

# CLUB XIX

## Dinner

SMALL PLATES	SALADS
<div><div>Crab &amp; Artichoke Dip..... 11</div><div>Sweet blue crab meat and artichoke hearts in a rich cheese and cream sauce with crostinis for dipping.</div></div> <div><div>Texas Red Nachos ..... 11</div><div>Tortilla chips smothered in Texas red chili topped with shredded cheddar cheese &amp; broiled, then garnished with sliced jalapenos, chopped onions, sour cream, and pico.</div></div> <div><div>Mussels..... 12</div><div>Prince Edward Island mussels sautéed with white wine, garlic, Nduja, and herbs with charred bread for dipping.</div></div> <div><div>Spring Rolls..... 10</div><div>A pair of spring rolls filled with vegetables and flash fried, served with sweet Thai dipping sauce.</div></div> <div><div>MCC Smoky Wings..... 11</div><div>Eight jumbo wings seasoned with BBQ rub and smoked, fried &amp; tossed with house made hot sauce and served with celery &amp; carrot sticks with Ranch dipping sauce.</div></div> <div><div>Cheesy Corn Dip..... 10</div><div>Sweet corn, peppered bacon, pepper jack cheese, tomatoes, chilies, &amp; pico with tortilla chips for dipping.</div></div> <div><div>Shrimp Cocktail..... 12</div><div>Five poached jumbo shrimp served with cocktail sauce &amp; lemon wedge.</div></div>	<div><div>Caesar Salad..... 7</div><div>Crisp romaine leaves dressed with thick Caesar dressing, house croutons, tomatoes, and Asiago cheese.</div></div> <div><div>House Salad..... 7</div><div>Mixed greens, tomatoes, sliced cucumber, and house croutons with your choice of dressing.</div></div> <div><div>Thunderbird Salad ..... 7</div><div>Mixed greens, tomatoes, sliced cucumber, bacon, house croutons, Asiago cheese, and sunflower seeds with our house made creamy ranch dressing.</div></div> <div><div>Sunflower Salad ..... 7</div><div>Mixed greens, smoked Bleu cheese crumbles, house croutons, tomatoes, and sliced cucumber with MCC Sunflower Vinaigrette dressing.</div></div> <div><div>The addition of fried or grilled chicken, grilled shrimp, grilled salmon, or Ahi tuna is available for \$7.00</div></div> <div><div>Crab Louie ..... Petite 7..... Full 14</div><div>Crisp shredded iceberg lettuce topped with jumbo lump crab meat, lemon wedges, and boiled egg halves with Louie dressing.</div></div> <div><div>Cobb Salad</div><div><div>Chicken..... Petite 7.....Full 14</div><div>Seafood..... Petite 8..... Full 16</div><div>Iceberg lettuce, boiled egg halves, bacon crumbles, tomatoes, sliced cucumbers, smoked Bleu cheese crumbles, and sliced avocado with your choice of dressing.</div></div></div> <div><div>Black and Blue Salad..... Petite 7..... Full 14</div><div>Iceberg lettuce topped with blackened sirloin, tomatoes, cucumbers, red onions, smoked bleu cheese crumbles, house croutons, and smoked tomato ranch dressing.</div></div> <div><div>Mediterranean Tuna Salad ..... Petite 10..... Full 15</div><div>Chopped romaine, Kalamata olives, Feta cheese, tomatoes, red onion, and peperoncino peppers topped with Ahi tuna and dressed with lemon herb vinaigrette.</div></div>
DINNER SIDES.... 5	SOUP
<div>Risotto</div> <div>Baked Potato</div> <div>Mashed Potato</div> <div>Fresh Vegetable</div> <div>Roasted Marble Potatoes</div> <div>House Blend Rice</div> <div>French Fries</div>	<div><div>Soup of the Day..... Cup 4..... Bowl 7</div></div> <div><div>Gratinée of French Onion Soup..... Cup 5..... Bowl 8</div><div>Sweet onions slowly caramelized, combined with rich beef &amp; chicken broth, topped with a crouton &amp; thickly sliced gruyere cheese &amp; broiled until bubbly</div></div> <div><div>House Texas Red Chili..... Cup 5..... Bowl 8</div><div>Topped with sliced jalapenos, chopped onion &amp; cheddar cheese</div></div>

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Chef John Kellogg

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## ENTREES

**Filet Mignon ..... 33**

**Pairs With: Bodkin Zinfandel**

Pan seared and roasted, served with caramelized onion compote, demi glace, baked potato, and fresh vegetables.

