



DINNER MENU

STARTERS

GAZPACHO*	5	WILD FLORIDA PRAWNS*	16
<i>Garden Vegetables, House Basil, Avocado</i>		<i>Chorizo, Charred Tomatillos, Cotija Cheese, Creamy Grits</i>	
FORT WORTH CLUB SEAFOOD GUMBO	6	CASINO STYLE GULF OYSTERS (6)	14
		<i>Bacon, Bell Pepper, Bread Crumb, Espelette</i>	
SOUP DU JOUR	5	<i>Also Available on the Half Shell, Cocktail Sauce*</i>	
FORT WORTH CLUB CAESAR SALAD*	5	MAINE LOBSTER & CRAB CAKE	12
<i>Fresh Romaine, Crisp Tortilla Strips, Sweet Pecans, Signature Caesar Dressing</i>		<i>Arugula, Fennel, Mustard, Spicy Sherry Remoulade</i>	
THE SLICE	5	LIGHTLY SMOKED TARTARE OF AKAUSHI BEEF	11
<i>Crisp Iceberg, Fried Avocado, Bacon, Blue Cheese, Sweet Pecans, Heirloom Tomatoes, Charred Onions, Creamy Blue Cheese Dressing</i>		<i>Roasted Garlic Aioli, Cured Egg, Whole Grain Mustard, Fried Capers, Parmesan</i>	
BURRATA SALAD	7	CALENDAR ISLAND MUSSELS	13
<i>Arugula, Heirloom Tomatoes, Cucumber, Red Onion, House Basil Vinaigrette, Grilled Crostini</i>		<i>Steamed with Butter, Garlic, Roof Top Thyme, Grilled Crostinis</i>	

ENTRÉE SALADS

FORT WORTH CLUB CAESAR SALAD*		STEAK SALAD	15
<i>Fresh Romaine, Crisp Tortilla Strips, Sweet Pecans, Signature Caesar Dressing</i>		<i>Grilled Akaushi Tenderloin, Spinach, Romaine, Grilled Mushrooms, Roasted Peppers, Rogue River Blue Cheese, Crispy Onion, Heirloom Tomatoes, Herb Balsamic Vinaigrette</i>	
<i>Grilled Red Bird Farms Chicken Breast*</i>	10		
<i>Cajun Shrimp*</i>	12		
<i>Grilled Tasmanian Ocean Trout*</i>	14		
<i>Pan-Fried Maine Lobster and Crab Cake</i>	15		

*GLUTEN FREE Additional menu items may be customized to meet a gluten-free requirement.



DINNER MENU

CHEF'S SIGNATURE ENTREES

ORGANIC CHICKEN & FLORIDA PRAWN* 21
Rice Noodles, Vegetables, Cilantro, Coconut Milk, Lemongrass, Fresh Ginger Broth

WILD FLORIDA PRAWNS* 24
Chorizo, Charred Tomatillos, Garlic, Cotija Cheese, Creamy Grits

RACK OF SPRING LAMB 34
Braised Artichokes, Fava Beans, Morels, Zucchini, Tomato, Fresh Baked Spoon Bread, Rosemary Demi, Cracked Olive

HOUSE-MADE TAGLIATELLE PASTA 22
Maine Lobster, Truffle, Fava Beans, Chanterelles, Parmesan, Aged Sherry Butter Sauce

SEARED AHI TUNA* 24
Warm Quinoa, Mango, Radish, Vegetable Spring Roll, Cilantro, Spicy Mayo, Soy Dipping Sauce

DAILY CATCH - MARKET PRICE
Please ask your server for today's seafood special

SIMPLY PREPARED

SIDES

(Select Two)

French Fries*

Horseradish Whipped Potatoes*

Baked Potato*

Lobster & Cauliflower Gratin

Wild & Brown Rice Pilaf*

Assorted Seasonal Vegetables*

5 OZ. ORGANIC CHICKEN BREAST* 23

5 OZ. TASMANIAN OCEAN TROUT* 26

12 OZ. AKAUSHI RIB EYE* 37

8 OZ. AKAUSHI FILET* 38

12 OZ. AKAUSHI STRIP STEAK* 35

12 OZ. VEAL PORTERHOUSE* 33

Rogue River Blue Cheese Crust 3

Mushroom and Onion Ragout 3

SAUCES

(Select One)

House-Made Wine Merchant

Béarnaise*

Chimichurri*

Horseradish Cream*

Champagne Butter Sauce*

*GLUTEN FREE *Additional menu items may be customized to meet a gluten-free requirement.*



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 12

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

Rogue River 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

**GLUTEN FREE Additional menu items may be customized to meet a gluten-free requirement.*



SWEET SELECTIONS

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

COCONUT DELIGHT	6
<i>Coconut Tart, Passion Fruit Macaroon, Mango, Malibu Sorbet, Almond Ganache</i>	
WARM BANANA NUTELLA CHIMICHANGA	6
<i>Candied Pecans, Vanilla Bean Ice Cream, Caramel Sauce</i>	
KUMQUAT MARMALADE, MERINGUE*	5
<i>Lemon Parfait, Blood Orange</i>	
MANJARI CHOCOLATE TERRINE*	6
<i>Seasonal Berries, Fresh Cream</i>	
HENRY'S HOMEMADE ICE CREAM*	5
<i>Coffee, Chocolate, Vanilla</i>	
CHEF ROCIO'S HOUSE-MADE SEASONAL SORBET*	5

*GLUTEN FREE *Additional menu items may be customized to meet a gluten-free requirement.*