



APPETIZERS, SOUPS, BEVERAGES & KIDS MENU

EAT WELL • PLAY OFTEN • LAUGH LOUD



APPETIZERS

SOUTHWEST EGG ROLLS WITH POBLANO DIP 12 NEW

Crispy egg rolls stuffed with diced chicken, spinach, corn, and black beans with pepper jack cheese.

FRIED PICKLES & PEPPERS 10

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

CRISPY SHRIMP WRAPS 16 NEW

6 large shrimp, uniquely breaded and deep fried, served with Sweet Thai Chili dipping sauce.

QUAIL KNOTS 18

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

MOZZARELLA CHEESESTICKS 10

Italian breaded buffalo mozzarella cheese, deep-fried crispy golden brown served with our home-made marinara & house-made ranch dressing.

BOUDIN LINK 10

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

BOUDIN BALLS 12

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

JALAPENO SHRIMP MIGNON 16

4 large gulf shrimp, stuffed with fresh jalapeño & wrapped with hickory bacon. Served with wasabi honey & a crispy onion garnish.



APPETIZERS AVAILABLE AFTER 5PM

ROBB'S LUMP CRAB 22

Warm jumbo lump blue crab tossed in our signature lemon caper butter reduction with toasted rosemary focaccia bread.

SEARED SESAME SEED AHI TUNA 20

Served with garlic chili crunch oil and wasabi honey.

BOURBON STEAK BITES 14

Pan seared ribeye steak bites over a garlic & herb crostini with The Club's signature bourbon mushroom steak sauce.

RASPBERRY JALAPENO GLAZED LAMB CHOPS 18

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



SOUP

SOUP OF THE DAY

CUP 6.00 BOWL 8.00

Ask your server for today's soup



DRINKS

TEA 3.50

SODA 3.50

LEMONADE 3.50

COFFEE 3.50

JUICE 3.50

MILK 3.50

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

CHICKEN STRIPS 8

CHEESE QUESADILLA 8

MAC & CHEESE 8

KIDS BURGER 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

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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.

CILANTRO LIME STEAK SALAD WITH FRIED

JALAPENOS AND SLICED AVOCADO 18

NEW

6oz grilled sirloin, thin sliced on a bed of fresh field greens, diced tomatoes, and red onions. Topped with crispy fried jalapeno slices and fresh avocado.

CRAB CAKE SALAD 22

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 18

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 14

Crisp Applewood bacon, chopped romaine, Roma tomatoes, fresh sliced avocado & garlic croutons with your choice of dressing.

COLONY CREEK COBB SALAD 12

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 42

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 22

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

BACON GORGONZOLA STEAK 44

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

CHICKEN FRIED RIBEYE WITH JALAPENO GRAVY 34

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 38

FILET 6oz 44

Add additional steak - \$3 per oz

Add Shrimp \$10

Add sauteed mushrooms or grilled onions \$3 each



FISH

GRILLED MANGO MAHI MAHI 28

NEW

6oz chargrilled Mahi, topped with our signature mango salsa. Served with your choice of one side.

GRILLED LOBSTER TAIL WITH DRAWN BUTTER 65

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

CRAB STUFFED SALMON WITH SPINACH

CREAM SAUCE 36

NEW

Wild caught Atlantic salmon stuffed with our house-made crab stuffing and finished with a savory spinach cream sauce. Served with your choice of one side.

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 32

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 18

Crispy Club favorite served with jalapeño hushpuppies, our homemade tartar sauce & club fries.



HEALTHY CHOICES

GARLIC AND HERB GRILLED CHICKEN 16

Served with your choice of one side.

GRILLED SALMON WITH ROASTED TOMATOES AND GARLIC 18

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 14

Traditional, rich & creamy parmesan alfredo cheese sauce tossed with fresh fettuccine pasta.

Add shrimp or chicken \$8

TEXAS CHOP STEAK 16

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

CLUB BURGER* 14

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



PORK

SOUTHERN STYLE PORK CHOPS 18

Two center-cut chops, deep fried golden brown or chargrilled over an open flame. Served with your choice of two sides.



DESSERTS

STRAWBERRY SWIRL CHEESECAKE 12

NEW

Classic New York style cheesecake with a sweet strawberry swirl in a rustic graham cracker crust.

CHOCOLATE NUTELLA BUNDT CAKE 10

NEW

Made from scratch chocolate cake filled with Nutella and slathered with a rich chocolate ganache.

DESSERT OF THE DAY

Ask your server

GLUTEN-FREE DESSERT OPTIONS AVAILABLE



CHICKEN

CHICKEN PASTA PRIMAVERA 24

NEW

Pan seared chicken breast tossed with fresh squash, zucchini, and tomatoes with angel hair pasta in a light chardonnay cream sauce.

CHIPOTLE PEACH GLAZED CHICKEN 18

NEW

House marinated chicken breast, chargrilled and topped with a sweet chipotle peach glaze. 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

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