

# **APPETIZERS, SOUPS, BEVERAGES & KIDS MENU**

### APPETIZERS

# FRIED PICKLES & PEPPERS 8

Sliced pickles and fresh sliced jalapeños delicately battered & deep fried golden brown. House-made ranch on the side.

# SMOKED BRISKET WONTONS 12

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**

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

# OUAIL KNOTS 16

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

# **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.

#### 📇 APPETIZERS AVAILABLE AFTER 5PM //////

# **BOURBON STEAK BITES 12**

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

# **RASPBERRY JALAPENO GLAZED LAMB CHOPS 16**

Grass fed Australian lamb chops, chargrilled and basted with our sweet and spicy glaze.

# COLONY CREEK BRISKET OUESO 12

Our signature gueso loaded with slow smoked brisket and fresh pico de gallo. Served with crispy tortilla chips.



# SOUP OF THE DAY

CUP 3.75 BOWL 5.75

Ask your server for today's soup

DRINKS

**TEA 2.5 SODA 2.5** LEMONADE 2.5 COFFEE 2.5 JUICE 2.5 **MILK 2.5** 

# FULL BAR SERVICE AVAILABLE

# WINE MENU ON REQUEST

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



**KIDS MENU** 

**GRILLED CHEESE 7 CHICKEN STRIPS 7** 

MAC & CHEESE 7 **KIDS BURGER 7** 

**CHEESE QUESADILLA 7** 

Served with your choice of Club fries, chips, onions rings, or fruit. Drink included with meal.

# **GLUTEN-FREE ACCOMODATIONS AVAILABLE**

# ALL FOOD IS AVAILABLE TO GO





Available After 5pm



## Club Dressings

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

# GREEK SALAD 13 NEW

Crisp romaine lettuce, fresh field greens, Kalamata olives, sliced red onion, cucumber, grape tomatoes, feta cheese and garlic croutons.

# ARUGULA APPLE SALAD 14 NEW

Fresh arugula leaves, tart Granny Smith apple slices with candied pecans, goat cheese crumbles and poppy seed dressing

# GORGONZOLA STEAK SALAD 16 NEW

Grilled steak bites topped with tangy Gorgonzola cheese on a bed of fresh blend of field greens, cucumbers, tomatoes and slice red onions.

# **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.

.....



# GORGONZOLA STEAK 42 NEW

5oz beef filet topped with toasted Gorgonzola cheese and a sweet balsamic drizzle and your choice of two sides.

# CHICKEN FRIED RIBEYE WITH JALAPENO GRAVY 32

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**

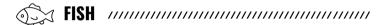
Grass fed Australian lamb seared and baked with a pistachio and herb crust. Served with red wine demi glaze and your choice of two sides.

# 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 38

Add additional steak - \$2 per oz Add Shrimp \$8 Add sauteed mushrooms or grilled onions \$3 each



# PAN SEARED COD WITH A SPINACH CREAM SAUCE 22

Wild caught North Atlantic Cod fish, lightly seasoned and pan seared and topped with a white wine and spinach cream sauce. Served with 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 SNAPPER INCALITTO 28**

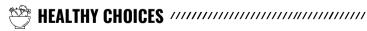
Garlic & herb cracker crusted fresh red snapper baked to a beautiful golden brown & topped with a light limoncello cream sauce. Served with your choice of two sides.

# 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.



NEW

# PAN SEARED RED SNAPPER 28

Lightly seasoned Red Snapper seared in olive oil with fresh squeezed lemon, capers and red onions, served with organic quinoa vegetable medley.

# CITRUS GRILLED CHICKEN 16 NEW

Citrus grilled chicken with brown rice quinoa blend and steamed vegetables.

# 

# **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 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

# 

# **KEY LIME PIE 8**

## NEW

Sweet key lime custard baked in a graham cracker crust and topped with whipped cream.

#### **PECAN PRALINE CHEESECAKE 8** NEW

Creamy colossal cheesecake topped with sweet pecan praline streusel and sea salt caramel.

## DESSERT OF THE DAY

Ask your server

**GLUTEN-FREE DESSERT OPTIONS AVAILABLE** 



# 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.



# SPINACH MOZZARELLA CHICKEN WITH **ARTICHOKE CREAM SAUCE 22**

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.

# **CHICKEN ACAPULCO 18**

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

# **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.

# **PESTO CHICKEN PASTA 22**

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

# == DINNER SIDES ==

**Club House Fries Texas Steak Fries** Homemade Kettle Chips Tobacco Onions Sweet Potato Waffle Fries Mashed Potatoes Loaded Baked Potato Loaded Sweet Potato

Side Salad Soup du Jour Club Mac & Cheese **Bacon Wrapped Green Beans** Grilled Asparagus Fresh Seasonal Vegetables Southern Style Green Beans Steamed Broccoli

# **GLUTEN-FREE ACCOMODATIONS AVAILABLE**

