

Volume 1, Issue 2

February 2020



ROCKPORT COUNTRY CLUB MEMBERS ASSOCIATION

The Rock Newsletter

Message from President~ Craig Bohn

As you know, each March RCC holds its Annual Meeting. This meeting allows the membership to vote on three (3) new Board Members and thank the three outgoing Board Members for their service to the club. In addition each committee will give a brief overview of the club for the previous year and what the future holds for each area. Our club CPA will also review the club's audited financial results for the year.

The Board hopes to see each of you at this year's Annual Meeting on Saturday, March 21st. The Meeting will be called to order at 9:00 AM in the Aransas Ballroom. Finally, if there is an important matter you feel needs to be discussed, please send Rick DeLoach (GM) at rdeloach@rockportcc.com a quick email with your subject. While I can't promise you that every subject will be covered, it will be discussed at a future Board or Committee meeting. Thanks to each of you for your continued support of RCC.

Message from the GM~ Rick DeLoach

In last month's newsletter I discussed various ways that the club will be communicating with the Membership in 2020. This month, I would like to discuss some of the member features that have been added that you may or may not be aware of.

Fitness Center: Open 24 / 7 : To gain access, key fobs are required. To get your key fob, simply send me an email or call the club and we will get you fixed up.

EZ Member Pay: Although multiple options are available to pay your monthly statement, more and more members are selecting the EZ Pay option to make their monthly payments. Contact Diane at the club to get set up on this EZ Pay program.

Website Features: Make tee time, as well as view your up to date member statement all from the member log in section of the website. In addition, you can view the monthly calendar or other important member forms. All of this information is also available on the RCC APP.

New Food and Beverage Menu: If you have not been to the club lately, Chef Gordon has introduced a new menu for both lunch and evening business. In addition, each week he will be offering three (3) featured items that keep the menu ever evolving.

Player Development Series: Each Saturday our Head Golf Professional Thane Emerson offers a FREE golf clinic for anyone interested. This program is a great way to meet new members and re-introduce you to the game.

Memberships and Special Events: We are always in need of your help in these areas. Bring a friend or invite a friend to the club for lunch, dinner or a round of golf. Let's turn your friends into new members. Our success depends on you and the future members of the club.

New Sunday Breakfast Set – Up: The Sunday menu has been revised with additional options and variations for your pleasure. We are now offering an Omelet Station that features eggs cooked to your satisfaction and various sides that accompany the omelets.

Golf Operations~ Thane Emerson

27th ANNUAL SPRING-MEMBER-MEMBER MARCH 7th & 8th

Our first 36 hole Member golf event of the year is fast approaching. The format is Quad-Play that is both fun and challenging, featuring four different 9 hole formats; Select Drive, Alternate Shot, One Best Ball Net, Scramble and Total Net Score. We have flights for Ladies, Men's White & Gold Tees with the number of flights determined by the number of entries. As always our Seasonal Members are encouraged to participate as well. The entry fee is \$60 per player and includes prizes, beverages during play, awards and luncheon following play on Sunday March 8th. So round up your partner, get signed up and have a ball hitting one around!

**SUNDAY FEBRUARY 2ND
SUPERBOWL SCRAMBLE
CALL OR SIGN UP AT THE GOLF SHOP.**

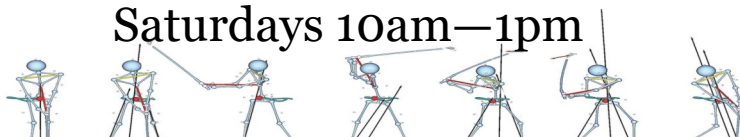


**SUNDAY FEBRUARY 23RD
MARDI GOLF
COUPLES SCRAMBLE
DECORATE YOUR GOLF CART
FIND THE KING BABIES ON THE GREENS
CROWNING OF THE MARDI GOLF
KING AND QUEEN
LOTS OF FUN
C'est Si Bon!**



PLAYERS CLINIC

Saturdays 10am—1pm



FITNESS CENTER

It's a New Year and I hope by now the new fitness center is helping you to meet those nasty New Year's Resolutions. Hats off to all the members using this facility! You are doing a great job taking care of all of the equipment and helping us to keep it clean and new. Remember please use the provided wipes to wipe down equipment after each use.

