




THE COUNTRY CLUB®  
A NEW AMERICAN STEAKHOUSE

LUNCH

APPETIZERS

Watermelon Gazpacho*, Jumbo Lump Crabmeat, Avocado, Cilantro, Yuca Crisp	19
 Baby Heirloom Tomato Salad, Burrata Cheese, Basil Blossoms, Basil Infused Chia Seeds, Balsamic, Olive Oil (160 calories)	18
 Grilled Hearts of Palm, Sugar Snap Peas, Watermelon Radish, Goji Berry-Passion Fruit Marinade (100 calories)	16
Sweet Corn Chowder, Aromatic Vegetables, Tortilla Crisps	12
Chef Carlos' Gumbo*, House Smoked Andouille Sausage, Shrimp, Crawfish	18
 Wild Caught Shrimp Cocktail*, Classic Sauce, Horseradish, Lemon (120 calories)	23
Tuscan Kale Salad, Aged Goat Cheese, Gala Apple, Spiced Pecans, Apple Cider Vinaigrette	15
Caesar Salad*, Classic Dressing, Parmesan Crisp, Parmesan Cracker	14
Australian Wagyu Beef Carpaccio*, Black Truffle Vinaigrette, Parmesan, Mushrooms, Tomatoes, Pine Nuts, Arugula	22
Smashed Avocado Stack, Cucumber, Jicama, Tomato, Avocado, Onion, Crispy Tortillas, Cilantro, Chile-Lime Vinaigrette	16
Summer Vegetable "Crudité", Honey Balsamic, Buttermilk Blue Cheese, Creole Rémoulade	19

ENTRÉES

 Lime Marinated Shrimp Salad*, Arugula, Cucumber, Toasted Almonds, Crushed Raspberry Vinaigrette, Hibiscus Crystals (210 calories)	25
 Yellowfin Tuna Salad*, Rare, Shaved Vegetable Salad, Ginger Sesame Emulsion, Soy Glaze, Wonton Crisp, Cilantro (410 calories)	24
Summer Greens Salad*, Grilled All Natural Jidori Chicken™ Breast, Asparagus, Baby Carrots, Edamame Beans, Sherry Vinaigrette	23
Steakhouse Salad*, Seared Steak, Baby Iceberg, Applewood Smoked Bacon, Red Onion, Tomato, Buttermilk Blue Cheese Dressing	26
Shrimp and Scallops*, Sugar Snap Peas, Fresh Garbanzo Beans, Grape Tomatoes, Leeks, Garlic, Basil Crystals, Butter Broth	32
 Organic Scottish Salmon*, Sautéed Young Squash, Carrot Purée, Chive Blossoms, PeeWee Greens (470 calories)	32
The Country Club Sandwich*, Poached All Natural Jidori Chicken™, Crispy Prosciutto, Lettuce, Tomato, Avocado, Wasabi Aioli	21
Open Faced French Dip*, Shaved Prime Rib, Gruyère Cheese, Mustard Aioli, Au Jus, Caramelized and Crispy Onions	22
Grilled Wagyu Beef Hot Dog*, Sauerkraut, Housemade Spicy Pepper Relish, Creole Mustard, Onions, Pipparas Peppers	12



OPEN PRAIRIE ALL NATURAL BURGERS


King Creole Burger*, Bourbon Candied Bacon, Pepperjack, Tobacco Onions, Creole Mustard, Cayenne Ketchup, Lettuce, Tomato	22
Classic Angus Burger*, Lettuce, Tomato, Red Onion, Choice of Cheese	21
Smoked Chipotle Burger*, Guacamole, Chipotle Salsa, Green Chiles, Jalapeño Jack Cheese	22

CHAR-BROILED MEATS

 Filet Mignon*, 9 ounces (490 calories)	56
Grass Fed New York Strip*, 14 ounces	58
Rib Chop*, 20 ounces	60
Dry Aged Bone-in New York Strip*, 18 ounces	58
Dry Aged Porterhouse Steak*, 24 ounces	68
Creole-Spiced Bison Rib Eye*, 14 ounces	58
Wisconsin Veal Porterhouse*, 14 ounces	47

