

# DINNER

The Clubs at  
Houston Oaks

## SHARED PLATES

**Spinach & Artichoke Gratin**, *smoked gouda, swiss, lemon thyme, roasted artichokes, garlic crostini* 12 (V)

**Crispy Pistachio-Crusted Calamari**, *arugula, sun-dried tomato aioli* 18

**Fresh Ahi Tuna Tostadas**, *avocado, pickled vegetables, garlic-sriracha aioli, crispy tortillas* 19

**Southwestern Spring Roll Lettuce Wraps**, *pickled red onions, jalapeño crema, fire-roasted salsa* 12

**Herb-Infused Butternut Squash Hummus**, *roasted brussels sprouts, fresh carrots, olives, tomato, pepitas, pita bread, taro root vegetable chips* 16 (V)

**D.I.Y. Charcuterie & Cheese Board**, *choice of four* 21

**Spicy Chicken Curry**, *aubergine, bell pepper, lemongrass, coconut milk, fresh baked naan* 18

**Crisp Sumac-Dusted Shrimp**, *edamame, chia seeds, avocado, pistachios, arugula, zaatar-lemon yogurt sauce* 23

**Fried Texas Yard Bird**, *quail & chicken morsels, sweet chili, citrus, jalapeño, cilantro* 18

**Weekly Risotto**, *ever-changing* 18

## SOUPS, GREENS & BOWLS

**Soup of the Day** Cup 6 | Bowl 8

**Gumbo**, *chicken, shrimp, crawfish, sausage, rice* Cup 7 | Bowl 8

**The Oaks Signature Salad**, *tomato, cucumber, carrot, choice of dressing* 7 (V/GF)

**Fig & Toasted Walnut Salad**, *prosciutto, goat cheese, arugula, citrus vinaigrette* 12

**Signature Autumn Salad**, *aquaponic greens, maple-butternut squash, candied pecans, cranberries, jazz apples, goat cheese, cinnamon, white balsamic vinaigrette* 15

**Golden Roasted Beets**, *orange segments, toasted pine nuts, pecorino, arugula, cherry balsamic vinaigrette, parmesan crisp* 10

**Hawaiian Tuna Poke Bowl**, *long-grain brown rice, avocado, mango, pineapple, green onion, cucumber, radish, edamame, soy sauce* 25

## WOOD-FIRED FLAT BREADS

**Butter-Poached Lobster Bruschetta**, *mozzarella, basil, garlic confit* 21

**Fig & Goat Cheese**, *mozzarella, prosciutto, arugula, sundried tomatoes, brussel sprouts, zucchini* 17

## WOOD FIRED PIZZA

**Margarita**, *heirloom tomato, mozzarella, basil, olive oil* 14

**Prosciutto & Mushroom**, *tomato, mozzarella, pecorino, parmesan, arugula, olive oil, sundried tomato, garlic, parsley* 15

**Italiano**, *sausage, soprasetta, pepperoni, capicola, pancetta, mozzarella, marinara sauce* 16

**The Cubano**, *applewood bacon lardons, pickled red onions, sliced prosciutto, mozzarella, mustard sauce* 17

**Smoked Salmon Pizza**, *roasted peppers, arugula, mushrooms, truffle oil, mozzarella, white sauce* 19

\*(V) Vegetarian (GF) Gluten-Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## SEASONAL ENTRÉES

**Slow-Braised Angus Beef Short Rib,**  
*roasted mushrooms, root vegetables, butternut  
squash risotto, pickled mustard seeds, whisky jus* 36

**Thai-Style Roasted Chicken,** *half bone-in  
chicken, asian spices, kai lan, bell pepper, auber-  
gine, jasmine rice* 28

**Tumeric-Roasted Cauliflower ‘Steak’,** *sumac,  
garlic, beetroot risotto, broccolini, toasted pepitas,  
ginger-carrot sauce* 23 (V/GF)

## PASTAS & SEAFOOD

**Pan Seared Diver Scallop & Shrimp,**  
*saffron orecchiette pasta, lemon-caper sauce,  
tomato, artichoke, asparagus, pecorino* 38

**Pan Seared Salmon,** *wild mushrooms, basil,  
grape tomatoes, potato gnocchi pasta, spinach,  
butternut squash purée, sage* 28

**Indonesian-Style Shrimp Curry,** *kaffir-lime  
leaf, coconut milk, kai lan, bell peppers, zucchini,  
aubergine, ginger, jasmine rice, green onion* 34

**Gold Ring Wagyu Bolognese,**  
*slow-simmered ground short rib & chuck,  
aromatic herbs, vegetables, red wine, basil,  
pecorino, bucatini pasta, burrata* 28

## FROM THE GRILL

*includes a choice of  
sauce & two sides*

**The Classic,** *10oz angus beef burger,  
aquaponics, tomato, aged cheddar,  
bacon-onion jam, brioche bun* 18

**The B.O.M. - Burger of the Month**  
*Please see our service team for more  
details on this month’s feature*

**\*All Steaks are Centercut Prime from  
Gourmet Ranch**

6oz | 8oz **Angus Beef Filet** 57 | 77

16oz **Prime Ribeye** 79

16oz **Prime N.Y. Strip** 72

16oz **Double - Cut Bone-in  
Pork Chop** 36

12oz **Wagyu Delmonico** 40

*Add On:*

**Crab Oscar** 12 | **Two Jumbo Shrimp**  
**12 | Two Grilled Texas Quail** 30

*Choice of Sauce:*

Demi-Glace, Au Poivre, Bearnaise

## SIDES

**Onion Rings** 7

**Roasted Garlic Mashed Potato** 5

**Sweet Potato Fries** 5

**Parmesan Truffle Fries** 7

**Herb Roasted Fingerling Potatoes** 8

**Grilled Asparagus** 8

**Loaded Baked Potato** 8

**Truffle Mac & Cheese** 10

**Seasonal H.O. Garden Vegetables** 7

**Roasted Soy-Garlic Brussel Sprouts** 9

**\*Lobster Mac & Cheese Au Gratin,**  
*lobster morsels, 3-cheeses, parmesan garlic crust* 25  
*\*not available as included side dish*

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