With the key fob system there is no need for you to sign in for each visit. This system allows us to know who is coming and going at all times. Since we keep the facility open 24 hours it is the responsibility of every member to use the sign in sheets for any guests you may bring for either fitness, tennis or swim. Once you sign in your guest the \$5 guest fee will be applied to your account. Please help us better monitor guests at the fitness center, tennis courts and the swim facilities. Your assistance in this area is appreciated



BRAGGING RIGHTS!

Congratulations Dick Yeager! Dick aced Hole #7 on January 23rd with a 7 iron witnessed by Stan Davis, Bruce Hood, Paul Dacy and John Landry.

The LGA's Most Improved Player of the Year was given to Bonnie Reilly. Bonnie is 90+ and is a great example that you can keep growing and getting better at any age! Way to go , Bonnie!



WORLD HANDICAP SYSTEM UPDATE

The World Golf Handicap System is now up and running. This online Network provides you with a world wide link to a handicap system recognized universally. You may post scores, have access to all of your scores, obtain your handicap index, home course handicap as well as many reports and tools to assist you in evaluating your game. If you have any questions or would like to establish a handicap please stop by or call the Golf Shop at 729-4182.

Highlights of the World Handicap System

These are some of the key features of the new system, supporting enjoyment of the game for golfers everywhere.



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Course Update~ Derick Hashimoto



Your Golf Course Maintenance team has been going through and checking all the drains. By doing this we have found out which drains work and which ones that need to be repair. So, over the next month you will see us adding drains where it is needed to help with removing water from the golf course. The GCM will also be starting a fairway contouring project, which will involve us changing how the fairway are mowed to help with making the fairway look better for you as the golfer. Thank you for your continued support and helping us to make RCC the course you desire.

LGA~ President Betty Lamb

Getting 2020 off to a positive start, a big thank you goes out to LGA outgoing officers for their hard work and dedication throughout the year. These include Elyce Kahn - President, Vicki Buck - Vice President, Bilinda Hulse - Secretary and Jeanette Rae - Treasurer. All contributed countless hours of support to the LGA and continually went above and beyond their job description, making the LGA experience fun and enjoyable for all. Our goal for 2020 is to recruit more LGA members and encourage those not-so-active members to come out and play. The LGA has a very active 18 Hole Group as well as an active 9 Hole Group. On the last Wednesday of the month, both groups come together for a fun scramble. We would love to see some new faces in LGA in 2020, come join us. If interested, please direct any questions to the Pro Shop or email Betty Lamb at rockportlamb@aol.com.



RCCLA~ President Mary Lynn Rhodes



Well, now it is February. We have an extra day this month to do something special since it is Leap Year. The birthstone is amethyst, the flower of the month is violet, and it is chocolate lover's month...Bring on the kisses and hearts. Our monthly meeting falls on Friday, February 14th and we should be getting our money in order. Our speaker will be Scott D. Rhodes, Certified Financial Planner (CFP®) and Vice-President—Wealth Management with UBS Financial

Services, Inc. His presentation will get you thinking about the importance of having a plan to hopefully make your money available for your needs now and your future.

Watch your email for the invite which should be out by February 3rd. A follow-up reminder should be received by February 10th. If you do not receive it (please look in your spam folder) It comes from CYBERGOLF, let me know via email madreddog12@gmail.com or call 361-727-8094 so that we can verify that we have the correct information and try to figure out why you did not receive it.



MGA~ President Red Hunt

The new year is off to a great start with our first two events. Our February events are scheduled for Saturday the 15th at 9:00 am and Thursday the 27th at 12:30 pm. If you have not played with us for a while we encourage you to come join the fun and fellowship. Our Annual MGA Banquet has been scheduled for Tuesday, March 10th starting at 5:00 pm, mark your calendar and plan to attend this always popular event. More details will be provided in the near future.



New Members interested in becoming part of the MGA are certainly invited and welcome to join by contacting Red Hunt or Thane Emerson at the Golf Shop 729-4182. Red Hunt, MGA President, 361-557-1210



ROCKPORT COUNTRY CLUB

PRESENTS

ITALIAN NIGHT

WEDNESDAY FEBRUARY 5, 2020 5PM~7PM

Reservation Required

DINNER INCLUDES

~CLASSIC ITALIAN HOUSE SALAD~

YOUR CHOICE OF ENTRÉE

~CLASSIC ALFREDO~



Chefs signature made from scratch Alfredo sauce.

