

# AMARILLO CLUB

## APPETIZERS

PROSCIUTTO PLATTER	
Thinly Sliced Prosciutto, House made Fig Jam, Grilled Bread and Boursin Cheese	19
** <sub>DF</sub> POACHED SHRIMP	
Michelada Cocktail Sauce, Lime & Chile Salt	16
PANKO CRUSTED CALAMARI	
Hoisin BBQ Sauce, Micro Cilantro	15
BISTRO ESCARGOT	
Pancetta, Baby Spinach, Roma Tomato, Lemon Marsala, Grilled French Baguette	14
LAVOSH	
Middle Eastern Flatbread, Spicy Cream Cheese and Bacon	11
CRISPY FRIED ARTICHOKE	
Lemon Garlic Aioli	11

## SALADS

**HEIRLOOM TOMATO & WATERMELON SALAD	
Grilled Feta Cheese and Balsamic Reduction	15
** <sub>DF</sub> KALE AND BABY SPINACH SALAD	
Bacon, Pears, Goat Cheese, Almonds, and Mustard Maple Vinaigrette	14
WEDGE SALAD	
Romaine Lettuce, Smoked Pork belly, Pickled Roma Tomatoes and Blue Cheese, Peppercorn Ranch, Fried Onion	14
CLASSIC CAESAR SALAD	
House Made Cesar Dressing, Croutons, Parmesan and Chopped Romaine	Full-12 Half-8
**AC HOUSE	
Baby Greens, English Cucumber, Red Onion, Grape Tomatoes, Choice of Dressing	9.50

## SOUP OF THE DAY

BOWL	10
CUP	7

\*\*GLUTEN-FREE  
<sub>DF</sub>DAIRY-FREE OPTION AVAILABLE

*Chef Ben Pacheco | Sous Chef Lauren Whittedge*

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## STEAKHOUSE SELECTIONS

*All steakhouse selections include a house salad and one side of your choosing.*

18 OZ. DRY AGED RIBEYE	52
16 OZ. NEW YORK STRIP	48
8 OZ. FILET	40

## ENTREES

*All dinner selections include a house salad and side listed. Additional sides are extra.*

<b>**STEAK DIANE</b> Prime Beef Tenderloin, Shiitake Mushrooms, Scallions, Sherry Demi Cream & Garlic Whipped Potatoes	48
<b>**<sub>DF</sub> THAI BBQ RACK OF LAMB</b> Cilantro Rice Cake, Roasted Baby Carrots and Asparagus	36
<b>**<sub>DF</sub> SEARED SEABASS</b> Broccolini, Mushrooms, Basil, Mint, Ginger Lemongrass Broth	36
<b>** LOBSTER LANGOSTINO RISOTTO</b> Sweet Corn, Baby Spinach, Shiitake Mushroom, Grana Padano	32
<b>**GRILLED BONE-IN PORK CHOP</b> Spicy Braised Kale, Grilled Peaches, Roasted Corn and Tomato Salsa, Smoked Pork and Peach Reduction	30
<b>** PAN-ROASTED SALMON</b> Pan Fried Cabbage, Grilled Zucchini, Bacon Whipped Potatoes, Citrus Sauce	29
<b>**ROASTED CHICKEN BREAST</b> Melted Leeks, English Peas, Crispy Yukon Gold Potatoes and Shiner Bock Pan Sauce	26

## SIDE ITEMS

Spicy Braised Kale	
Garlic Whipped Potatoes	
Grilled Asparagus	
Pan Fried Cabbage	
Crispy Yukon Gold Potatoes	
Wilted Spinach	4 ea.

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