BLACKTHORN CLUB

ALL DAY MENU

STARTERS

SOUTHWEST EGGROLLS 14
grilled chicken, peppers, corn, black beans, crispy egg roll wrapper, chipotle ranch

ROASTED AND CRISPY WINGS 14
10 count wings, slow roasted then flash fried, ranch or blue cheese, celery and carrots
sauces: buffalo, bbq, sweet chili
dry rubs: lemon pepper, blackthorn rub

NACHOS LIBRES 16
house fried tortilla chips, cheese sauce, fresh salsa, sliced jalapeños, black olives, sour cream, avocado, scallions, with grilled chicken, smoked brisket, or seasoned ground beef

(V) SPINACH DIP 14
creamy parmesan cream sauce, american cheese and plenty of spinach, topped with melted mozzarella and a dollop of sour cream, served with house fried tortilla chips and house salsa

◇ BULL BITES 20
seared beef tenderloin tips, wild mushroom medley, red wine and veal demi, horseradish cream

SOUP OF THE DAY CUP 6 | BOWL 9
chef's daily creation, or our tomato basil

GARDEN FRESH SALADS

half salads available · add a protein to any salad or bowl, see below

CHOICE OF DRESSING
Caesar · Ranch · Blue Cheese · Balsamic Vinaigrette · Red Wine Vinaigrette

CLASSIC CAESAR SALAD 12 | HALF 8
house made caesar dressing, romaine lettuce, shaved parmesan cheese, herbed croutons

(GF) THE CHEF SALAD 17 | HALF 12
spring lettuce, smoked turkey, honey ham, applewood smoked bacon, swiss and aged white cheddar, chopped eggs, baby heirloom tomatoes, cucumbers, red onions

◇ BLACK & BLUE STEAK SALAD 21 | HALF 14
beef tenderloin tips, romaine and arugula, blue cheese, baby heirloom tomatoes, crispy onions

(GF) (V) GREEK SALAD 13 | HALF 9
chopped romaine, cucumbers, baby heirloom tomatoes, red onions, tri-color peppers, kalamata olives, feta, pepperoncini

◇ THE ASIAN SALMON SALAD 19 | HALF 13
chopped romaine lettuce, toasted sesame-ginger dressing, mandarin oranges, shredded carrots, cucumbers, baby heirloom tomatoes, red onions, chow mein noodles, hoisin glazed salmon filet

BOWLS

PROTEIN POWER BOWL 18
quinoa, kale and edamame blend, feta cheese, roasted tomatoes, toasted pumpkin seeds, sliced avocado, cilantro-lime vinaigrette

(V) (N) THE FALL HARVEST 14
quinoa, kale and edamame, cinnamon spiced butternut squash, roasted carrots, blistered baby tomatoes, candied pecans, aged white cheddar, roasted shallot and brown sugar vinaigrette

CRISPY RICE TUNA BOWL 17
diced ahi tuna, crispy carolina gold rice, scallions, avocado, asian pickled cucumbers, mango-pineapple compote, toasted sesame, sriracha mayo, kalbi glaze

(GF) (V) THE SOUTHWEST BOWL 13
carolina gold rice, black beans, charred corn, fresh salsa, sliced avocado, pickled red onion, aged cheddar, cilantro-lime crema

ADD A PROTEIN
to any salad or bowl

grilled, fried or blackened chicken	6	grilled jumbo shrimp	8
◇ salmon filet	9	◇ beef tenderloin tips	10
hard-boiled egg	2		

(GF) gluten friendly (N) contains nuts (V) vegetarian ◇ requires a temperature preference

please note that consuming raw or undercooked foods may increase your risk of foodborne illness

BLACKTHORN CLUB

ALL DAY MENU

HAND-HELD CREATIONS

all hand-helds, burgers and dogs come with your choice of side: french fries, waffle sweet potato fries, beer battered onion rings, kettle chips, housemade slaw, or fruit · substitute a side salad or cup of soup +2

BLACKTHORN CLUB 17
smoked turkey, honey ham, applewood smoked bacon, aged white cheddar, avocado, sliced vine-ripe tomatoes, crisp green leaf lettuce, herb aioli, triple-stacked toasted sourdough

CALIFORNIA CLUB WRAP 17
smoked turkey, applewood smoked bacon, sliced avocado, sriracha mayo, spring lettuce, tahitian sauce, warm flour tortilla

HOUSE REUBEN 18
house cured corned beef, swiss cheese, sauerkraut, russian dressing, grilled rye bread
make it a rachel: smoked turkey, swiss cheese, housemade slaw, russian dressing, grilled rye bread

(N) EAST TEXAS BRISKET MELT 18
house smoked brisket, praline bacon, jalapeño jam, bbq aioli, american cheese, crispy onions, smoked sea salt buttered sourdough

(N) TURKEY AND BRIE CROISSANT 17
smoked turkey, melted brie, buttered croissant, cinnamon infused blackberry jam, candied pecans, granny smith apples

CHICKEN BACON RANCH MELT 16
shredded chicken, chopped bacon, house made buttermilk ranch, cheese blend, naan bread

STREET TACOS 16
three street-style flour tortillas, sliced avocado, aged cheddar cheese, spring lettuce, cilantro-lime crema
choose your filling: hand-breaded or blackened chicken, smoked brisket, seasoned ground beef, or grilled shrimp

(V) TRIPLE G 17
mozzarella, provolone, and parmesan cheeses, green goddess dressing, baby arugula, toasted sourdough, with a side of tomato basil soup

all items can be made gluten friendly, please ask your server

BURGERS AND DOGS

substitute a turkey or black bean (V) patty on any burger, no charge

◇ CLASSIC 8 OZ ANGUS 18
8 oz angus patty, char-grilled to your temperature, lettuce, tomato, onion, pickles, mayo, mustard and ketchup, toasted bun

CADDY SHACK BURGER 18
the turn-time legend: two 4 oz patties smashed on the flat-top griddle for crispy, caramelized edges, stacked on a toasted bun
choose your cheese: american, aged cheddar, swiss, pepperjack, or provolone
top it your way: lettuce, tomato, onion, pickles, grilled onions, jalapeños, mayo, mustard, ketchup

◇ CLASSIC PATTY MELT 17
8 oz angus patty, swiss cheese, caramelized onions, russian dressing, grilled rye bread

BLACKTHORN DOG 8
european style brisket dog, ketchup, relish, mustard, onions, jalapeños

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