Topped with your choice of fresh seared jumbo shrimp or tender sliced grilled chicken

*SHRIMP ~ \$17.95 *CHICKEN ~ \$14.95

~SWEET ITALIAN SAUSAGE & BEEF LASAGNA~

Prepared fresh with layers of pasta, parmesan, mozzarella and our homemade meat sauce.

\$14.95



~BEEF BOLOGNESE~

A true Bolognese with carrots, onion, & a splash of cream

\$12.95

CHEFS CHOICE DESSERT BAR

Bon Appetit!

LIMITED SEATING. MAKE YOUR RESERVATION TODAY.



ROCKPORT COUNTRY CLUB

PRESENTS

FRIED CHICKEN NIGHT



WEDNESDAY FEBRUARY 19, 2020

CHEF GORDONS

HOMESTYLE FRIED CHICKEN

BUFFET

\$14.95

INCLUDES SIDES AND DESSERT

LIMITED SEATING

RESERVATIONS REQUIRED

CALL: 361-729-8324 #2

OR

EMAIL: bdickson@rockportcc.com



ROCKPORT COUNTRY CLUB

PRESENTS

MARDI GOLF

COUPLES SCRAMBLE

SUNDAY FEBRUARY 23rd

SHOTGUN 12:30PM

\$25.00

DECORATE YOUR GOLF CART

FIND THE BABIES ON THE GREENS

WIN A PRIZE



CROWNING OF THE MARDI GOLF
KING AND QUEEN AFTER PLAY



RESERVATION REQUIRED.

CONTACT THE GOLF SHOP 361-729-4182



RESERVATION REQUIRED 361-729-8324 # 2 or bdickson@rockportcc.com

ROCKPORT COUNTRY CLUB

PRESENTS

FAT TUESDAY

TUESDAY FEBRUARY 25th

MARDI GRAS

PARTY 5-8PM

\$15.00

INCLUDES

DANCE FLOOR

RAGTIME, JAZZ and CAJUN/ZYDECO MUSIC

FOOD, FUN AND LOTS

OF

BEADS! BEADS! BEADS!

~MENU~

FRENCH QUARTER GUMBO OR CANAL ST. SALAD

JUMBALAYA, ETOUFFEE OR CAJUN CRAB CAKE

KING CAKE OR BEIGNET

C'est Si Bon!



RESERVATION REQUIRED 361-729-8324 # 2 or bdickson@rockportcc.com

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Membership Update~ Stan Reeder

Thanks to all of our current Members that have been so supportive sharing the RCC story with prospective members. It's the best endorsement we have to bring new folks on board to join our club! One of the reasons I love our Club is that our Members are so good at making New Members feel welcome.

I would like to take this opportunity to welcome our Winter Texans to the club. It's good to see the same faces return to Rockport and to RCC every year!

Be sure to check your emails, this is our primary means of communication. The emails are informative and let you know exactly what's coming up and happening at the Club. We have a full calendar for 2020 so keep your eyes peeled.

I am always available to assist with website and mobile app questions, let me know if you are having trouble logging in or seeing emails. Be sure to stop by my office and say hi!

Welcome our newest Members.

Richard and Lynda Neely

Thomas and Sherry McDaniel

Donald Volz

Richard and Sheri Takac



Contact:

Stan Reeder

Sales and Marketing Director

361-450-4393

sreeder@rockportcc.com

Special Events & Banquets~ Karen Hernandez

February is another busy month here at the Club. Love is in the Air. Valentines Sweetheart Dance will be February 14th. Bring your Sweetheart for some fine dinning, champagne and a spin around the dance floor. Get your tickets today. This event will sell out.

NOTICE!!! We are CLOSED for a private function Friday and Saturday February 21st and 22nd. We will open again Sunday February 23rd for Brunch.

February 25: Fat Tuesday Mardi Gras Party
5-8pm. Reservation Required.



Contact:

Karen Hernandez

Event Coordinator

361-729-8324

khernandez@rockportcc.com



Questions about your Statement~ Diane Hipp



Reminder to always check your receipt when making purchases. Your name and member number should always match.

Take a moment to double check. log into the website at Rockportcc.com to view your statement. You can also upload our mobile app to view your statements. Any adjustments are made at the end of each month.

