

## Appetizers

<b>Bruschetta</b> .....	6
Toasted Garlic Bread topped with fresh Herb marinated tomatoes	
<b>Fried Mozzarella with Marinara</b> .....	7
<b>Fried Pickles</b> .....	7
<b>Fried Mushrooms</b> .....	8
<b>Shrimp &amp; Crab Fondue</b> .....	8
Gulf Shrimp with Lump Crab Meat in a Savory Cheese Sauce	
<b>Signature Crab Cake</b> .....	8
Premium Lump Crab Meat, Lemon, Dijon, and Herbs pan-seared and served with House Aioli & Sweet Chili Sauce	
<b>Oysters Rockefeller</b> .....	10
Oysters Sautéed in Butter, Baby Spinach, Parmesan, Panko Bread Crumbs, Served on the Half Shell	
<b>Raw Oysters</b> .....	18
A Dozen Raw Gulf Oysters on the Half Shell, Served with Lemons, Horseradish, and Cocktail Sauce	

## Soup du Jour

Cup.....3 Bowl.....5

## Children

<b>Chicken Tenders</b> .....	6
2 Grilled or Fried with Fries or Chips	
<b>Grilled Cheese</b> .....	6
Served with Fries or Chips	
<b>Hamburger Sliders</b> .....	8
Two 1.5oz Hamburger sliders on a Soft Mini Brioche Buns with Fries or Chips	

## Entrees

*All Entrees Come with Two Sides and a Dinner Salad (House, Wedge, or Caesar)*

<b>Grilled Chicken Breast</b> .....	14
<i>8oz Grilled Chicken Breast with House Seasoning</i>	
<b>Gulf Shrimp</b> .....	14
<i>Six Wild Caught Gulf Brown Shrimp from Palacios, Texas (Grilled, Pan-Seared, or Fried)</i>	
<b>Hamburger Steak</b> .....	14
<i>Black Angus Choice Beef with Mushrooms</i>	
<b>Wagyu Chicken Fried Steak</b> .....	16
<i>8oz Akaushi Wagyu Beef</i>	
<b>Texas Quail</b> .....	18
<i>Two Diamond H Ranch, Bandera, Texas Whole Bird (Grilled, Pan-Seared, or Fried) (Served with a Spicy Citrus BBQ Sauce)</i>	
<b>Canadian Grilled Salmon</b> .....	25
<i>6oz Filet (Pan-Seared or Grilled)</i>	
<b>14oz Black Angus Rib Eye</b> .....	25
<i>Upper 2/3 Choice 1855 Certified Black Angus</i>	
<b>Pacific Yellow Fin Tuna Steak</b> .....	30
<i>8oz Hand-Cut Tuna Steak (Pan-Seared or Grilled)</i>	
<b>8oz Black Angus Filet Mignon</b> .....	30
<i>Upper 2/3 Choice 1855 Certified Black Angus</i>	

## Sides

Mashed Potatoes  
Baked Potato  
Braised Carrots

Haricots Verts  
Sautéed Squash  
Grilled Asparagus

Sautéed Spinach  
French Fries  
House Chip

<b>Chef Sauces</b> (Au Poivre, Béarnaise, Bordelaise, Diane).....	10
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## Salads

### **House Salad .....6**

Add Chicken + 5.00 Add Shrimp or Salmon + 8.00

### **Wedge Salad .....9**

A wedge of Ice Berg Lettuce, Blue Cheese Crumbles,  
Bacon, Diced Tomatoes, Green Onion  
-Blue Cheese Dressing

### **Caesar Salad.....10**

Chopped Romaine, Diced Hard-boiled Egg,  
Shredded Parmesan Cheese, House Croutons  
Add Chicken + 5.00 Add Shrimp + 8.00

### **The Club House Salad .....12**

Heritage Spring Mix, Heirloom Oranges, Avocado, Cherry Tomatoes,  
Sliced Almonds, Roasted Pumpkin Seeds, Strawberries,  
House Croutons, Parmesan Cheese, and Grilled Chicken Breast  
Add Shrimp or Salmon + 8.00

### **South Texas Salad .....12**

Romaine Lettuce, Mexican Street Corn, Black Beans,  
Avocado, Diced Tomato, Candied Jalapenos,  
Fried Onions, Monterrey-Jack Cheese, and Cilantro.  
Served with your choice of Fried Chicken Tenders or Grilled Chicken Breast  
Add Shrimp or Salmon + 8.00

*Salad Dressings: Ranch, Jalapeno Ranch, Blue Cheese, Balsamic Vinaigrette, Orange Vinaigrette*

## Pasta

### **Spaghetti & Meatballs .....12**

Italian Sausage and Beef, Shallots, with Romano Cheese  
pan-seared and then simmered in our House Marinara.  
Served with Italian Spaghetti Pasta

### **Chicken Alfredo .....16**

Grilled Chicken and Fettuccine Noodles  
Tossed in Our House Made Alfredo Sauce

### **Pollo Campanelle.....18**

Grilled Chicken, Chicken Velouté Sauce, Parmesan, Romano, Bacon,  
Sautéed Mushrooms

### **Chicken Margherita .....18**

Grilled Chicken, Fresh Melted Mozzarella,  
Spinach, and Diced Tomato served over Spaghetti Pasta

### **Shrimp Scampi.....18**

Gulf Shrimp Sautéed in Butter with Fresh Garlic,  
Served Over Angel Hair Pasta