SIDES

 Sautéed Sugar Snap Peas & Young Squash (80 calories)	10
Organic Grits, Goat Cheese & Crispy Prosciutto*	10
Grilled Red Onions, Peppadew & Pippara Peppers	10
 Grilled Asparagus, Lemon & Parmesan (120 calories)	10
Fire Roasted Corn, Edamame & Bacon Succotash*	10
 Sautéed Green Beans & Leeks (90 calories)	10
Parmesan-Truffle Potato Crisps	12

If, like many of us, you are watching your calories, we've created lighter, lower-calorie versions of some of our favorite dishes. These selections have been carefully tested by an independent laboratory for caloric content. The appetizers, side dishes and desserts are no more than 250 calories each and the main courses are 500 calories or less. They may be lower in calories, but they are every bit as delicious. We hope you will agree. Look for the special  on today's menu.

P.S.—We are really, really sure of the calories!

—Chef Rene Lenger




Executive Chef: Rene Lenger

Vegan and Allergen Menus available on request.


\*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of food borne illness.

# DINNER




## APPETIZERS

 Oysters on the Half Shell*, Cocktail sauce, Cucumber Mignonette, Lemon (40 calories)	21
 Wild Caught Shrimp Cocktail*, Classic Sauce, Horseradish, Lemon (120 calories)	23
Jumbo Lump Crab Cake*, Heirloom Tomato-Caper Berry Salad, Basil, Ravigote Sauce	25
 Scallop Ceviche*, On the Half Shell, Tomatillo-Charred Jalapeño Shooter, Smoked Steelhead Caviar, Cilantro (80 calories)	24
Australian Wagyu Beef Carpaccio*, Black Truffle Vinaigrette, Parmesan, Mushrooms, Tomatoes, Pine Nuts, Arugula	22
Shrimp and Grits*, Sautéed Shrimp, Creamy Anson Mills Grits, Gold Pea Tendrils, Shrimp Gravy	21
Pan Seared Foie Gras*, Glazed Strawberries & Rhubarb, Balsamic Reduction, Toasted Brioche	28
Chilled Seafood Platter*, Lobster Tail, King Crab, Shrimp, Oysters, Seafood Salad, Cocktail & Mignonette Sauces	95


## SOUPS AND SALADS

Watermelon Gazpacho*, Jumbo Lump Crabmeat, Avocado, Cilantro, Yuca Crisp	22
 Baby Heirloom Tomato Salad, Burrata Cheese, Basil Blossoms, Basil infused Chia Seeds, Balsamic, Olive Oil (160 calories)	19
 Grilled Hearts of Palm, Sugar Snap Peas, Watermelon Radish, Goji Berry-Passion Fruit Marinade (100 calories)	18
Chef Carlos' Gumbo*, House Smoked Andouille Sausage, Shrimp, Crawfish	18
Sweet Corn Chowder, Aromatic Vegetables, Tortilla Crisps	13
Tuscan Kale Salad, Aged Goat Cheese, Gala Apple, Spiced Pecans, Apple Cider Vinaigrette	18
Caesar Salad*, Classic Dressing, Parmesan Crisp, Parmesan Cracker	16

## ENTRÉES

Roasted Prime Rib of Beef*, Carved Tableside, Au Jus, Creamy Horseradish Sauce	58
 Wild Corvina Bass*, Sugar Snap Peas, Fresh Garbanzos, Grape Tomatoes, Leeks, Garlic, Basil Crystals, Butter Broth (380 calories)	42
 Organic Scottish Salmon*, Sautéed Young Squash, Carrot Puree, Chive Blossoms, Pee Wee Greens (470 calories)	39
 Seared Maine Sea Scallops*, Baby French Green Beans, Amaranth, Tangerine Emulsion (380 calories)	40
Sesame Crusted Yellowfin Tuna*, Shiitake Mushrooms, Yuzu Caviar, Ginger "Froth" Sauce, Soy Glaze	42
 Organic Jidori Chicken™*, Fingerling Potatoes, Romanesco, Black Garlic, Sweet Drop Peppers, Chimichurri (470 calories)	35
Brown Sugar Brined Pork Chop*, Sugar Snap Peas, Black Mission Fig-Bourbon Barbecue Sauce	36




