

Wines By The Glass

WHITES

Sutter Home 2008
California
White Zinfandel

Copper Ridge
California
Chardonnay

Kunde 2008
Sonoma
Sauvignon Blanc

Stella Di Notte
Italy
Pinot Grigio

**Kendall Jackson
Vintners Reserve 2006**
California
Chardonnay

La Crema
California
Chardonnay

Sonoma Cutrer
California
Chardonnay

Roederer Estate
Anderson Valley
Sparkling Wine

REDS

Copper Ridge
California
Cabernet Sauvignon

Sophenia
Argentina
Malbec

Hanswood
Australia
Shiraz

Chalone
California
Pinot Noir

Educated Guess
Napa Valley
Cabernet Sauvignon

Mineral Water
Perrier
Pelegriño

GRILL MENU

Appetizers

Clam Fritters

Served with Green Chili Dipping Sauce

Fried Green Tomatoes

Served with Ranch Dressing

Chicken & Cheese Quesadillas

Two Flour Tortillas Filled with Grilled Chicken & Mexican Cheese, Served with Pico De Gallo, Sour Cream, and Guacamole

Mozzarella Sticks

Served with Marinara Sauce

Triple Dip with Warm Corn Chips

Chili Con Queso, Guacamole, and Roasted Tomato Salsa with Warm Corn Chips

Shrimp Cocktail

Eight Jumbo Shrimp with Cocktail Sauce and Lemon Wedge

Soups

Soup of the Day

Soup of the Day & Salad Bar

Seafood Gumbo with Steamed Rice

Cup / Bowl

Traditional Roux with Crawfish, Shrimp and Crab Meat

West Texas Chili with Jalapeno Corn Muffins

Cup / Bowl

Ground Sirloin with Ancho Chili Powder, Garlic, Onions & Tomato

Entrée Salads

Served Chopped or Tossed Upon Request

Shrimp & Avocado Salad – “The Esquire”

Layers of Red Oak Leaf Lettuce, Topped with Avocado and Chilled Shrimp, Tossed in a Sherry Dill Sauce

Houston Racquet Club Salmon Salad

Seared Salmon, Topped with Mandarin Oranges, Hearts of Palm, Red Onions, Diced Tomatoes, Bacon and Pecans, Finished with Citrus Basil Vinaigrette

Chicken Cobb Salad

Poached Chicken Breast Diced with Romaine Lettuce, Tomato, Hardboiled Eggs, Blue Cheese, Bacon, English Cucumber and Shredded Carrots, Finished with Your Choice of Dressing

Southwestern Chicken Salad

A Salad of Mixed Field Lettuces Topped with Slices of Warm Grilled Chicken Breast, Spicy Corn Salsa, Black Bean Relish, Shredded Jack Cheese and Chipotle Ranch Dressing

Crab Meat Tower

Jumbo Lump Crab Meat, Topped with Diced Tomatoes, Red Onions, Cilantro, and Wrapped English Cucumber, Finished with Lime Pepper Vinaigrette

Sea Scallop Salad

Grilled Diver Sea Scallops in a Pool of Cold Cucumber Sauce, Served with Tossed Mixed Lettuces of Radicchio, Endive and Watercress, Finished with Ginger Vinaigrette

HOUSTON RACQUET CLUB

Sandwiches SERVED WITH FRENCH FRIES, CHIPS, OR FRUIT

Build Your Own Burger

Beef 6oz. / 7 - 8oz. /, Buffalo 8oz. /, Turkey 8oz. /

Your Choice of: Cheddar, Swiss, American, Mozzarella, Blue Cheese, Caramelized Sweet Red Onion, Guacamole, Avocado, Sautéed Mushrooms, Jalapeños, Bacon, and B.B.Q. Sauce, All Piled on a Toasted Brioche Bun, Garnished with Sliced Tomato, Onion, Pickle Wedge, and Red Leaf Lettuce

Reuben Sandwich

Tender Sliced Corn Beef, Piled High with Sauerkraut, Melted Gruyere Cheese and Thousand Island Dressing on Grilled Rye

Steak Sliders

Three Char-Grilled Filet Sliders, Served with White Truffle Butter and Caramelized Sweet Red Onions on a Toasted Brioche Bun

Turkey Club Sandwich

Fresh Roasted Natural Turkey Breast, Layered with Toasted Wheat Bread, Mayonnaise, Lettuce, Tomato, Crispy Warm Bacon, Avocado, American and Swiss Cheese

Grilled Chicken & Avocado Sandwich

8oz. Char-Grilled Chicken Breast Topped with Chipotle Aioli, Guacamole, Tomato, and Lettuce

Entrees SERVED WITH OUR SOUP & SALAD BAR

Gulf Coast Crab Cake

Jumbo Lump Crab Cake, Served with Roasted Acorn Squash Puree and Glazed Baby Carrots, Finished with Creole Mustard Sauce

Turkey Meat Loaf

Healthy and Oh-So-Good! Served with Whipped Sweet Potato Puree and Asparagus, Finished with Mushroom Soy Au Jus

Baby Back Ribs

Half Slab - Full Slab

Char-Grilled until Fork Tender & Basted with Sweet BBQ Sauce

Chicken Pot Pie

Poached Chicken Breast, Carrots, Celery, Peas, Tossed in Chicken Gravy, Topped with Flaky Puff Pastry

Fish Tacos

Grilled Tilapia, Chopped & Tossed with Avocado Cream Sauce, Shredded Lettuce, Tomato, and Pico de Gallo, Served with Black Beans & Spanish Rice

Fried Shrimp & Catfish

Four Jumbo Shrimp & Four Catfish Fingers Fried until Golden Brown, Served with Cocktail and Tartar Sauce

Chicken Fried Steak

Beef Tenderloin Breaded and Fried until Golden Brown, Topped with Southern Gravy, Served with Whipped Potatoes and Baby Carrots

Pasta & Meatballs

Spaghetti, Topped with Three Large Meatballs and Tomato Sauce

Red Fish

Sautéed, Served on a Bed of Organic Brown Rice Pilaf, Finished with Crawfish Creole Sauce

Side Dishes

Whipped Potatoes, Organic Brown Rice, Baked Potato, Glazed Baby Carrots, Vegetable of the Day

Famous Allen Brothers Steaks

14 oz. Rib Eye

8 oz. Filet of Beef

Corn-Fed Stock & Aged 49 days

Kids' Menu

Includes Soft Drink, Frozen Yogurt or Ice Cream

Mini Corn Dogs

Chicken Fingers

Mac and Cheese

Chicken Quesadillas

Grilled Cheese

Hamburger

Hot Dog

Pizza



Executive Chef Bernard Hurley