

# APPETIZERS, SOUPS, BEVERAGES & KIDS MENU

EAT WELL • PLAY OFTEN • LAUGH LOUD



#### 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 OF THE DAY**

CUP 3.75 BOWL 5.75

Ask your server for today's soup



TEA 2.5 COFFEE 2.5 SODA 2.5 JUICE 2.5 LEMONADE 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

E 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

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# **DINNER MENU**

# **Available After 5pm**



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#### **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.

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



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#### 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.



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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



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#### 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.

# NEW

#### **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.



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#### 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.



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#### **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**

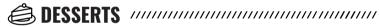
8oz fresh ground beef, grilled & loaded with sautéed mushrooms & onions topped with homemade brown gravy. Served with your choice of two sides.

#### **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.

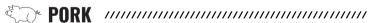
#### PECAN PRALINE CHEESECAKE 8 NEW

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.



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#### 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**