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Rib Chop*, 20 ounces	60
Grass Fed New York Strip*, 14 ounces	58
Dry Aged Bone-in New York Strip*, 18 ounces	58
Dry Aged Porterhouse Steak*, 24 ounces	68
Creole-Spiced Colorado Bison Rib Eye*, 14 ounces	58
Wisconsin Veal Porterhouse*, 14 ounces	47
Chili Rubbed Oregon Flat Iron Wagyu Steak*, 14 ounces, Chef's Roasted Garlic Mojo	59

## CUSTOM STEAK OPTIONS

Jumbo Lump Crabmeat Oscar*	24
Sugarcane Skewered Shrimp*, Creole Spiced	18
Lobster Tail*, Herb Butter Basted, 8 ounces	38
Alaskan Red King Crab*, Butter Poached	24
American Foie Gras*, Pan Seared	24

## SIDES

Andouille Smashed Warm Potato Salad*	12
 Sugar Snap Peas & Young Squash (80 calories)	12
Organic Grits, Goat Cheese & Crispy Prosciutto*	12
Truffle-Parmesan Creamed Spinach	12
 Grilled Asparagus, Lemon & Parmesan (120 calories)	12
Grilled Red Onions, Peppadew & Pippara Peppers	12
Fire Roasted Corn, Edamame & Bacon Succotash*	12
 Sautéed Green Beans & Leeks (90 calories)	12

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## DESSERT

### Dark Chocolate Bread Pudding

Nutella, Vanilla Bean Whipped Cream, Chocolate Sauce  
(please allow 10 minutes preparation time)

14

### Blueberry & Blackberry Shortcake

Lemon Curd, Mascarpone Cream

12

### Vegan Coconut Tapioca (200 calories)

Tropical Fruit

12

### The 19th Hole Peanut Butter Chocolate Bar

Peanut Butter-Pretzel Crunch, Milk & Dark Chocolate, Caramel,  
Chocolate Mousse, Golf Chocolate Surprise

14

### New Orleans Style Beignets

Café au Lait Dipping Sauce

12

### Housemade Ice Creams

Rum Raisin, Vanilla Bean, Chocolate, Vegan Chocolate-Coconut

10

### Fruit Sorbets

Lemon Yogurt, Mango, Cherry

10

### Bananas Foster

Rum Caramel, Vanilla Bean Ice Cream,  
Maple Cookie Dome

14

### CHEF'S CHEESE SELECTION

Artisanal American and Classic European

18

## INTELLIGENTSIA FRENCH PRESS COFFEE

### El Diablo Dark Roast


(17 oz.) 9 (34 oz.) 14

### Librarian's Blend Decaf

(17 oz.) 9 (34 oz.) 14

## AFTER DINNER DRINKS & DESSERT WINES

Joseph Phelps Scheurebe Eisére, California 2013	28	Inniskillin Vidal Icewine, Canada 2012	20
Smith Woodhouse Colheita Tawny Port 1999	17	Château La Tour Blanche, Sauternes 2005	21
Cockburn's 10 Year Tawny Port NV	12	Sandeman 40 Year Tawny Port	51
Smith Woodhouse Late Bottle Vintage Port 2000	12	Dow's Vintage Port 1985	40
Rare Wine Co Boston Bual Madeira NV	17		
Calvados Pays d'Auge "Pomme Prisonnière"	24	Grand Marnier Cordon Rouge	12
Courvoisier XO	28	Grand Marnier Cuvée du Centenaire	35
Hennessy VSOP	14	Grand Marnier Cuvée du Cent Cinquantenaire	55
Hennessy XO	40	Montenegro Amaro Liqueur	12
Rémy Martin VSOP	14	Nonino Amaro Liqueur	15
Rémy Martin XO	30	Nonino Grappa Cru Monovitigno	25
Rémy Martin Louis XIII	575	Toschi Nocello Liqueur	9
Martel Cordon Bleu	30	St. George Absinthe	22