If you have any questions

Contact Diane

Contact:

Diane Hipp

Director of Finance &

Operations

361-729-8324

dhipp@rockportcc.com

Dining~ Chef Gordon

Thank you ALL for the positive feedback on our new menu. In addition to our new items don't forget to take advantage of our Chef Specialty Menu Nights. Served after 5pm Thursday thru Saturday. This menu changes weekly to provide a variety of choices for your dining pleasure. You can also bring in your fresh catch. We can prepare it for you blackened, grilled or fried, with the best house made sauces and sides. Make your reservations today for Italian Night February 5th, Valentines Dinner and Dance February 14th, Fried Chicken Night February 19th and Mardi Gras Dinner and Dance Fat Tuesday February 25th.

As always we recommend you complete your dining experience with our in house fresh made dessert..... So good you will want to take some home.

Once again our culinary staff appreciates you.



Contact:

Chef Gordon

Executive Chef

361-450-4397

chefgordon@rockportcc.com

Reservations~ Beverly Dickson

Office Hours for Reservations

Tuesday through Friday 10am-5pm

Saturday 10am-3pm

For RSVP and Required reservations please contact 361-729-8324 option #2, Direct Line 361-450-4980 or bdickson@rockportcc.com. Leave your name, contact number, member number, time you are requesting to be seated and which reservation you are requesting. I will reply.

When the Reservation Desk is closed or TO GO orders please contact the Copper Room Bar directly at 361-450-4390.



Contact:

Beverly Dickson

Administrative Assistant

Concierge

361-450-4980

bdickson@rockportcc.com

MEMBER OF THE MONTH

RCC MEMBER OF THE MONTH

Mr. Alfred Lane

Member since March 25, 1999

Where is Home? Rockport Texas.

Al Lane, the son of Sheriff Buck Shot Lane, was born in Wharton, Texas. He moved several times over the years, having lived in Brenham, Denton, Eagle Lake, South Padre, and more. Al studied Civil Engineering at Texas A&M before enlisting in the United States Air Force. He became an Electronic Intel Specialist, serving 22 years for our Great Nation. He had the opportunity to travel to Turkey, Korea, and the Middle East. He was witness to the first brick laid at the Berlin Wall and many more history-making events. Al and his wife June, his true love for 54 wonderful years, moved to Rockport in 1999. Adjusting to a solo life after June passed a few years ago has been lonesome at times. To fill that time, Al has been an active member of the Rockport community, helping his neighbors, volunteering his time balancing books at a local thrift store, and attending St. Peters Episcopal Church where he is often a Greeter and Usher for Sunday Services.

What makes you laugh? "Anything funny, but not vicious. A good joke is always good"

Do you have a favorite Memory at the Club?
"I've enjoyed countless memories at the Club. My first day was one of the best. I felt welcomed and a sense of home. That feeling remains today"



It is a honor and pleasure to have Mr. Lane as a Member

Come out and Socialize with your Neighbors and Friends

at the

Rockport Country Club Copper Room.

