

*Sulphur Springs Country Club's*

# 511 CHOPHOUSE

*Serving Members with Pride*

## Starters

**Grilled Chicken Wings** | *sweet tea brined, burnt-scallion bbq sauce, fresh scallions, roasted peanuts* | 14

**Creole Crab Cakes** | *crab cakes, remoulade, charred green onion* | 16

**Cold Smoked Beef Carpaccio** | *beef tenderloin, cured egg yolk, parmesan, arugula, xvoo* | 12

**Ahi Tuna Poke** | *sweet ginger soy, green onion, marinated fruit, sesame seed, wonton chips* | 10

**Cast Iron Buttermilk Biscuit Board** | *buttermilk biscuit, bacon jam, jalapeno jelly, TX honey butter* | 6

## The Greens

**SSCC Wedge** | *blue cheese, bacon jam, spicy pecan, marinated tomato* | 8

**TX Caesar Salad** | *romaine, parmesan, croutons, jalapeno caesar dressing, crispy tortilla strips* | 10

**Seared Ahi Tuna Salad** | *seared ahi tuna, green onion, carrots, cucumber, house lettuce mix, ginger-soy vinaigrette* | 12

## Fish & More

**Duo of Pork** | *pork tenderloin, smoked pork belly, apricot glaze, baby carrots, crispy potato* | 28

**Atlantic Salmon** | *romesco sauce, leeks, basmati rice* | 28

**Smoked TX Chicken** | *sweet tea brined, brussels sprouts, roasted sunchoke, rosemary* | 23

**Blackened Trout** | *sausage dirty rice, celery, onion, bell pepper, remoulade* | 24

**Herb Lamb Rack** | *farro risotto, crimini mushrooms, orange* | 33

## Hand Cut Steaks

**Spice Rubbed Beef Tender** | *10oz beef tender grilled, roasted potatoes, baby carrot, chimichurri sauce* | 30

**Award Winning 40 Day Rib Eye** | *14oz rib eye, bacon green beans, crushed fingerling, garlic butter* | 32

**WFC Signature Filet** | *8oz filet, smoked butter poached potato, red wine glaze, sautéed mushrooms* | 35

## Sides For The Table

*All of our delicious sides are portioned for two guests.*

**Bourbon-Ginger-Glazed Baby Carrots** | *bourbon, ginger, orange* | 6

**Bacon Brussel Sprouts** | *garlic, red onion, bacon, white wine* | 6

**Sausage Dirty Rice** | *spicy sausage, holy trinity* | 6

**4 Cheese Mac & Cheese** | *sharp cheddar, monterey jack, gouda, chevre* | 5

**Crushed Fingerlings** | *fingerling, rosemary, chive* | 6

**Herb Roasted Potatoes** | *yukon gold potato, herbs* | 5

**Sautéed Mushrooms** | *crimini mushrooms, vegetable stock* | 5

For Reservations, call office: 903.885.4748 Chophouse Hours Friday & Saturday 5:00 PM - 9:00 PM

*\*Chef Notice: There is a risk associated with certain undercooked or raw proteins. Anyone with a compromised immune system or illness should refrain from consuming these items in any form. Our kitchen and bar use nuts, dairy, gluten, and the like. Please inform your server of any allergy concerns.*

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**5 1 1 CHOPHOUSE**

**Member Favorite:**  
**Murphy Goode Sauvignon Blanc**  
**8 glass 30 bottle**

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**Red Wine**

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	<b>Glass/Bottle</b>
<b>ALIAS MERLOT</b> California <i>raspberry, mulberry</i>	5/18
<b>BLACK BOX MERLOT</b> California <i>bing cherry, plum, chocolate</i>	6
<b>ALIAS CABERNET</b> California <i>ripe dark fruit, vanilla</i>	9/35
<b>BLACK BOX CABERNET</b> Chile <i>black currants, chocolate</i>	6/20
<b>LIBERATED</b> North Coast <i>black cherry, currant, vanilla</i>	9/35
<b>ALAMOS MALBEC</b> Argentina <i>dark cherry, blackberry</i>	8/24
<b>MENAGE A TRIOS</b> California <i>bold blackberry, raspberry</i>	8/25
<b>MURPHY GOODE RED BLEND</b> California <i>cherry, raspberry, blueberry</i>	9/35
<b>LA CREMA PINOT NOIR</b> Sonoma <i>red, blue and blackberry fruit, blood orange</i>	13/50
<b>KENDALL JACKSON PINOT NOIR</b> California <i>black cherry, raspberry fruit</i>	7/25

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**White Wine**

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<b>ALIAS CHARDONNAY</b> California <i>crisp pear, pink lady apples</i>	5/20
<b>BLACK BOX CHARDONNAY</b> California <i>apple pie, lemon tart, vanilla cream</i>	6
<b>LA CREMA CHARDONNAY</b> Sonoma <i>yellow plum, honeydew melon</i>	11/45
<b>MURPHY GOODE CHARDONNAY</b> California <i>ripe apple, vanilla, lemon curd</i>	6/20
<b>KENDALL JACKSON CHARDONNAY</b> California <i>vibrant peach, mango</i>	8/30
<b>MURPHY GOODE SAUVIGNON BLANC</b> North Coast <i>orange blossom, tangerine</i>	8/30
<b>SIDURI</b> Willamette Valley <i>dark, earthy nuanced spice</i>	65
<b>ELENA FRIZZANTE MOSCATO</b> Italy <i>grape, citrus peach</i>	6/18
<b>CARMEL ROAD RIESLING</b> Monterey <i>grapefruit, peach, guava</i>	8/30
<b>Barrymore Pinot Grigio</b> California <i>apple peels, squeezed lime, jicama, asian-pear</i>	11/40