



EST. 1944

BEEVILLE
- COUNTRY CLUB -

DINNER MENU

Your paragraph



DINNER MENU

APPETIZERS

Homestyle Tortilla Chips

with Salsa (\$8)
with Queso (\$10)
with Guacamole (\$12)

Bacon Chicken Wraps 14

Six pieces of bite size chicken breast stuffed with jalapeños & wrapped in crispy bacon. Served with your choice of dipping sauce.

Substitute chicken for jumbo shrimp (\$26)

Romeo's Platter 24

An assortment of fried squash, stuffed jalapeños, cheese sticks, fried green beans, fried mushrooms and sweet potato fries

Panchos 10

Tortilla chips baked with a layer of refried beans and cheese, topped with guacamole. Add chicken or beef for \$5.00.

Shrimp Cocktail 16

Four boiled jumbo gulf shrimp served with spicy cocktail sauce in a martini glass.

Crawfish & Queso 14

This spicy cheese dip is the perfect marriage of Cajun and Mexican. Served with homestyle chips, the creamy queso is peppered with bits of crawfish and andouille sausage.

Fried Vegetables 12

Hand-battered fried tomatoes, green beans, or mushrooms golden fried and served with ranch dressing.

Cheese Sticks 12

Seven Fried Cheese Sticks served with marinara sauce.

Fried Calamari 14

Lightly breaded and gently fried. Served with warm cocktail or marinara sauce.

Quail Legs 18

Ten quail legs, your choice either fried served with white gravy sauce or sautéed served with chipotle sauce.

Soup of the Day

Cup \$4.75/ Medium \$5.75/ Bowl \$7.50

SALADS

BCC Cobb Salad 18

Three jumbo shrimp & crab meat served on a bed of mixed greens with plump cherry tomatoes, marinated artichoke hearts, fresh hard boiled egg, green olives & avocado slices. Paired with a remoulade sauce.

Grilled Salmon Salad 18

Wild caught Atlantic Salmon served over Arcadian greens with shredded Parmesan cheese, red cherry tomatoes & sliced avocado. Paired with house-made tangy chipotle dressing.

Caesar Salad 15

Classic shredded romaine lettuce topped with parmesan cheese, herb baked croutons and grilled or blackened chicken. Paired with traditional Caesar dressing.

Nutty Chicken Salad 16

6 oz of fresh grilled chicken breast wreathed by shredded mixed greens, seasonal fruit, diced avocado, walnuts & blue cheese crumbles. Paired with house chick dressing.

Chef Salad 14

Enjoy this classic salad of turkey, ham, hard-boiled egg, shredded American cheese, red onion, garden cherry tomatoes and crispy bacon bits on a bed of romaine and iceberg lettuce. Served with your choice of dressing.

Chicken Tender Salad 15

Your pick of hot & crispy or fresh grilled chicken tenders served with cool romaine and iceberg greens, cucumbers, red cherry tomatoes and a hard boiled egg. Paired with honey-mustard dressing.

Fresh Spinach Salad 12

Light & sweet mandarin oranges, juicy red grape tomatoes and purple onions make a lovely medley atop a bed of fresh spinach. Paired with Texas pecans, Feta cheese crumbles & your dressing of choice. Add grilled chicken breast (\$5)

Fiesta Salad 16

An exciting blend of mixed greens, your choice of seasoned chicken or ground beef, sweet corn kernels, black beans, ripe tomatoes & diced avocado. Shredded cheese, tortilla strips, sour cream & picante sauce add extra flavor. Paired with our cilantro dressing.

BCC Market Chicken Salad 12/14

Market fresh cold chicken salad, served one of two ways: With fresh seasonal fruit (\$12) or served in a half an avocado with fresh seasonal fruit (\$14)



DINNER MENU

SIGNATURE CLASSICS

BCC Chef's Culinary Specials

Served with house salad or soup, and choice of potato, wild rice or a seasonal vegetable.

Shrimp Served Your Way	24	Pecan Crusted Chicken	19
Five jumbo gulf shrimp cooked to your desire: golden fried, grilled or blackened. Served with generous portions of your choice of cocktail or tartar sauce.		6oz Chicken breast rolled in pecans and seasoned bread crumbs, topped with vin blanc sauce.	
New York Strip	30	Wild Caught Salmon	24
Grilled or hand-battered and served with loaded mashed potatoes.		Wild caught Salmon filet baked with a crust of your choice: pecan or parmesan. Served with decadent vin blanc or chipotle sauce.	

DINNER ENTREES

Classic Favorites

Served with house salad.

21-Day Aged Choice Beef

House Ribeye	38
Perfectly aged club trimmed ribeye steak with exceptional marbling and deliciously juicy. Perfectly seasoned and chargrilled to satisfy any appetite.	
8oz Filet Mignon	36
Center portion of tenderloin char grilled and topped with creamy horseradish butter.	

Seafood

Shrimp & Grits	24
4 Jumbo grilled shrimp served over a warm bed of classic Southern grits.	
Grilled Snapper	24
8oz filet, blackened or grilled to perfection, served over spinach.	

SPECIALTIES

Served with house salad or soup.