Dining Hours

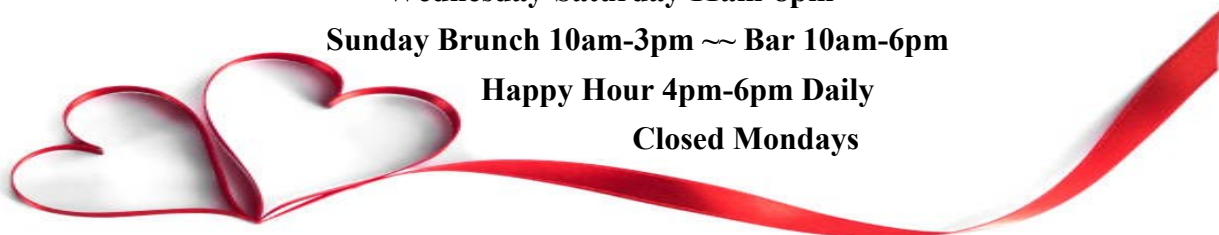
Tuesday Dining 11am-3pm ~ Bar 11am-6pm

Wednesday-Saturday 11am-8pm

Sunday Brunch 10am-3pm ~ Bar 10am-6pm

Happy Hour 4pm-6pm Daily

Closed Mondays





February 2020

Reservations 361-729.8324 #2 bdickson@rockportcc.com

WiFi
Guest Password :
TheRock8324



Sun **Mon** **Tue** **Wed** **Thu** **Fri** **Sat**

						1 10-11am PLAYERS CLINIC
2 SUPER BOWL SCRAMBLE 10AM	3 CLOSED	4	5 ITALIAN NIGHT RESERVATION REQUIRED	6	7	8 10-11am PLAYERS CLINIC
9	10 CLOSED	11	12	13	14 RCCLA 11am VALENTINES DANCE RESERVATION REQUIRED	15 10-11am PLAYERS CLINIC
16	17 CLOSED	18	19 FRIED CHICKEN NIGHT RESERVATION REQUIRED	20	21 CLUB CLOSED PRIVATE FUNCTION	22 10-11am PLAYERS CLINIC CLUB CLOSED PRIVATE FUNCTION
23 MARDI GOLF COUPLES SCRAMBLE	24 CLOSED	25 MARDI GRAS PARTY RESERVATION REQUIRED	26	27 MGA 12:30 SHOTGUN	28	29 10-11am PLAYERS CLINIC

Member Input

We want to hear from you.

What would you like to see at the Club?

- | | | |
|--------------------|----------------------|-------------------------|
| • Line Dancing | • Open Mic | <u>Live Music</u> |
| • Paint and Sip | • Chili/BBQ Cook Off | • Country Western |
| • Movie Night | • CPR Training | • Jazz, Blues |
| • Ballroom Dancing | • Cooking Classes | • Classic Rock / Oldies |
| • Disco Party | • Scavenger Hunt | • Piano |
| • Karaoke | | • Big Band |
| • | | • Piano |

Drop your suggestions at Beverly's desk.

Or contact us via email bdickson@rockportcc.com.

We look forward to hearing back from all of you.



Member Input February 2020

NAME: _____

MEMBER NUMBER: _____

REQUEST:

When you are a member at the Rockport Country Club, there's a level of happiness and contentment that makes it all worthwhile! Contact us to learn how you can be part of this wonderful community of people enjoying exciting social events and fun things to do at the Rockport Country Club throughout the year.

New Menu

APPETIZERS

SHRIMP COCKTAIL

FOUR JUMBO SHRIMP POACHED IN A SEASONED BRINE, CHILLED AND SERVED WITH COCKTAIL SAUCE.
\$10.95

BACON WRAPPED CHICKEN BITES

BITE SIZED CHICKEN STUFFED WITH JALEPENOS, WRAPPED IN BACON, FRIED TO A CRISPY GOLDEN BROWN, TOSSED IN A CREAMY AVACADO RANCH SAUCE.
\$10.95

FRIED CHEESE STICKS

BREADED AND DEEP FRIED TO PERFECTION. SERVED WITH MARINARA SAUCE.
\$7.95

POTATO SKINS

BAKED POTATO SKINS. LOADED WITH BACON, CHEESE, SOUR CREAM AND CHIVES.
\$6.95

COLOSSAL NACHOS

CRISPY TORTILLA CHIPS TOPPED WITH SEASONED GROUND BEEF, CREAMY NACHO CHEESE, SOUR CREAM, GREEN ONIONS, TOMATOES, JALEPENOS AND BLACK OLIVES.
\$10.95

SHRIMP FRITTI

FRIED SHRIMP TOSSED IN A SPICY ASIAN CHILI SAUCE. SERVED ON A SAVORY SPRING MIX.
\$11.95

CALAMARI

LIGHTLY BREADED AND GENTLY FRIED. SERVED WITH WARM MARINARA SAUCE.
\$11.95

CRAB CAKES

LUMP CRAB CAKES PAN FRIED. SERVED WITH A MANGO RELISH .
1/\$10.95, 2/\$12.95

STUFFED MUSHROOMS

FRESH MUSHROOM CAPS STUFFED WITH SWEET SAUSAGE DRESSING .
BAKED GOLDEN BROWN IN A POMODORA SAUCE. TOPPED WITH PARMESEAN
\$9.95

~MUSSELS MARINIERE~

Steamed in your choice of White or Red wine with garlic, tomato and onions. Served with toasted crostini.
\$12

New Menu

SOUPS / SALADS / SANDWICHES

CLASSIC FRENCH ONION

SWEET CARMELIZED ONIONS IN A RICH BEEFY BROTH. TOPPED WITH A CRUSTY BREAD CROUTON & GRUYERE CHEESE. BROILED TO A GOLDEN BROWN.
CUP \$4.95 BOWL \$6.95

