE FOR TAKEOUT WITH PURCHASE OF FOOD



DINNER MENU

EAT WELL • PLAY OFTEN • LAUGH LOUD
ALL OF OUR FOOD IS AVAILABLE TO-GO

Call 361-576-0018 to place your order