BENTWOOD COUNTRY CLUB 🕥 Amen Corner & Live Oak Veranda 🕥

STARTERS

Texas Toothpicks – 8

Deep-fried to order jalapeno & onion strips, served with chipotle ranch sauce for dipping.

Tex-Mex Hummus – 8

House-made hummus with corn and pico for a little extra kick, served with Texas flat bread chips.

Chicken Wings – 8/14

6 or 12 bone-in wings and veggie sticks, choice of dipping sauce. ~ Buffalo, Honey BBQ~ ~Garlic Parmesan, Blue Cheese, Ranch ~

Brick Oven Potato Skins - 1

Brick oven-fired potato skins topped with shredded Cheddar, crispy bacon crumbles and sour cream. Yum!

Oueso Fundido & Salsa – 11

Chorizo and Jack, brick oven-fired together in a cast iron skillet until bubbly perfection, served with salsa and corn chips.

Garlic Cheesy Bread – 8

Brick oven-fired bread brushed with garlic butter, topped with cheese and a dash of Italian seasoning.

SOUP

3/5

Chicken & Dumplings

Soup du Jour

~ Tuesday - Saturday ~

SALAD & LIGHTER FARE

~Ranch, Italian, French, Raspberry Vinaigrette, Balsamic Vinaigrette~ ~Oil & Vinegar, and House~

Bentwood House Greens -5/7

Field greens, black olive, red onion, cherry tomato, cucumber, and Cheddar, with choice of dressing. ~ Chicken +3.5 Steak +7 ~

Greek Salad – 11

Mixed greens, artichoke hearts, Kalamata olives, cucumbers, cherry tomato and Feta.

Classic Spinach Salad – 10

Baby leaf spinach, sliced hard-boiled egg, red onion, mushrooms, with warm bacon vinaigrette.

Lettuce Wraps – 10

House-made chicken or tuna salad served in butter lettuce cups with house dipping sauce.

Caesar Salad -1/9

Crisp Romaine hearts, Parmesan and herb croutons. ~ Chicken +3.5 Steak +7 ~

Steak Wedge Salad – 16

Butter lettuce wedge topped with grilled sirloin, diced tomato, bacon, red onion and blue cheese crumbles. ~ Extra Steak +7 ~

Lite Fare Sampler – 12.5

House-made chicken or tuna salad served on a avocado or tomato half, veggie sticks, fresh fruit with divine dip and chips.

Turkey Avocado Wrap – 11

Shaved turkey, house greens, avocado, and Jack, wrapped in a garlic tortilla, with chipotle ranch.

TWO-HANDERS

New Mexican Burger – 12

Hand-pressed and house-seasoned 8 oz. patty, topped with green chili and Swiss, choice of side.

BYO Burger – 10

Hand-pressed and house-seasoned 8 oz. patty, topped with lettuce, tomato and onion, choice of side.

~ Green Chili, Mushrooms, Jalapenos +1 ea.~ ~American, Swiss, Cheddar +1 ea.~ ~Avocado, Bacon +1.5 ea. ~

Bacon Blue Burger – 12

Hand-pressed and house-seasoned 8 oz. patty, topped with crispy bacon and blue cheese crumbles, choice of side.

Sriracha Chicken Melt – 13

Topped with crispy bacon and Swiss, served on Texas toast, choice of side.

Warm Italian Sammy – 12

Brick oven-fired hoagie topped with pepperoni, capicola, Genoa salami and melted Mozzarella, choice of side.

Meatball Sandwich – 9

Toasted hoagie topped with meatballs, marinara sauce and melted Buffalo Mozzarella, choice of side.

The Concho Burger – 13

Hand-pressed and house-seasoned 8 oz. patty, topped with crispy bacon, BBQ sauce, Cheddar and jalapenos, choice of side.

Hot Pastrami on Rye – 10

House-made pastrami with Dijon mustard, served on toasted rye, choice of side. ~ Rubenized +2~ ~Swiss, sauerkraut and 1000 Island ~

The Golfer – 9

Choice of ham, turkey, house-made chicken salad or tuna salad, American or Swiss, served on toasted white or wheat, choice of side.

Par 3 Club – 9/12

Triple Decker of ham, turkey, crispy bacon, fried egg, lettuce, tomato, Swiss and American, served on toasted white or wheat, choice of side.

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

CROWD PLEASERS

Chicken Strips – 9/12

Fried to GBD, served with Texas toast and black pepper gravy, choice of side.

Fajita Quesadilla — 12

Choice of steak or chicken, sautéed peppers and onions, Jack, guac, sour cream and pico, all folded in a tortilla.

Brisket Plate – 14

Texas-style house-smoked BBQ brisket, choice of 2 sides.

Classic Spaghetti & Meatballs – 13

Served with garlic toast.

Steak Fingers – 12/15

Hand-cut and battered, then fried to GBD, served with Texas toast and black pepper gravy, choice of side.

Fajita Nachos — 12

Choice of steak or chicken, sautéed peppers and onions, Jack, refried beans, guac, sour cream and pico, served on corn chips.

Cabo Fish Tacos – 15

Mahi Mahi served in corn tortilla Pepper Jack quesadilla, garnished with jalapeno slaw and lime, choice of side.

BRICK OVEN-FIRED

Gluten-Free +1

BYO Pizza – 10

Served cheesy with choice of sauce. ~ House-made Marinara, Roasted Garlic Alfredo, Pesto~ Add-ons: ~Mushrooms, Onion, Jalapenos, Bell Pepper +1 ea.~ ~Black Olives, Sundried Tomato +1 ea.~ ~Pepperoni, Sausage, Bacon, Meatballs +2 ea.~ ~Roasted Chicken, Anchovies, Katamala Olives +2 ea.~

Hawaiian Pig – 13.5

Canadian bacon and pineapple. Aloha.

The Supreme – 15

Pepperoni, sausage, mushrooms, bell pepper and onion.

The Deluxe – 14

Sausage, pepperoni, black olives and mushrooms.

The Grace – 13

Grilled chicken, baby spinach, Mozzarella and roasted garlic alfredo.

Meat Lovers – 15

House-seasoned steak, pepperoni, sausage and crispy bacon crumbles.

BBQ Chicken – 13

BBQ_sauce, grilled chicken breast, crispy bacon crumbles and red onion.

Stromboli – 14

House-made pizza dough folded, stuffed full of pepperoni, sausage, Buffalo Mozzarella and roasted garlic alfredo.

AFTER FIVE FARE

~Available daily after 5 pm~

Pesto Chicken Linguine – 18

Grilled chicken breast served on a bed of linguine with artichoke hearts and creamy pesto alfredo, topped with Mozzarella Tomato Chutney.

Chicken Fried Rib Eye – 24

12 oz. rib eye, hand-battered, then fried GBD, served with garlic whipped mash, red eye gravy and sautéed mushrooms.

New England Crab Cakes – 22

Sautéed crab cakes served with golden rice pilaf and sautéed brussel sprouts.

Filet Snow Crab Oscar – 28

6 oz. tenderloin filet, snow crab and hollandaise, served with garlic whipped mash and asparagus.