RCC HOUSE SALAD

SAVORY SPRING AND ICEBERG MIX, ONION, TOMATO, CARROT, CUCUMBER & CROUTONS. \$4.95

THE CAESAR

CLASSICALLY PREPARED WITH A CREAMY CAESAR DRESSING, LEMON, PARMESAN & SEASONED CROUTONS \$6.95

THE WEDGE

CHILLED LETTUCE WEDGE WITH TOMATO, BACON, DANISH BLEU CHEESE, ROASTED PUMPKIN SEEDS, TOPPED WITH DELICIOUS MAYTAG DRESSING \$8.95

THE COBB

LETTUCE, TURKEY, TOMATO, EGG, RED ONION, CUCUMBER, BACON, DANISH BLEU CHEESE CRUMBLES. \$11.95

ROASTED BEET SALAD

FIELD GREEN, CANDIED PECANS, PICKLED SHALLOTS, CHEVRE CHEESE. TOPPED WITH A TANGY APPLE CIDER HONEY VINAIGRETTE. \$8.95

SHRIMP AVOCADO SALAD

FRESH SHRIMP SALAD, SLICED AVOCADO, GRAPE TOMATOS. SERVED OVER A BED OF FRESH LETTUCE.. \$11.95

TRIO SALAD

HEAPING SCOOP OF TUNA SALAD, CHICKEN SALAD AND PIMENTO CHEESE. SERVED OVER A BED OF LETTUCE. WITH A SERVING OF FRESH FRUIT & CRACKERS. \$9.95

ASK YOUR SERVER ABOUT ADDING THE FOLLOWING CHOICES TO ANY OF OUR SALADS
GRILLED CHICKEN \$4, SHRIMP \$7, MAHI MAHI \$7 OR BEEF \$10

SOUP DU JOUR

CHEF CHOICE: HOT AND DELICIOUS ASK YOUR SERVER WHAT THE SOUP OF THE DAY IS.
CUP \$4.95 BOWL \$5.95

TURKEY CLUB

SLOW ROASTED TURKEY, BACON, LETTUCE, CHEESE & MAYO. SERVED ON TEXAS TOAST. \$10.95

TUNA SALAD SANDWICH \$7.95
CHICKEN SALAD SANDWICH \$7.95
PIMENTO SALAD SANDWICH \$6.95
SERVED ON YOUR CHOICE OF BREAD

WHITE, WHEAT, MARBLE RYE, SOUR DOUGH OR CROISSANT

ALL SANDWICH ITEMS SERVED WITH YOUR CHOICE OF FRIES, ONION RINGS, HOUSE CHIPS OR FRUIT

THE RCC BURGER

A CLUB FAVORITE. BUILD IT YOUR WAY.

CHOICE OF CHEESE: AMERICAN,

CHEDDAR, SWISS, BLUE, PEPPER JACK.

SERVED OPEN FACED WITH SHREDDED ICEBERG LETTUCE, TOMATO

PICKLES & ONION. \$9.95

MAKE IT A DOUBLE MEAT FOR \$2 MORE

ADDITIONAL TOPPINGS \$1 each

GRILLED ONIONS, SAUTEED MUSHROOMS, BACON, AVOCADO, FRIED EGG, CANDIED JALAPENO PEPPERS

PHILLY CHEESE STEAK

SLOW ROASTED PRIME BEEF THINLY SLICED, QUESO CHEESE, ONIONS & BELL PEPPERS. SERVED ON A HOAGIE ROLL. \$11.95

QUESADILLA

FLOUR TORTILLA FILLED WITH MELTED CHEESE AND YOUR CHOICE OF SEASONED CHICKEN, BEEF OR SHRIMP. SERVED WITH SOUR CREAM AND FRESH SALSA. \$10.95

New Menu

SEAFOOD / BEEF / CHICKEN/PASTA

FISH TACOS

THREE FISH TACOS WITH CHIPOTLE AIOLI SAUCE
& COLESLAW. BLACKENED OR FRIED.