Pork Chop	18	Fried Catfish	18
Grilled 12oz bone-in pork chop with demi-glaze, served with wild rice and stir fried vegetables.		Hand battered American Catfish filet fried to a perfect golden crisp, served with sweet potato fries.	
Chicken Strips	14	Chicken Florentine	20
Hand breaded chicken breast strips fried golden brown served with mashed potatoes and a cream gravy.		Seasoned grilled chicken breast on a bed of sauteed spinach topped with feta cheese, diced tomatoes, finished with a white wine lemon butter sauce.	
The Perfect Fit	14	Chicken Fried Steak	18
Chicken breast seasoned and grilled to juicy perfection and served with grilled vegetables.		Tender hand-breaded Black Angus beef cutlet served with loaded mashed potatoes and covered with country style black pepper cream gravy.	
Pasta Alfredo	12	Salisbury Steak	18
Fettuccini pasta tossed in creamy alfredo sauce, dusted with parmesan cheese. Add 3 jumbo shrimp for \$12 or add chicken for \$6.		Ground chuck cooked to temperature with grilled onions a demi-glaze loaded mashed potatoes.	
Baja Fish Tacos	16		
Golden fried fish and served on corn tortillas with cabbage, baja white sauce, and home chips. Grilled or Fried Shrimp (\$22)			



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TOPPINGS & ADD-ONS

Shiner Bock Demi-Glaze	6	Mushroom & Onions Topping	5
Beef stock, Shiner Bock and butter make for a luscious thick glaze topping perfect for any meat.		Scrumptious sauteed mushrooms and onions elevate any meal and are especially delectable on mashed potatoes.	
Oscar Topping	12	Chimichurri Sauce	8
Butter & Crabmeat melt atop your dish of choice.		Enjoy this bright & tangy flavoring as a marinade or as an accompaniment to all cuts of beef.	
3 Jumbo Shrimp	12		
Add 3 Jumbo Gulf Shrimp prepared your way to any order.			

SANDWICHES

Reuben	14	Grilled Birdie	14
Layers of shaved corned beef, sauerkraut, and creamy swiss cheese on toasted Rye bread with stone ground mustard.		Grilled chicken breast topped with a melted slices of Swiss and American cheeses. Served on a sourdough bun with avocado and bacon.	
Classic BLT	12	Philly Cheesesteak	14
An American favorite, enjoy crispy center-cut bacon, lettuce, and tomato on your choice of white or wheat bread. Add avocado for \$2		Swiss cheese melts on a mound of grilled steak, green bell peppers and onions. Served on a traditional hoagie roll.	
Chicken "Bleu"	14	Club	15
Grilled chicken breast topped with melted blue cheese on a bed of fresh spinach & tomato. Served in a warm sourdough bun.		All the best meats & cheese in one sandwich. Bacon, ham & roasted turkey breast, stacked between Swiss & American cheeses, lettuce and tomato. Served on your choice of bread.	
Turkey Wrap	12	Mediterranean Veggie	14
Roasted turkey breast, fresh tomatoes & field greens, and guacamole wrapped in wheat flatbread with a ranch dressing. Substitute for chicken (\$5) or Grilled Shrimp (\$12)		Greek-style Feta cheese and garlic spicy hummus served on whole wheat bread with a medley of leaf lettuce, fresh cilantro, garden tomato, crisp cucumber and red onion.	
Black Angus Cheese Burger	12	Chicken Salad Croissant.	12
8oz of flame grilled American black angus hamburger served open face on a warm buttered bun with classic toppings of cheese, lettuce leaf, juicy tomatoes, pickles & red onion.		Classic chicken salad with dried cranberries and pecan pieces served between a buttered French croissant.	

Additional add-ons include:

- Bacon (\$1.25)
- Sautéed onions (\$.75)
- Sautéed mushrooms (\$1.00)
- Egg (\$1.00)
- Guacamole (\$1.50)
- Sliced avocado (\$2.00)
- Grilled jalapeños (\$.75)
- Sourdough bun (\$.75)

SUNDAY BUFFET	Regular	17.75
11:30 a.m. - 1:30 p.m.	Senior	15.75
	Under 12	10.75
WEDNESDAY BUFFET	Regular	14
11:30 a.m. - 1:30 p.m.		



DINNER MENU

DESSERTS

Brownie	7	BTS Pie	7
Decadent chocolate fudge brownie served hot plain or à la mode (\$9)		Silky chocolate pudding pie.	
Buttermilk Pie	6	Italian Cream Wedding Cake	7.50
A southern classic, this custard pie tastes of vanilla and brulee sugar.		The rich thick pecan and coconut filled batter is only trumped by the decadent cream cheese frosting.	

CHILDREN'S MENU

Includes choice of fries, chips or fruit.

Chicken Strips or Dino Nuggets	10
Bite-size chicken strips served with warm white pepper gravy.	
Cheeseburger	10
Juicy kid-sized hamburger with classic toppings.	
Grilled Cheese Sandwich	8
A classic every kid loves. American cheese melted between toasty slices of white bread.	
Mac & Cheese	7
For the picky eater. Velvety cheese & fresh macaroni noodles are baked together.	



BIRTHDAY DINNER

Don't forget! Club members enjoy a complimentary entree anytime during their birthday month. Ask your server today to comp your meal if you're celebrating!

BOOK YOUR NEXT PARTY WITH US

Beeville Country Club proudly hosts large parties and events. Contact General Manager Leticia Muñoz to learn more.

