AMARILLO CLUB DINNER

Appetizers

| BRULEED PEAR AND CHEESE PLATE ** Prosciutto, Manchego, Brûléed Pear, and Seasonal Jam | 18 |
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| AC CRAB CAKES DF Roasted Garlic and Caper Aioli, Pickled Vegetables | 15 |
| BISTRO ESCARGOT ** Pancetta, Tomato, White Wine, Grilled French Baguette | 14 |
| TEXAS BRUCHETTA Chipotle Whipped Goat Cheese, Poblano Bacon Jam, Ruby Red Tequila Gastrique | 13 |
| FRIED CALAMARI Spicy Arrabbiata Tomato Sauce | 12 |
| LAVOSH Middle Eastern Flatbread, Bacon Cream Cheese | II |
| Salads | |
| CAPRESE SALAD ** Mozzarella, Heirloom Tomato, Sweet Basil, Red Wine Balsamic Glaze | 15 |
| ICEBERG WEDGE Cherry Tomato, Bacon Lardon, Farmstead Blue Cheese, Crispy Fried Onion, Creamy Dressing | 13 |
| CLASSIC CAESAR House Made Caesar Dressing, Croutons, Parmesan Cheese and Chopped Romaine | FULL 12 HALF 8 |
| AC HOUSE SALAD Carrots, Cucumber, Red Onion, Dressing of Your Choice | 9 |
| Soup | |
| CREAM OF MUSHROOM ** BUTTERNUT SQUASH BISQUE ** | BOWL 10 CUP 7 |

Executive Chef Lauren Whitledge

**GLUTEN-FREE

DECAN BE MADE DAIRY-FREE +CAN BE MADE VEGETARIAN

AMARILLO CLUB DINNER

Steakhouse Selections All steakhouse selections include house salad and choice of two sides. 16 OZ. RIBEYE 42 8 OZ. FILET 39 Wild Jame All wild game selections include house salad and choice of two sides. LAMB CHOP 39 SMOKED ELK LOIN 36 Entrees All dinner selections include house salad with dressing of choice. PAN SEARED SCALLOPS + 39 Brown Butter Sunchoke Puree, Sweet Potato Gnocchi, Crispy Prosciutto, Rainbow Chard SAGE BRINED PORK CHOP ** 38 Pear and Pancetta Mostarda, Crispy Brussels Sprouts, Caramelized Onion and Bourbon Cream, Parsnip Puree PECAN CRUSTED SALMON **DE 32 Wild Rice Pilaf, Green Bean Almandine, Pomegranate Molasses CIOPPINO ** DF 31 Mussels, Clams, Tiger Prawns, Scallops, Grilled Bread SEASONAL VEGETARIAN PLATE Ask your server for details CATCH OF THE WEEK Ask your server for details

White Cheddar Mac 'n Cheese

Side Herns

Parmesan and Truffle Fingerlings

7/ea.

Poblano and Cotija Cream Corn

Gouda Risotto

Marinated Mushrooms DF Crispy Brussels Sprouts