

# SIGNATURE STEAKS



12OZ PRIME NY STRIP <i>with Baked Potato</i> . . . . .	40
12 OZ PRIME RIBEYES <i>with Baked Potato</i> . . . . .	40

USDA Certified Prime • All Natural • Angus Beef from Texas

# CLUB HOUSE SPECIALTIES

PRIME N.Y. STRIP 16 OZ. . . . .	40
PRIME RIBEYE 16 OZ. . . . .	40
FILET MIGNON 6 OZ. . . . .	33
WHISKEY STRIP 12 OZ. . . . .	33
JACK DANIEL 16OZ PORK CHOP. . . . .	31

Served with Baked Potatoes or Mashed Potatoes

# ENTRÉES

SURF & TURF <i>12oz N.Y. Strip with Two Stuffed Jumbo Shrimp Served with Baked Potato and Sautéed Green Beans</i> . . . . .	34
COFFEE RUBBED TENDERLOIN <i>With Garlic Mashed Potatoes and Grilled Asparagus</i> . . . . .	33
BLACK TEA PORK CHOP <i>With Berry Glaze Reduction and Mashed Sweet Potatoes</i> . . . . .	31
SALMON ROCKEFELLER <i>Blackened with Cajun Herbs &amp; Spices, Topped with Sautéed Crabmeat and Scallions. Served over Creamed Spinach and Herb Butter Garlic Cream Sauce</i> . . . . .	28
LEMON & CHILI SEARED SHRIMP <i>With Shallot Vinaigrette and Rice Jambalaya</i> . . . . .	25
MARDI GRAS PASTA <i>Linguine Pasta Served with Crawfish, Mushrooms and Spinach Tossed in a Sherry Cream Sauce. Topped with Sausage and Four Grilled Shrimp</i> . . . . .	25
ROASTED CHICKEN ROULADE <i>Chicken Breast Rolled with Spinach, Red Pepper and Prosciutto in a Dijon Mustard Glaze. Served with Garlic Mashed Potatoes</i> . . . . .	22
MAPLE-BLUEBERRY CHICKEN <i>Stuffed with Brie Cheese and Basil Cream. Served with Butter White Rice and Grilled Asparagus</i> . . . . .	22