



DINNER MENU

STARTERS

TRADITIONAL FRENCH ONION SOUP	6	BRAISED DUCK BRUSCHETTA	12
<i>Caramelized Sweet Onions, Swiss, Parmesan Crostini, Baked until golden</i>		<i>Toasted Baguette, Delice De Bourgogne, Cider Honey, Pickled Cranberry</i>	
FORT WORTH CLUB SEAFOOD GUMBO	6	SHRIMP AND CRAB CAMPECHANA*	16
		<i>Marinated Shrimp and Crab, Avocado, Lime, Cilantro, Warm Tortilla Chips</i>	
SOUP DU JOUR	5		
FORT WORTH CLUB CAESAR SALAD*	6	SEARED MAINE LOBSTER AND CRAB CAKE	15
<i>Fresh Romaine, Crisp Tortilla Strips, Sweet Pecans, Signature Caesar Dressing</i>		<i>Old Bay Aioli, Shaved Fennel, Arugula, Citrus</i>	
THE SLICE	5	WILD FLORIDA PRAWNS*	17
<i>Crisp Iceberg, Fried Avocado, Bacon, Blue Cheese, Sweet Pecans, Heirloom Tomatoes, Charred Onions, Carrot, Creamy Blue Cheese Dressing</i>		<i>Chorizo, Charred Tomatillos, Cotija Cheese, Creamy Grits</i>	
WINTER KALE SALAD*	7	CRISP FRIED GULF OYSTERS	14
<i>Apple, Feta, Golden Beets, Red Onion, Cucumber, House Basil Dressing</i>		<i>Petit Herb Fennel Salad, Charred Lemon, Traditional Remoulade</i>	

ENTRÉE SALADS

FORT WORTH CLUB CAESAR SALAD*		STEAK SALAD	16
<i>Fresh Romaine, Crisp Tortilla Strips, Sweet Pecans, Signature Caesar Dressing</i>		<i>Grilled Tenderloin, Spinach, Romaine, Grilled Mushrooms, Roasted Peppers, Rogue River Blue Cheese, Crispy Onions, Heirloom Tomatoes, Herb Balsamic Vinaigrette</i>	
Joyce Farms Naked Chicken Breast*	10		
Cajun Shrimp*	12	TASMANIAN OCEAN TROUT AND WINTER KALE*	16
Grilled Tasmanian Ocean Trout*	14	<i>Apple, Feta, Golden Beets, Red Onion, Cucumber, House Basil Dressing</i>	
Pan-Fried Maine Lobster and Crab Cake	16		

*GLUTEN FREE Additional menu items may be customized to meet a gluten-free requirement.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



DINNER MENU

CHEF'S SIGNATURE ENTREES

CRAB AND MUSHROOM-STUFFED HOUSE-MADE PASTA	22	HERB ROASTED JOYCE FARMS CORNISH HEN	24
<i>Spicy "NOLA Sauce," Shaved Parmesan, Pancetta, Grilled French Bread</i>		<i>Roasted Winter Vegetables, Minnesota Wild Rice, Natural Jus</i>	
WILD FLORIDA PRAWNS*	24	SLOW BRAISED VEAL SHANK	33
<i>Chorizo, Charred Tomatillos, Garlic, Cotija Cheese, Creamy Grits</i>		<i>Mashed Root Vegetables, Compressed Apples, Roasted Garlic, Natural Jus</i>	
AKAUSHI CHICKEN FRIED STEAK	24	SEARED BRONZINI*	26
<i>Crispy Tenderloin Roulade with Fresh Herbs, Seasonal Vegetables, Roasted Garlic Whipped Potatoes, Cream Gravy and Sweet Ancho Sauce on the side</i>		<i>Cauliflower, Local Kale, Tomato, Capers, Lemon, Dill</i>	

SIMPLY PREPARED

SIDES		SAUCES
<i>(Select Two)</i>		<i>(Select One)</i>
Roasted Beets, Goat Cheese, Sea Salt, Olive Oil*	5 OZ. JOYCE FARMS NAKED CHICKEN BREAST*	House-Made Wine Merchant
	23	
Horseradish Whipped Potatoes*	5 OZ. TASMANIAN OCEAN TROUT*	Béarnaise*
	26	
Baked Potato*	TWO 8 OZ. LAMB LOIN CHOPS*	Chimichurri*
	36	
Lobster & Cauliflower Gratin	<i>Accompanied by our House-Made Rosemary Lamb Demi</i>	Horseradish Cream*
	8 OZ. AKAUSHI FILET*	
Wild & Brown Rice Pilaf*	12 OZ. AKAUSHI RIB EYE*	Champagne Butter Sauce*
	38	
Smashed Buttered Root Vegetables, Toasted Almonds*	12 OZ. AKAUSHI STRIP STEAK*	TX Whiskey Peppercorn
	39	
Assorted Seasonal Vegetables*	22-24 OZ. BONE-IN RIB EYE*	
	52	
	<i>Please allow at least 35 minutes for cooking</i>	
	<i>Artisan Blue Cheese Crust</i>	
	3	
	<i>Mushroom and Onion Ragout</i>	
	3	

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BURGER DISTRICT

We are proud to feature antibiotic and hormone-free HeartBrand Akaushi Beef from Harwood, Texas. Akaushi beef's extraordinary health benefits stem from a higher concentration of monounsaturated fat relative to saturated fat. Akaushi beef is also a natural source of oleic acid, the compound found in olive oil that gives the beef its buttery flavor and that the USDA touts as good for the heart.

BURGER 13

All burgers come with Leaf Lettuce, Shaved Red Onion, Vine Tomato, House-Made Dill Pickle Spear, choice of bun and choice of one side.

SELECT YOUR CHEESE

Artisan Blue Cheese, Texas Cheddar, Swiss, Pepper Jack or American

SELECT YOUR BUN

Brioche or Wheat

FINISHING TOUCHES .75 each

Crispy Onions, Fried Jalapenos, Caramelized Onions, Sautéed Mushrooms, BBQ Sauce, Béarnaise, Chimichurri, Horseradish Sauce, Sautéed Fresh Jalapenos, Applewood Smoked Bacon

SIDES

Side Salad | Vegetable Chips | French Fries | Sweet Potato Fries | Fresh Fruit

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SWEET SELECTIONS

*All of our Sweet Selections are made in-house daily
and are entirely trans-fat free.*

LA FRAMBOISE <i>Raspberry Mousse, Linzer Cookie, Raspberry Sauce</i>	6
CHOCOLATE FONDUE <i>Pecan Sandies, Graham Crackers, Churros, Meringue, House-Made Marshmallows, Caramel Sauce</i> <i>Add Bacon 3</i>	7
FALL CHEESECAKE <i>Vanilla Bean Cheesecake, Poached Quince, Honeycomb, Cranberry Walnut Ice Cream, Cranberry Sauce</i>	6
GRAND MARNIER SOUFFLÉ <i>Orange Marmalade, Chocolate Soufflé, Grand Marnier Crème Anglaise</i> <i>Please allow 15 minutes</i>	6
HENRY'S HOMEMADE ICE CREAM* <i>Coffee, Chocolate, Vanilla, Cranberry Walnut</i>	5
CHEF ROCIO'S HOUSE-MADE SEASONAL SORBET*	5

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