

# AMARILLO CLUB DINNER MENU

## Appetizers

CHEF'S SEASONAL CHARCUTERIE BOARD ** Rotating meats and cheese served with jam and bread. <i>Cocktail Pairing: Lavender Ramos Gin Fizz Cocktail</i>	18
AC CRAB CAKES <sub>DF</sub> Roasted Garlic and Caper Aioli, Pickled Vegetables <i>Wine Pairing: Voga Prosecco</i>	15
BISTRO ESCARGOT ** Pancetta, Tomato, White Wine, Grilled French Baguette <i>Cocktail Pairing: Bomb City Cosmo</i>	14
GRILLED PEACH BRUSCHETTA Whipped Goat Cheese, Candied Pecan, Charred Rosemary Balsamic Glaze, House Made Bread <i>Wine Pairing: Gruet Brut Rose</i>	13
SEAFOOD TOWER Shrimp, Lump Crab, Avocado, Tuna, Wonton Crisp, Wasabi Vinaigrette <i>Cocktail Pairing: Cuke Collins cocktail</i>	16
LAVOSH Middle Eastern Flatbread, Bacon Cream Cheese <i>Cocktail Pairing: Don Draper</i>	11

## Salads

WATERMELON CAPRESE SALAD ** Watermelon, Mozzarella, Heirloom Tomato, Sweet Basil, Red Wine Balsamic Glaze <i>Cocktail Pairing: Basil-Tini</i>	13
ICEBERG WEDGE Cherry Tomato, Bacon Lardon, Farmstead Blue Cheese, Crispy Fried Onion, Creamy Dressing <i>Wine Pairing: Argentina Trivento Malbec</i>	13
CLASSIC CAESAR House Made Caesar Dressing, Croutons, Parmesan Cheese and Chopped Romaine <i>Cocktail Pairing: Moffet Rose</i>	FULL 12 HALF 8
BABY ARUGULA SALAD Pine Nut Brittle, Shaved Parmesan, Asian Apple, Bacon Lardon, Focaccia Croutons, Roasted Shallot Vinaigrette <i>Wine Pairing: Lagoon Hill Sauvignon Blanc - New Zealand</i>	15
AC HOUSE SALAD Carrots, Cucumber, Red Onion, Dressing of Your Choice	9

## Soup

SMOKED TOMATO BISQUE-GOUDA GOUGERES	BOWL 10
LOBSTER BISQUE	CUP 7

## Side Items

Confit Leek and Bacon Creamed Corn	Steakhouse Mushrooms	8/ea.
Smoked Gouda Mac n Cheese	Boursin Mashed Potatoes	
Sweet Chili Shishito Peppers	Grilled Asparagus	

*Executive Chef Lauren Whitledge*

\*\*GLUTEN-FREE <sub>DF</sub>CAN BE MADE DAIRY-FREE +CAN BE MADE VEGETARIAN

## Entrees

All dinner selections include house salad with dressing of choice.

PAN SEARED SCALLOPS + Sautéed Asian Slaw, Blistered Shishito Peppers, Cilantro Rice Cake, Yuzu Vinaigrette <i>Wine Pairing: Twomey Sauvignon Blanc (served bottle only)</i>	32
BONE IN PORK CHOP ** Asiago Polenta, Vegetable Noodles, Smoked Red Pepper Cream <i>Wine Pairing: Sexual Chocolate Red Blend</i>	36
PAN SEARED SALMON ** <sub>DF</sub> Ancho Chile Glaze, Cured Chorizo Hash, Fire Roasted Corn and Potato, Poblano Chimichurri, Aji Amarillo Aioli <i>Cocktail Pairing: Smokey Sage</i>	33
LOBSTER RAVIOLI** <sub>DF</sub> Vermouth Cream Sauce, Pickled Fennel, Sautéed Arugula with Grape Tomato <i>Cocktail Pairing: Barrel Aged Woodford Old Fashioned</i>	33
SEARED BARRAMUNDI** <sub>DF</sub> Crispy Fingerling Potatoes, Fine Herb Beurre, Veracruz Vegetables <i>Wine Pairing: 2014 Sancerre, Domaine Vacheron, France (served bottle only)</i>	35
SEASONAL VEGETARIAN PLATE Ask your server for details	

## Steakhouse Selections

All steakhouse selections include house salad and choice of two sides.

16 OZ. RIBEYE <i>Cocktail Pairing: Barrel Aged 212 Manhattan</i>	39
8 OZ. FILET <i>Wine Pairing: 2017 Louis Latour, Marsannay Rouge, Burgundy, France (served bottle only)</i>	36

## Wild Game

All wild game selections include house salad and choice of two sides.

GRILLED LAMB CHOP <i>Wine Pairing: Chateau St. George, Saint Emilion, Bordeaux, France (served bottle only)</i>	34
SMOKED ELK LOIN <i>Wine Pairing: Rudd Crossroads, Cabernet Sauvignon, Napa (served bottle only)</i>	38

## Steak Sauces

Classic Diane	3.50/ea.
AC Steak Sauce	
Poblano Chimichurri	
Béarnaise	

## Additions

Colossal Shrimp (2)	10
Balsamic Onions	3
Bleu Cheese Crown	5
Seared Scallops (2)	14

Executive Chef Lauren Whittedge

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