

Menu

STARTERS

Quatro Amigos \$12.95

Pico De Gallo, Salsa Roja, Queso and Guacamole with House Made Tortilla Chips.

Jumbo Lump Crab Cakes \$19.95

Kale Coleslaw, Sunflower Seeds, Apple Vinaigrette, Red Pesto Cream, Lemon.

Classic Shrimp Cocktail \$15.95

Eight Prawns, Cocktail Sauce, Lemon Wedge, Artisan Crackers.

Grilled Bruschetta \$11.95

Grilled Focaccia, Pesto, Burrata, Sundried Tomatoes, Mixed Greens, Balsamic Glaze.

Beef Tenderloin Nachos \$16.95

House Made Tortilla Chips, Pico de Gallo, Jalapenos, Sour Cream, Guacamole, Salsa.

Charcuterie Board \$12.95

Assorted Meats, Cheeses, Crackers, Fig Jam, Fruit.

French Onion Soup \$8.95

Thyme Scented with White Wine, Swiss and Provolone, House Made Crouton.

Fried Calamari Strips \$12.95

Crispy Calamari Steak Strips, Sweet Chili Sauce, Cilantro, Fresh Lime.

Basil Butter and Bread \$4.95

Chef's Basil Butter, Artisan Olive Bread.
Served complimentary with any bottle of wine.

Mediterranean Plate \$11.95

House Roasted Garlic Hummus, Tomato Cucumber Feta, Mixed Greens, Olives, Sumac, EVOO Grilled Flatbread.

Spinach Jalapeno and Artichoke Dip \$10.95

Served with House Made Tortilla Chips.

Cheese Planks \$11.95

Italian Bread Crumb Crusted Mozzarella with Marinara and Ranch.

ENTREE SALADS

Filet Steak Salad \$24.50

Beef Tenderloin, Spinach Salad, Red Onions, Hard Boiled Egg, Tomato, Mushrooms, Chopped Bacon, Goat Cheese, Hot Bacon Vinaigrette Dressing.

Mandarin Chopped Salad \$19.95

Coconut Shrimp, Chopped Romaine, Red Peppers, Green Onions, Edamame Beans, Carrots, Sprouts, Fried Rice Noodles, Pineapple, Mandarin Oranges, Cashews, House Ginger Dressing.

Fiesta Salad \$15.95

Seasoned Taco Beef, Chopped Romaine Lettuce, Avocado, Jack & Cheddar Cheese, Diced Tomato, Black Beans, Tortilla Strips, Avocado Cilantro Dressing.

Pistachio Chicken Salad \$18.95

Pistachio Crusted Chicken with Chopped Romaine, Candied Pecans, Bleu Cheese, Crispy Wontons, Artichokes and Hearts of Palm, House Bleu Cheese Vinaigrette.

Cobb Salad \$15.95

Chopped Grilled Chicken, Chopped Iceberg Lettuce, Diced Avocado, Chopped Bacon, Hard Boiled Egg, Tomato, Ranch Dressing.

Grilled Salmon Caesar Salad \$18.75

Grilled Salmon Filet on a Bed of Romaine Lettuce, Caesar Dressing, Shaved Parmesan Cheese, House Made Croutons.

Louie Salad \$18.95

Sliced Avocado with Crab Salad, Shredded Iceberg Lettuce, Tomato, Cucumber, Hard Boiled Egg, Lemon, Radishes, Green Onion, House Made Thousand Island Dressing.

Heirloom Tomato Salad \$14.95

Burrata Cheese, Shaved Parmesan, Focaccia Croutons, Fried Basil, Mixed Greens, Red Wine Vinaigrette with Balsamic Glaze.

EXECUTIVE CHEF-
MARCO MARTINEZ
05/2024

Abilene Country Club

Menu

SANDWICHES / BURGERS / WRAPS

Comes with your choice of Fries, Chips or Fruit

Prime Rib Philly \$14.95

Shaved House Prime Rib with Grilled Peppers, Onions and Provolone Cheese on a Toasted Hoagie Bun.

Clubhouse Cheeseburger \$16.95

Half Pound Black Angus Beef on a Brioche Bun.

Served with your choice of Cheese, Pickles, Onions, Lettuce, Tomato.

****ADD ON FOR \$1.00 EACH****

Grilled Jalapenos, Mushrooms, Bacon, Green Chili, Avocado, Egg.

The Dunigan Burger \$15.95

Half Pound Angus Beef Patty Served on Marble Rye with Griddled Tomatoes, Onions, Green Chilis and Swiss Cheese.

Club Sandwich \$14.95

Ham, Turkey, Bacon, Swiss Cheese, American Cheese, Lettuce, Tomato and Mayo on Artisan Sourdough Toast.

Knife & Fork Steak Sandwich \$22.95

Grilled 8 oz. N.Y. Strip Steak on an Open-Faced Toasted Garlic Hoagie Roll with Garlic Aioli, Tomatoes, Fresh Arugula.

Cajun Fried Chicken Sandwich \$15.95

Battered Fried Chicken Breast on a Toasted Brioche Bun with Spicy Cajun Coleslaw, Pickles and Crystal Hot Sauce Aioli.

Chipotle Chicken Wrap \$14.95

Crispy Chicken Tenders with Avocado, Lettuce, Tomato, Cheddar Cheese and Pico de Gallo, Chipotle Cream in a Tortilla Wrap.

Italian Panini Sandwich \$14.95

Grilled Chicken Breast on a Ciabatta Roll with Basil Pesto Aioli, Mozzarella Cheese & Sliced Tomatoes, Tossed Mixed Greens Salad.

TEX - MEX / CLUB FAVORITES

The Rustler \$17.95

Black Angus Chopped Steak with Brown Gravy and Crispy Onions. Whipped Potatoes and Green Beans.

Brisket Tacos \$15.95

Slow-n-Low Brisket with Spicy Slaw, Grilled Jalapeno. Choice of Flour or Corn Tortillas. Served with Pinto Beans and Mexican Rice.

ACC Chicken Tenders \$15.95

Five Chicken Tenderloins, Hand Battered Fresh in Buttermilk. With Country Gravy, Fries, Toast.

Lite Bite Senior Filet \$24.95

5 oz. Medallion of Beef Tenderloin Mashed Potatoes and Steamed Broccoli.

Chicken Fried Steak \$18.95

Our House Butcher Cut Steak. Mashed Potatoes, Green Beans and Country Gravy.

Chicken Fried Chicken \$15.95

Shrimp & Catfish Platter \$19.95

Breaded in Buttermilk and Cornmeal. Fries, Hushpuppies and Kale Coleslaw.

Verde Enchiladas \$14.95

Grilled Chicken Enchiladas smothered in Green Chili Sauce and Cheese. Pinto Beans and Rice.

Shrimp Bombay Pasta \$22.95

Spicy Cream Sauce with Shrimp, Bacon, Mushrooms and Jalapeno Peppers. Served with Garlic Toast.

Fish-N-Chips \$22.95

Beer Battered Atlantic Cod. Hand Cut Potato Chips, Kale Coleslaw and Caper Tartar Sauce.

Sizzling Fajitas

Served with Pico de Gallo, Guacamole, Sour Cream, Shredded Cheese, Salsa, Pinto Beans and Rice.

For One: Steak or Shrimp- \$24 Chicken- \$20

For Two: Steak or Shrimp- \$42 Chicken- \$35

EXECUTIVE CHEF -
MARCO MARTINEZ
05/2024

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