

Sulphur Springs Country Club's  
**5 1 1 CHOPHOUSE**

*Serving Members with Pride*

## Starters

**Chilled Grilled Shrimp** | Kalamata Olives, SSCC Cocktail Sauce, Charred Lemon | **15**

**Creole Crab Cakes** | Crab Cakes, Remoulade, Charred Green Onions | **16**

**Ahi Tuna Poke** | Ahi Tuna, Sweet Ginger Soy, Green Onions, Sesame Seeds, 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, Tomato | **8**

**Grilled Caesar Salad** | Grilled Baby Head of Romaine, Parmesan, Croutons, Caesar, Grilled Chicken | **12**

**Seared Ahi Tuna Salad** | Ahi Tuna, Green Onions, Carrots, Cucumber, House Lettuce Mix, Ginger-Soy Vinaigrette | **12**

## Fish & More

**Pork Loin** | Ras El Hanout Spiced Pork Loin, Smoked Potato, Sautéed Mushrooms, Blackberry Mostarda | **18**

**Atlantic Salmon** | Yakitori Sauce, Scallions, Miso Basmati Rice | **28**

**Chicken** | Thyme Rosemary Butter, Butternut Squash Puree, Brussels, Chicken Au Jus | **18**

**Trout** | Blackened Rainbow Trout, Dirty Rice, Holy Trinity, Creole Sauce | **26**

## Hand Cut Steaks

**60 Day Dry Aged Rib Eye** | 12oz Dry Aged Rib Eye, Bacon Green Beans, Crushed Yukon, Garlic Butter | **32**

**40 Day Rib Eye** | 12oz Rib Eye, Bacon Green Beans, Crushed Yukon, Garlic Butter | **30**

**NY Strip** | 16oz NY Strip, Roasted Potatoes, Baby Carrots, Miso Butter | **34**

## Sides For The Table

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

**Bacon Brussel Sprouts** | Garlic, Red Onion, Bacon, Brussel Sprouts | **6**

**Bacon Green Beans** | Bacon, Green Beans, White Wine | **6**

**Mac & Cheese** | Sharp Cheddar, Parmesan, Elbow Pasta | **5**

**Crushed Yukon** | Yukon Gold Potato, Rosemary, Chive, XVOO | **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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## Featured Wine/Entree

*We Feature Select Wines & Entrees Here.*

### White

<b>Alias Chardonnay</b> <i>California</i>	5/20
<i>Crisp pear, Pink Lady Apples</i>	
<b>La Crema Chardonnay</b> <i>Sonoma</i>	11/45
<i>Yellow Plum, Honeydew Melon</i>	
<b>Murphy Goode Chardonnay</b> <i>California</i>	6/20
<i>Ripe Apple, Vanilla, Lemon Curde</i>	
<b>Kendall Jackson Chardonnay</b> <i>California</i>	8/30
<i>Vibrant Peach, Mango</i>	
<b>Murphy Goode Sauvignon Blanc</b> <i>North Coast</i>	8/30
<i>Orange Blossom, Tangerine</i>	
<b>Menage A Trios Moscato</b> <i>California</i>	7/28
<i>Luscious peach, apricot</i>	
<b>Carmel Road Riesling</b> <i>Monterey</i>	8/30
<i>Grapefruit, Peach, Guava</i>	
<b>Barrymore Pinot Grigio</b> <i>California</i>	11/40
<i>Apple Peels, Squeezed Lime, Jicama</i>	
<b>Kendall Jackson Pinot Gris</b> <i>California</i>	60
<i>Ripe, crispy citrus flavor</i>	

### Spirits

#### Vodka

Grey Goose, Ketel One, Tito's

#### Rum

Bacardi, Malibu, Captain Morgan

#### Whiskey

Crown Royal, Jameson, Jameson Black, Red Breast 12, Buchmill's 18, Buchmill's 21, TX Blended, Jack Daniels, Makers Mark, Bulleit, Knob Creek

#### Scotch

Glenlivet 12, GlanMorangie Original, Johnny Walker Red, Johnny Walker Black, Macallan 12, Chivas, Buchanan's, Dewar's

#### Tequila

Maestro Dobel, Patron, Don Julio

#### Gin

Bombay Sapphire, Tanqueray, Hendrick's

### Red

<b>Alias Merlot</b> <i>California</i>	5/18
<i>Raspberry, Mulberry</i>	
<b>Murphy Goode Merlot</b> <i>California</i>	9/35
<i>Bing Cherry, Plum, Chocolate</i>	
<b>Alias Cabernet</b> <i>California</i>	6/20
<i>Ripe Dar Fruit, Vanilla</i>	
<b>Liberated Cabernet</b> <i>North</i>	9/35
<i>Black Cherry, Currant, Vanilla</i>	
<b>Alamos Malbec</b> <i>Argentina</i>	8/24
<i>Dark Cherry, Blackberry</i>	
<b>Menage A Trios</b> <i>California</i>	8/25
<i>Bold Blackberry, Raspberry</i>	
<b>Murphy Goode Red Blend</b> <i>California</i>	9/35
<i>Cherry, Raspberry, Blueberry</i>	
<b>La Crema Pinot Noir</b> <i>Sonoma</i>	13/50
<i>Red, Blue and Blackberry Fruit, Blood Orange</i>	
<b>Kendall Jackson Pinot Noir</b> <i>California</i>	7/25
<i>Black Cherry, Raspberry Fruit</i>	
<b>Siduri Pinot Noir</b> <i>Willamette Valley</i>	65
<i>Dark, Earthy Nuanced Spiced</i>	
<b>Murphy Goode Cabernet</b> <i>Alexander Valley</i>	65
<i>Blackberry, black cherries, vanilla</i>	

### Draft Beer

Dos Equis, Coors Light, Revolver Blood & Honey, Tecate Light

### Bottled Beer

#### Domestic

Bud Light, Coors Light, Miller Lite, Michelob Ultra, Bud Light Lime, Budweiser, Coors Original, Michelob Ultra Lime Cactus

#### Import

Shiner, Dos XX, Landshark, Revolver Ironhead IPA, Upslope Lager, Deep Ellum Dallas Blonde, Guinness, Modelo Especial, Tecate, Rahr Blonde, Rahr Texas Red