**Rib Eye Steak ..... 31**

**Pairs With: Hobo Cabernet**

Simply seasoned and chargrilled topped with garlic herb compound butter and served with baked potato and fresh vegetables.

**Striped Bass ..... 28**

**Pairs With: La Viarte Pinot Grigio**

Pan roasted with blistered tomatoes, caramelized onion, rosemary, black garlic, house rice blend, and fresh vegetables.

**Beef Ragu Pappardelle ..... 24**

**Pairs With: Chateau Moulin Merlot**

Beef short rib simmered in Espanola sauce, then tossed with Pappardelle & dusted with Asiago cheese, served with garlic bread & fresh vegetables.

**Beef Risotto ..... 24**

**Pairs With: Les Enfants Pinot Noir**

Creamy risotto with aged Asiago cheese topped with beef ragu, gremolata, and fresh vegetables.

**Chicken Fried Chicken..... 22**

**Pairs With: HD Riesling**

Boneless breast of chicken breaded and fried, served with whipped potatoes, white gravy, and fresh vegetables.

**Salmon ..... 28**

**Pairs With: Maison Cubi Viognier**

Fresh Atlantic salmon pan seared and baked with lemon herb marinade, served with fresh vegetable and marble potatoes.

**Fried Shrimp ..... 22**

**Try this with a great draft beer!**

Butterflied & breaded, lightly fried, and served with fries & fresh vegetables.

**Pork Flat Iron Steak ..... 24**

**Pairs With: Maison Cubi Dry Rose**

Simply seasoned and chargrilled, sliced, and topped with rich brown gravy, served with whipped potatoes and fresh vegetables.

**Pasta Primavera ..... 20**

**Pairs With: Drylands Sauvignon Blanc**

Fresh vegetables, cherry tomatoes, and herbs tossed in a light cream sauce and served over pappardelle pasta.

- Friday Only -  
**Certified Angus Prime Rib ..... 8 oz - 28**

**Pairs With: Maison Cubi Red Blend .... 12 oz - 32**

Slow Roasted Certified Black Angus Beef served with your choice of potato.

## SANDWICHES & SUCH

**The Bogie..... 12**

Half pound of Angus ground beef char-grilled as you like on a brioche bun with garden garnish and your choice of cheese, and side.

**Southwest Chicken..... 13**

A club staple: chipotle marinated chicken breast, chargrilled, topped with bacon & pepper jack cheese, served on a ciabatta roll and dressed with guacamole & chipotle mayonnaise.

**Short Rib Sandwich ..... 12.50**

Slow braised short rib piled on a toasted brioche roll with sweet and tangy BBQ sauce, served with choice of side.

**Italian Beef Roll ..... 12**

Slow roasted beef, caramelized onions, and giardiniera, on a toasted ciabatta roll with peperoncino peppers, and choice of side.

**Salmon BLT ..... 13**

Grilled Salmon, peppered bacon, sliced tomatoes, guacamole, and crisp lettuce on toasted ciabatta roll.

**Fried Pork Loin Sandwich..... 12**

Pork loin pounded thin, dredged in seasoned flour and fried, served on a brioche roll with garden garnish and choice of side.

**Fish and Chips..... 12**

Beer battered cod flash fried and served with fries, lemon wedges, and malt vinegar.

**Prime Rib Sandwich ..... 12**

Slow roasted prime rib, grilled with balsamic, onions, creamy horseradish sauce, served on a Brioche roll.  
- Also available as a wrap -

## WINE & DINE

**House WINES - By the Glass Only .....5**

Maison Cubi White (Try this if you like Chardonnay)  
Maison Cubi Red Blend  
Maison Cubi Dry Rose

### WHITES

Kendall Jackson Chardonnay..... 10 / 38  
Drylands Sauvignon Blanc..... 9 / 34  
Elvio Tintero Moscato..... 7 / 26  
Von Schleinitz HD Riesling ..... 8 / 32  
La Viarte Pinot Grigio..... 8 / 32  
Kim Crawford Sauvignon Blanc..... 44  
Acrobat Pinot Gris..... 38

### REDS

Les Enfants Pinot Noir ..... 9 / 34  
Hobo Alexander Valley Cabernet ..... 10 / 38  
Bodkin Zinfandel..... 10 / 38  
Chateau Moulin Merlot..... 8 / 32  
Apothic Red..... 8 / 32  
14 Hands Cabernet..... 39