

Menu

DINNER MENU

Available after 5 PM (excluding Sunday)

All Specialty Entrees include a House, Wedge or Caesar Salad
Classic Rosemary & Herb Crusted Rack of Lamb \$48.95
Served with Chimichurri Sauce.

Your choice of two sides.

Bourbon Honey Glazed Double Pork Chop \$32.95
Brined and Chargrilled, Glazed with Bourbon Honey Sauce.

Your choice of two sides.

Miso Glazed Seabass \$38.95

Served with a side of Lime Ginger Butter Sauce.

Your choice of two sides.

Seared Wild Atlantic Salmon \$36.95

Served with Dill Lemon Beurre Blanc.

Your choice of two sides.

Crab Stuffed Shrimp \$36.95

Six Prawns served with Sauteed Garlic Spinach and Linguine Fini Pasta.

Chicken Piccata \$24.95

Pan Fried Chicken Breast with Lemon Butter Sauce.

Served with Broccoli and Buttered Linguine Fini Pasta.

Pistachio Chicken \$26.95

Pan Fried Pistachio Crusted Chicken Breast with Whole Grain Mustard Sauce.

Your choice of two sides.

Asian Stir Fry

Chicken \$28.00 or Tenderloin \$32.00

Rice, Veggies, Eggs, Cashews, Egg Rolls.

CHARGRILLED STEAKS

All Steaks come with your choice of two sides, topped with Chef's Cowboy Butter.

Top your Steak with Crab Meat & Bearnaise \$4.50.

Chimichurri is available.

Ribeye

14 oz. \$49.95

Filet Mignon

7 oz. \$39.00

9 oz. \$44.00

NY Strip

14 oz. \$44.95

SIDES

Homemade Mashed Potatoes, Baked Potato, Buttered Linguine Pasta, Smoked Gouda Grits,
Rice Pilaf, Green Beans, Broccoli, Fire Grilled Squash, Hoisin Brussels Sprouts, Fries or Fruit.

ADD \$2 for Jumbo Asparagus or Shitake Truffle Black Rice.

DESSERTS

Death by Chocolate Cake, Maple Nut Pie, French Silk Pie, Key Lime Pie,

Coconut Cream Pie, Cream Brulee, Cheesecake. \$7

EXECUTIVE CHEF-
MARCO MARTINEZ
05/2024

Abilene Country Club