



# APPETIZERS, SOUPS, BEVERAGES & KIDS MENU

EAT WELL • PLAY OFTEN • LAUGH LOUD

## **APPETIZERS** //

**BOURBON SHRIMP COCKTAIL 16 NEW**  
4 large honey garlic poached shrimp with a sweet and spicy Peach Jezebel Sauce.

**FRIED PICKLES & PEPPERS 8**  
Sliced pickles and fresh sliced jalapeños delicately battered & deep fried golden brown. House-made ranch on the side.

**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** //////

**ROBB'S LUMP CRAB 20 NEW**  
Warm jumbo lump blue crab tossed in our signature lemon caper butter reduction with toasted rosemary focaccia bread.

**SEARED SESAME SEED AHI TUNA 18 NEW**  
Served with garlic chili crunch oil and wasabi honey.

**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.

## **SOUP** //

### **SOUP OF THE DAY**

**CUP 4.00 BOWL 6.00**

*Ask your server for today's soup*

## **DRINKS** //

**TEA 2.75**  
**SODA 2.75**  
**LEMONADE 2.75**

**COFFEE 2.75**  
**JUICE 2.75**  
**MILK 2.75**

## **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 8**      **MAC & CHEESE 8**  
**CHICKEN STRIPS 8**      **KIDS BURGER 8**  
**CHEESE QUESADILLA 8**

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.

#### SWEET HONEY GLAZED PORK MEDALLION SALAD WITH POPPY SEED DRESSING 16 NEW

Thin sliced center cut pork basted with a warm honey glaze and lightly grilled. Served on a bed of fresh greens, sliced red onions, cucumbers and carrots. Served with a side of homemade poppy seed dressing.

#### CRAB CAKE SALAD 18 NEW

2 house made jumbo lump crab cakes served on a bed of fresh salad greens, cucumbers, red onion, avocado and roasted corn with your choice of dressing.

#### GORGONZOLA STEAK SALAD 16

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.



### ENTREES

#### ROASTED RACK OF LAMB 38 NEW

Grass fed New Zealand lamb seasoned with fresh rosemary, garlic and select spices. Pan roasted and served with red wine demi-glaze and your choice of two sides.

#### PETIT STEAK 16 NEW

6oz sirloin grilled to your liking and basted with our signature grill butter. Served with your choice of one side.

#### GORGONZOLA STEAK 42

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.



### 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 36 FILET 6oz 40

Add additional steak - \$2 per oz

Add Shrimp \$8

Add sauteed mushrooms or grilled onions \$3 each



### FISH

#### PAN SEARED RAINBOW TROUT WITH LOBSTER CREAM SAUCE 42 NEW

Served with your choice of two sides.

#### GRILLED LOBSTER TAIL WITH DRAWN BUTTER 65 NEW

Wild caught North Atlantic lobster tail, Butter poached with fresh herbs and grilled over an open flame, served with your choice of two sides.

#### LOBSTER RAVIOLIS WITH A

#### CHARDONNAY CRAB CREAM SAUCE 28 NEW

Fresh pasta generously stuffed with North Atlantic lobster meat, fresh herbs, ricotta and mozzarella cheese tossed in our house made chardonnay crab cream sauce. Served with rosemary focaccia garlic bread.

#### 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

#### KETO GARLIC AND HERB GRILLED CHICKEN 16 NEW

Served with your choice of one side.

#### GRILLED SALMON WITH ROASTED

#### TOMATOES AND GARLIC 18 NEW

Served with your choice of one side.

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 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



## DESSERTS

### TOASTED S'MORE CHEESECAKE 8 NEW

### BANANA FOSTERS PIE 8 NEW

### 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

### SUN DRIED TOMATO CHICKEN & PASTA 22 NEW

Pan seared chicken breast seasoned with toasted garlic, sundried tomatoes and herbs, on a bed of creamy angel hair pasta and served with garlic bread.

### 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.

### 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 16

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

## 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

### 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.