



DINNER MENU

EAT WELL • PLAY OFTEN • LAUGH LOUD

APPETIZERS //

COLONY CREEK BRISKET QUESO 12 NEW
Our signature queso loaded with slow smoked brisket and fresh pico de gallo. Served with crispy tortilla chips.

SMOKED BRISKET WONTONS 12 NEW
Slow smoked brisket and smoked gouda cheese stuffed in a crispy wonton. Served with prickly pear ancho honey and creamy poblano dip.

TOASTED LOBSTER RAVIOLIS 16 NEW
Fresh pasta generously stuffed with North Atlantic lobster meat, fresh herbs, ricotta and mozzarella cheese. Served with our creamy alfredo cream sauce.

RASPBERRY JALAPENO GLAZED LAMB CHOPS 16 NEW
Grass fed Australian lamb chops, chargrilled and basted with our sweet and spicy glaze.

QUAIL KNOTS 16
4 Quail Knots marinated with select herbs & spices, crispy fried, & served with raspberry jalapeño glaze.

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

BOUDIN BALLS 10
Texas style boudin bites, hand battered & deep-fried golden brown. Served with our sriracha mayo.

JALAPENO SHRIMP MIGNON 14
4 large gulf shrimp, stuffed with fresh jalapeño & wrapped with applewood bacon. Served with wasabi honey & a crispy onion garnish.

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.

CREOLE RED SNAPPER 32
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 34 FILET 6OZ 36

Add additional steak - \$2 per oz

Add Shrimp \$8

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

ENTREES

PESTO CHICKEN PASTA 22 NEW
Fresh basil pesto tossed with rotini pasta, mozzarella cheese, crispy bacon and sliced grilled chicken. Served with garlic bread.

CHICKEN FRIED RIBEYE WITH JALAPENO GRAVY 32 NEW
Our hand cut Black Angus ribeye, lightly breaded and fried to a beautiful golden brown. Served with homemade jalapeno cream gravy and your choice of two sides.

PISTACHIO CRUSTED RACK OF LAMB 38 NEW
Grass fed Australian lamb seared and baked with a pistachio and herb crust. Served with red wine demi glaze and your choice of two sides.

ITALIAN STEAK & MUSHROOM PASTA 22
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

SUMMER BERRY SPINACH SALAD 14 NEW
Fresh organic spinach and spring mix blended with fresh blueberries, strawberries, feta cheese, candied pecans and sliced red onions. Served with your choice of dressing.

GRILLED WATERMELON SALAD 13 NEW
Fresh organic field greens, sliced red onions, lightly grilled watermelon wedges, and feta cheese. Served with poppy seed dressing.

BLTA SALAD 12
Crisp applewood bacon, chopped romaine, roma tomatoes, fresh sliced avocado & garlic croutons with your choice of 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.

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.

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.

FETTUCINE 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 you 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

TOASTED CHOCOLATE S'MORE 10 NEW

Rich chocolate mousse, toasted marshmallow and graham crackers.

STRAWBERRY TIRAMISU 8 NEW

A summer twist on a classic.

DESSERT OF THE DAY

Ask your server

🐷 PORK

PECAN FRIED PORK CHOP WITH NASHVILLE HOT HONEY 22 NEW

Two center cut pork chops, dusted in our unique breading and pan seared to perfection. Drizzled with our homemade Nashville honey. 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.

🐔 CHICKEN ////////////////

SPINACH MOZZARELLA CHICKEN WITH ARTICHOKE CREAM SAUCE 22 NEW

Pan seared chicken breast with sauteed spinach, onions, garlic and melted mozzarella cheese in our savory cream sauce. Served with your choice of two sides.

BRUSCHETTA GRILLED CHICKEN WITH A SWEET BALSAMIC GLAZE 18 NEW

6oz chicken breast topped with fresh basil, sliced grape tomatoes and melted mozzarella cheese. Served with your choice of two sides.

CHICKEN ACAPULCO 18 NEW

Our 6oz chicken breast, chargrilled and topped with sauteed peppers, onions, mushrooms and melted provolone cheese. Served with your choice of two sides.

GINGER APRICOT GLAZED CHICKEN 18 NEW

Pan seared chicken breast glazed with our sweet apricot ginger glaze. Served with your choice of two sides.

CHICKEN PARMESAN 22

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

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 |

- TEA
SODA
LEMONADE



BEVERAGES

2.50

ADULT BEVERAGES

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



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ALL OF OUR FOOD IS AVAILABLE TO-GO

Call 361-576-0018 to place your order