

YACHT CLUB

LUNCH

SNACKS

VG FRIED ITALIAN BURRATA | 18

Balsamic roasted mushrooms, arugula, tomato-basil jam, warm sliced bread

GF JUMBO LUMP CRAB & SHRIMP LOUIE SALAD | 19

Hearts of palm, capers, heirloom cherry tomatoes, avocado, asparagus, louie dressing

GF VG LBJ CHOPHOUSE SALAD | 14

spinach & kale, candied pecans, chickpeas, avocado, pickled red onion, golden raisin, "everything bagel spice" & smoked shallot vinaigrette

EGG CLASSICS

RISE N' SHINE | 13

Two eggs any style, breakfast potatoes, roasted tomato, asparagus, choice of bacon or sausage links

YOU CALL IT OMELET | 14

Ham, spinach, tomato, bacon, mushroom, cheddar cheese, peppers, onions, asparagus, breakfast potatoes, roasted tomato

VG CRUSHED AVOCADO TOAST | 12

Spring onions, sriracha, two poached eggs, sliced heirloom tomato, shaved radish

CRAFTED SANDWICHES

All sandwiches served with truffle-parmesan fries or seasonal fruit cup.

*Gluten-Free Bread available on request

ITALIAN DIP | 17

Shaved prime rib, sundried tomato pesto, provolone, roasted garlic & onion jus, toasted hoagie roll

HSB TURKEY CLUB WRAP | 14

Tomatoes, cheddar cheese, lettuce, Applewood-smoked bacon, basil pesto aioli

CLASSIC BLTA | 14

Applewood-smoked bacon, green leaf lettuce, beefsteak tomatoes, basil pesto aioli, sliced avocado, wheat berry bread

YACHT CLUB PRIME BURGER | 16

Kobe beef patty, aged white cheddar, bourbon-bacon-onion jam, green leaf lettuce, sundried tomato aioli, brioche roll

CHICKEN SALAD SLIDERS | 15

Texas pecans, celery, red onion, grapes, poppy seed, lettuce, tomato, brioche buns

MENU PREPARED BY

EXECUTIVE SOUS CHEF CINDY CROWE & CULINARY TEAM

MIXOLOGY OFFERINGS

SUNRISE MIMOSA | 10

Your choice of juice:

Orange, Cranberry, Ruby Red Grapefruit or Pineapple

BAYSIDE BELLINI | 11

Skyy Vodka, Orange Juice, Peach Puree, Champagne

TROPICAL SUNSET SANGRIA | 11

Red Wine, Prickly Pear Juice, Strawberry Puree, Orange Juice, Club Soda

SIGNATURE BLOODY MARY | 12

House-made Bloody Mary Mix, Effen Vodka, Bacon, Celery, Lime

We support local farms, all-natural meat producers, ethically and sustainably fished seafood purveyors, and use organic products whenever possible. If you have any concerns regarding food allergies, please alert your server prior to ordering.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. February 25, 2019