



# APPETIZERS, SOUPS, BEVERAGES & KIDS MENU

EAT WELL • PLAY OFTEN • LAUGH LOUD

## 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.

### QUAIL 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 QUESO 12

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

## SOUP

### 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

MAC & CHEESE 7

CHICKEN STRIPS 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

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



# DINNER MENU

EAT WELL • PLAY OFTEN • LAUGH LOUD

Available After 5pm



## SALAD

### 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.



## ENTREES

### 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



## FISH

### PAN SEARED COD WITH A SPINACH CREAM SAUCE 22 **NEW**

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.



## HEALTHY CHOICES

### PAN SEARED RED SNAPPER 28 **NEW**

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.

Call 361-576-0018 to place your order



## FAMILIAR COMFORTS

### 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



## DESSERTS

### 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**



## PORK

### 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

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**



# DINNER MENU

EAT WELL • PLAY OFTEN • LAUGH LOUD

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