\$12.95

FRESH CATCH DU JOUR

BLACKENED, FRIED OR SAUTEED.
SERVED WITH POTATO & VEGTABLE DU JOUR.
\$\$ MARKET PRICE

SHRIMP BASKET

FOUR HAND BREADED FRIED COLOSSAL SHRIMP.
SERVED WITH YOUR CHOICE OF FRIES, ONION RINGS, HOUSE
CHIPS OR FRUIT
\$14.95

CHICKEN SALTIMBOCCA

SAUTEED CHICKEN BREAST WITH PROSCIUTTO,
SAGE, PROVEL IN A VELOUTE SAUCE. SERVED
WITH POTATO & VEGTABLE DU JOUR.
\$17.95

CHICKEN MARSALA

CHICKEN BREAST SAUTEED IN A SWEET
MARSALA SAUCE. SERVED ON A BED OF PASTA
WITH VEGTABLE DU JOUR.
\$15.95

CHEFS HOMEMADE

DELECTABLE DESSERTS

(MADE FRESH IN HOUSE)

CHOCOLATE GANACHE CAKE

ITALIAN WEDDING CAKE

MARGARITA KEY LIME PIE

CRÈME BRULÉE

BREAD PUDDING

CHEESECAKE

CARROT CAKE

STRAWBERRY RED VELVET CAKE

\$5.95

ADD A SCOOP OF ICE CREAM A LA MODE \$1
FRESH HOT COFFEE \$2

SELECTIONS SERVED AFTER

5:00PM

SHRIMP PLATTER

FOUR HAND BREADED FRIED COLOSSAL SHRIMP.
SERVED WITH REMOULADE DUT, POTATO &
VEGTABLE DU JOUR.
\$17.95

CAJUN CHICKEN PASTA

CAJUN SEASONED CHICKEN SERVED ON A BED
OF PASTA WITH GARLIC TEXAS TOAST.
\$13.95

TORTELLINI BIANCO

CHEESE STUFFED TORTELLINI PASTA SERVED IN
A CREAM SAUCE WITH PEAS &
PROSCIUTTO.
\$14.95

1855 RIBEYE

MAITRE D' BUTTER/MASHED POTATOES/
VEGTABLE DU JOUR.
\$27.95

FILET MIGNON 10OZ

MERLOT DEMI GLOSS/BAKED
POTATO/VEGTABLE DU JOUR.
\$28.95

PETITE FILET MIGNON 5OZ

MERLOT DEMI GLOSS, BAKED
POTATO/VEGTABLE DU JOUR.
\$17.95

HAND BATTERED FILET

A TEXAS CLASSIC.
BREADED/PAN FRIED TENDERLOIN/MASHED
POTATOES/GRAVY/VEGTABLE DU JOUR.
\$16.95

BLACK ANGUS SHORT RIBS

SLOW ROASTED IN A CABERNET DEMI GLOSS.
SERVED ATOP RISSOTO MILANAISE
\$25.95

New Menu

RCC SUNDAY BRUNCH

10AM—2PM

EGGS BENEDICT

TWO POACHED EGGS & PROSCIUTTO ON A TOASTED ENGLISH MUFFIN
TOPPED WITH CHEF'S SIGNATURE HOLLANDAISE SAUCE.
SERVED WITH HASH BROWNS AND YOUR CHOICE OF BACON, SAUSAGE OR FRUIT
\$11.95

FRENCH TOAST

TWO PIECES OF FRENCH BREAD DIPPED IN A SWEET EGG BATTER. TOPPED WITH YOUR CHOICE OF
MAPLE, PECAN MAPLE OR RASPBERRY MAPLE SYRUP.
SERVED WITH HASH BROWNS AND YOUR CHOICE OF BACON, SAUSAGE OR FRUIT
\$8.95

PANCAKES

THREE PANCAKES TOPPED WITH YOUR CHOICE OF MAPLE, PECAN MAPLE OR
RASPBERRY MAPLE SYRUP. SERVED WITH YOUR CHOICE OF BACON, SAUSAGE OR FRUIT
\$7.95

WAFFLES

TOPPED WITH YOUR CHOICE OF MAPLE, PECAN MAPLE OR RASPBERRY MAPLE SYRUP
SERVED WITH YOUR CHOICE OF BACON, SAUSAGE OR FRUIT
\$7.95

BISCUITS & GRAVY

TWO BUTTERMILK BISCUITS TOPPED WITH SAUSAGE GRAVY.
SERVED WITH HASH BROWNS AND YOUR CHOICE OF BACON, SAUSAGE OR FRUIT
\$6.95

HUEVOS RANCHEROS

TWO EGGS SUNNY SIDE UP WITH FRESH SALSA, AVOCADO AND HASHBROWNS
SERVED WITH YOUR CHOICE OF BACON, SAUSAGE OR FRUIT
(INCLUDE A BREAKFAST STEAK FOR AN ADDITIONAL \$6.00)
\$8.95