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# VEGETARIAN LUNCH MENU




## APPETIZERS

Watermelon Gazpacho, Avocado, Cilantro, Yuca Crisp	16
 Grilled Hearts of Palm, Sugar Snap Peas, Watermelon Radish, Goji Berry-Passion Fruit Marinade (100 calories)	18
 Organic Tomato Salad**, Basil, Toasted Sunflower Seeds, Chia Seeds, Balsamic Reduction, Olive Oil (150 calories)	16
Tuscan Kale Salad, Aged Goat Cheese, Gala Apple, Spiced Pecans, Apple Cider Vinaigrette	15
Sweet Corn Chowder, Aromatic Vegetables	12
Tempeh Style “Crab Cake”, Truffled Herb Salad, Vegan Ravigote Sauce	18
Smashed Avocado Stack, Cucumber, Jicama, Tomato, Avocado, Onion, Crispy Tortillas, Chili-Lime Vinaigrette	16

## ENTRÉES

 Farro and Black Quinoa Risotto, Grilled Vegetables, Sundried Tomatoes, Olive Oil, Garlic, Wilted Arugula, Cashew Cream, Basil (450 calories)	22
Gardein™ Steak Salad, Arugula, Grape Tomatoes, Warm Fingerling Potatoes, Crispy Onions, Vegan “Blue Cheese” Dressing	24
Wynn “Burger” with Cheese, Gardein™ Burger Patty, American Cheese, Ketchup, Yellow Mustard, Sliced Pickle, Onions, Thin Cut French Fries and Chocolate Shake	11
 Pan Roasted Organic Tofu**, Sautéed Shiitake Mushrooms, Broccoli Sprouts, Roasted Soynuts, Teriyaki & Sriracha Sauces (380 calories)	22

## SIDES

 Sugar Snap Peas & Young Squash (80 calories)	10
 Grilled Asparagus, Lemon & Parmesan (120 calories)	10
 Sautéed Green Beans & Leeks (90 calories)	10
Country Club French Fries	10
Grilled Red Onions, Peppadew & Pippara Peppers	10
Truffle Creamed Spinach, Cashew “Cream”	10

Executive Chef: Rene Lenger

\*\*Completely from organic sources.




Gardein™ is a plant based protein made from soy, wheat and pea proteins, vegetables and ancient grains (quinoa, amaranth, millet and kamut®). It is easy to digest and free of cholesterol, trans or saturated fat. Gardein™ is also animal and dairy free.

# VEGETARIAN DINNER MENU




## APPETIZERS

Watermelon Gazpacho, Avocado, Cilantro, Yuca Crisp	16
 Grilled Hearts of Palms, Sugar Snap Peas, Watermelon Radish, Goji Berry-Passion Fruit Marinade (100 calories)	18
 Organic Tomato Salad**, Basil, Toasted Sunflower Seeds, Chia Seeds, Balsamic Reduction, Olive Oil (150 calories)	16
Tuscan Kale Salad, Aged Goat Cheese, Gala Apple, Spiced Pecans, Apple Cider Vinaigrette	18
Sweet Corn Chowder, Aromatic Vegetables, Tortilla Crisps	13
Tempeh Style “Crab Cake”, Truffled Herb Salad, Vegan Ravigote Sauce	18

## ENTRÉES

 Pan Roasted Organic Tofu**, Sautéed Shiitake Mushrooms, Broccoli Sprouts, Roasted Soy Nuts, Teriyaki & Sriracha Sauces (380 calories)	28
Gardein™ Steak Salad, Arugula, Grape Tomatoes, Warm Fingerling Potatoes, Crispy Onions, Vegan “Blue Cheese” Dressing	28
 Farro and Black Quinoa Risotto, Grilled Vegetables, Sundried Tomatoes, Olive Oil, Garlic, Wilted Arugula, Cashew Cream, Basil (450 calories)	25
 Creole Spiced Gardein™ Chick’n, Sautéed Young Squash, Sugar Snap Peas, Green Beans, Chimichurri Emulsion (400 calories)	32

## SIDES

 Sugar Snap Peas & Young Squash (80 calories)	12
 Grilled Asparagus, Lemon & Parmesan (120 calories)	12
 Sautéed Green Beans & Leeks (90 calories)	12
Country Club French Fries	12
Grilled Red Onions, Peppadew & Pippara Peppers	12
Truffle Creamed Spinach, Cashew “Cream”	12

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# JAZZ BRUNCH

Sunday, 10 a.m.-2 p.m.

