

Tower Room

SNACKS

SMOKED CHICKEN & CORN SOUP	\$5/8
BRISKET CHILI	\$7/11
GARLIC PARM ZUCCHINI FRIES🌱	\$9
<i>Parsley, Chive, Comeback Sauce, Remoulade</i>	
SPICY CHILI GARLIC NOODLES🌱	\$11
<i>Ginger Garlic Chicken, Spinach, Nori Spiced Egg</i>	
SMOKED CHICKEN QUESADILLA🌱	\$12
<i>Oaxaca and Chihuahua Cheeses, Plancha Onions, Jalapeños, Avocado, Queso Verde</i>	
FRIED PICKLES & RANCH🌱	\$8
SMOKED BBQ HOT WINGS🌱	\$12
<i>Blue Cheese Dressing</i>	
CHIP & DIP TRIO🌱🌱	\$11
<i>Guacamole, Roasted or Traditional Salsa, Queso</i>	
CHIPS & QUESO🌱🌱	\$9
CHIPS & SALSA🌱🌱	\$8
CHIPS & GUACAMOLE🌱🌱	\$10

SIDES

CAESAR🌱 OR HOUSE SALAD🌱🌱	\$5
BAKED CREAM CORN🌱🌱	\$6
FRIED ZUCCHINI🌱	\$5
FRENCH FRIES🌱	\$4
KETTLE CHIPS🌱	\$4
FRUIT🌱	\$5

SALADS

MEDITERRANEAN PITA SALAD🌱🌱	\$9/13
<i>Mixed Greens, Arugula, Cucumber, Red Onion, Cherry Tomatoes, Feta, Pomegranate Seeds, Sesame Yogurt Dressing</i>	
AZTEC SALAD🌱🌱	\$8/12
<i>Romaine Lettuce, Shaved Red Cabbage, Charred Corn and Onion, Chile Roasted Tomatoes, Chihuahua Cheese, Crispy Poblano, Avocado Lime Dressing</i>	
TEXAS COBB🌱🌱	\$8/12
<i>Egg, Bacon, Queso Fresco, Heirloom Tomato, Poblano Crema, Fried Avocado</i>	
⚡CHOPPED CAESAR🌱	\$7/11
<i>Caesar Dressing, Torn Croutons, Parmesan</i>	
HOUSE SALAD🌱🌱	\$7/11
<i>Cucumber, Red Onion, Cherry Tomato, Ranch</i>	

ADDITIONS

*Crispy or Grilled Chicken +7, Shrimp +9,
*Salmon +15, *Steak +14*



GOLF CLUB™

We happily accommodate vegan, vegetarian and gluten restrictions, as well as food allergies to the best of our abilities.

**Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness.*

🌱 vegetarian or option available 🌱 gluten friendly or option available ⚡ denotes express item

Menu

CHEF GRANT IRVIN

Executive Chef

CHEF MATTHEW GRIMES

Executive Sous Chef

CHEF ERIC RULEAUX

Sous Chef

H A N D H E L D S

⚡ UTGC CHEESEBURGER ^{GF}

Custom Grind, American Cheese, Melted or Raw Onions, Prosecco Mustard, Mayo, House Sweet or Dill Pickles

\$12/16

⚡ SMOKED TURKEY CLUB

Bacon, Lettuce, Tomato, Dijonnaise, Avocado, Swiss, Wheat

\$13

SHRIMP PO'BOY

French Baguette, Lettuce, Tomato, Pickle, Fried Shrimp, Remoulade, Comeback Sauce

\$16

⚡ AVOCADO BLT ^{GF}

Ciabatta, Mayo, Lettuce, Tomato, Garlic Aioli, Bacon (Add Egg +1)

\$11

⚡ SOUTHWEST CHICKEN WRAP ^V

Smoked Chile Crema, Grilled Corn Pico, Bacon, Shredded Cheddar, Chopped Romaine, Avocado, Low Carb Wrap

\$14

BAKED HAM & CHEESE SLIDERS

House Bacon Crumble, Smoked Provolone, Swiss, Bread and Butter Pickles, Poppy Seed Buns, Whole Grain Honey Mustard

\$13

OAXACAN STEAK SANDWICH

Shishito Marinated Flank Steak, Torta Bun, Green Chiles, Charred Onions, Oaxaca and Chihuahua Cheeses, Shredded Iceberg, Diced Tomato, Avocado Puree

\$16

SANDWICHES AND WRAPS ARE SERVED
WITH FRIES OR KETTLE CHIPS.
SUB SIDE FOR ADDITIONAL CHARGE.

E N T R E É S

PORK BELLY BURNT ENDS ^{GF}

Smoky Warm Potato Salad, Baked Creamed Corn

\$17

MOROCCAN BRICK CHICKEN

Couscous, Chickpeas, Pine Nuts, Zucchini, Tomato, Mint, Yogurt

\$16

*TUSCAN ROASTED SALMON ^{GF}

Broccoli Pesto, Cashew, White Bean Purée, Kale

\$21

D E S S E R T S

TEXAS PECAN TWO STEP PIE

\$5

LONGHORN CHEDDAR CHEESECAKE

\$5

FRESH STRAWBERRY CAKE

\$5

TOFFEE BANANA CREME PIE

\$5

BROWNIE A LA MODE

Fudge Dark Chocolate Brownie, Housemade Vanilla Ice Cream, Chocolate or Caramel Sauce

\$7

HOUSEMADE ICE CREAM

By the scoop. Ask your server for today's flavors

\$3

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