ADD BREAKFAST BAR TO YOUR ORDER FOR ONLY \$4.95

BACON, SAUSAGE, HASH BROWNS, GRITS & FRUIT
MUST BE PURCHASED WITH AN ENTRÉE

EGG & OMELET STATION

3 EGGS COOKED YOUR WAY
SERVED WITH YOUR CHOICE OF ITEMS FROM THE
EGG & OMELET STATION
CHOICES WILL VARY TO PROVIDE THE FRESHEST
SEASONAL OPTIONS AND VARIETIES
~INCLUDES BREAKFAST BAR~
\$11.95

BREAKFAST SIDES

- EGG \$2.00
- PANCAKE \$2.00
- BISCUIT \$1.50
- TOAST \$1.50
- HASHBROWNS \$2.00
- GRITS \$2.00
- BACON \$2.00
- SAUSAGE \$2.00
- GRAVY \$2.00
- STEAK \$6.00

New Menu

RCC SUNDAY BRUNCH

ALL SANDWICH ITEMS SERVED WITH YOUR CHOICE OF FRIES, ONION RINGS, HOUSE CHIPS OR FRUIT

THE RCC COBB

LETTUCE, TURKEY, TOMATO, EGG,
RED ONION, CUCUMBER, BACON,
DANISH BLEU CHEESE CRUMBLES. \$11.50

TURKEY CLUB

SLOW ROASTED TURKEY, BACON,
LETTUCE, CHEESE & MAYO. SERVED ON
TEXAS TOAST. \$10.95

THE CAESAR

CLASSICALLY PREPARED WITH
A CREAMY CAESAR DRESSING,
LEMON, PARMESAN & SEASONED CROUTONS \$7

THE WEDGE

CHILLED LETTUCE WEDGE WITH TOMATO,
BACON, DANISH BLEU,
ROASTED PUMPKIN SEEDS, TOPPED WITH DELICIOUS
MAYTAG DRESSING \$8.50

ROASTED BEET SALAD

FIELD GREEN, CANDIED PECANS, PICKLED SHALLOTS,
CHEVRE CHEESE. TOPPED WITH A
TANGY APPLE CIDER HONEY VINAIGRETTE. \$8.50

SHRIMP AVOCADO SALAD

FRESH SHRIMP SALAD, SLICED AVOCADO,
GRAPE TOMATOES. SERVED OVER A
BED OF FRESH LETTUCE.. \$11

TRIO SALAD

HEAPING SCOOP OF TUNA SALAD, CHICKEN SALAD AND
PIMENTO SALAD.
SERVED OVER A BED OF LETTUCE. WITH A SERVING OF
FRESH FRUIT. \$10

RCC HOUSE SALAD

SAVORY SPRING AND ICEBERG MIX,
ONION, TOMATO, CARROT, CUCUMBER & CROUTONS. \$5.25

ASK YOUR SERVER ABOUT ADDING THE
FOLLOWING CHOICES TO ANY OF OUR SALADS
GRILLED CHICKEN \$4, SHRIMP \$7,
MAHI MAHI \$7 OR BEEF \$10

TUNA SALAD SANDWICH \$7.95

CHICKEN SALAD SANDWICH \$7.95

PIMENTO SALAD SANDWICH \$6.95

SERVED ON YOUR CHOICE OF BREAD
WHITE, WHEAT, MARBLE RYE, SOUR DOUGH OR
CROISSANT

ALL SANDWICH ITEMS SERVED WITH YOUR CHOICE
OF FRIES, ONION RINGS, HOUSE CHIPS OR FRUIT

THE RCC BURGER

A CLUB FAVORITE. BUILD IT YOUR WAY.
CHOICE OF CHEESE: AMERICAN,
CHEDDAR, SWISS OR
PEPPER JACK. SERVED OPEN FACED WITH
SHREDDED ICEBERG LETTUCE, TOMATO
PICKLES & ONION. \$9.95

MAKE IT A DOUBLE MEAT FOR \$2 MORE
ADDITIONAL TOPPINGS \$1 each
GRILLED ONIONS, SAUTEED MUSHROOMS,
BACON, AVOCADO, FRIED EGG, CANDIED JALAPENO PEPPERS