## APPETIZER BUFFET

### Shellfish Station\*

King Crab Legs, Louisiana Crawfish, Wild Caught Shrimp, Seasonal Oysters  
Traditional Cocktail Sauce, New Orleans Rémoulade Sauce, Cucumber Mignonette

### Seafood Ceviche\*

Lime, Cilantro, Cucumber, Tomato, Red Onion, Jalapeño, Aleppo Chile

### Smoked Salmon and Orange-Tarragon Gravlax\*

Sour Cream, Egg and Red Onion

### Seasonal Fruit Salad

Orange-Vanilla & Mint Syrup

### Breakfast Smoothie Shots

### Breakfast Parfait

House-made Sun-dried Fruit Granola, Vanilla Bean Yogurt

### House-Made Granola Bars

Toasted Oats, Pepitas, Pecans, Sun-Dried Fruits, Honey, Butter

### Grilled Vegetables & Cous Cous Salad

Fennel, Baby Carrots, Lipstick Peppers, Chayote Squash, Red Onions, Olive Oil

### Marinated Beet Salad

Sherry Vinaigrette, Golden Pea Tendrils & Chives

### Grilled Asparagus Sun Dried Tomato Salad

Extra Virgin Olive Oil, Arugula, Sea Salt

### Chef's Cheese Selection

Artisanal American and Classic European

### House-Made Waffle Station

Assorted Accompaniments

### Soups

Sweet Corn Chowder & New Orleans Shrimp, Crawfish and Andouille Gumbo\*

### Bread Display

Artisan Breads, Assorted Bagels, Parker House, Silver Dollar Rolls

## CARVING STATION

### Roasted Beef Tenderloin\*

### Dry Aged Steaks\*

### Roasted Smoked Ham\*

### House-Smoked Andouille Sausage\*

### Grilled Chicken-Apple Sausage\*

### Pepper Crusted Bacon\*

Vegan and Allergen Menus available on request.

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Menu items are subject to change.

# JAZZ BRUNCH

## ENTRÉES

From Our Kitchen

### Eggs Versailles\*

Poached Eggs, Smoked Salmon, Brioche, American Caviar, Hollandaise Sauce

### Barbecue Smoked Pork Benedict \*

Poached Eggs, Bacon-cheese Muffins, Charred Green Chile Hollandaise Sauce

### French Toast Bread Pudding

Vermont Maple Syrup, Berries, Candied Pecans, Apple Wood Smoked Bacon

### Omelet of the Day\*

Chef's Daily Creation

### Crêpes Bienville\*

Truffled Cream Spinach, Chicken Breast, Herbed Jus

### Brown Sugar Brined Pork\*

Fire Roasted Corn-Edamame-Bacon Succotash, Black Mission Fig-Bourbon Barbecue Sauce

### Mini Cheeseburgers\*

Sesame Challah Bun, Cheddar Cheese, Ketchup, Mayo & Pickle

### Grilled Wagyu Beef Hot Dog\*

Sauerkraut, Onions, House-Made Spicy Pepper Relish

## DESSERT BUFFET

Strawberry Shortcake

Fresh Fruit Tarts

Pineapple-Coconut Gelée

Vanilla Panna Cotta

Caramel Cream with Chocolate Crisp

Chocolate Mousse Cake

Chocolate Covered Nuts

Vanilla & Key Lime Caramels

House-Made Sugar Lollipops

Assorted Chocolate Lollipops

Macaroons

Pecan Pralines

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