

AFTER 5 MENU

Executive Chef Andy Locklear
Executive Sous Chef Johnny Diaz
Sous Chef Charlie Harris

Appetizers

- Shrimp Cocktail** 13
5 north atlantic shrimp served with cocktail sauce
- Shrimp and Grits** 14
4 atlantic shrimp with spicy cheese grits and french brochette
- Maryland Crab Cakes** 15
3 crab cakes with a roasted red pepper remoulade sauce
- Asian Spring Rolls** 12
3 vegetable spring rolls with a spicy teryaki gochujang chili sauce

Salads

add ons: grilled or fried chicken \$6 chicken salad \$5 salmon \$13 steak \$13

- BCC Fuzzy Salad** 12
spring mix, shredded cheese, green olives, hard boiled egg, onions, tomatoes, cucumber, and housemade croutons with choice of dressing
- Classic Caesar Salad** 7
romaine hearts, parmesan cheese, and housemade croutons tossed in ceasar dressing
- Grilled Romaine Salad** 13
grilled romaine hearts, bacon, parmesan cheese with a balsamic glaze
- Cobb Salad** 13
spring mix, grilled chicken, avocado, boiled eggs, blue cheese crumbles, bacon, tomatoes, and roasted corn

Entrees

all cuts of beef are certified angus

- Surf & Turf** 35
8oz sirloin and (5) grilled shrimp or (5) fried shrimp béarnaise sauce
garlic mashed potatoes and roasted vegetable medley
- Filet Mignon** 38
8oz certified angus filet mignon
green peppercorn brandy sauce
garlic mashed potatoes and roasted vegetable medley
- Wrangler Ribeye** 40
14oz certified angus ribeye
whiskey shallot compound butter
baked potato and grilled asparagus
- Pan Roasted Sea Scallops** 31
pesto hollandaise
roasted mushroom risotto and sauteed spinach
- Achiote Rubbed Pork Chop** 28
orange jalapeno marmalade
baked sweet potato with maple butter and crispy brussel sprouts
- Blackened Fresh Norwegian Salmon** 30
8oz fresh norwegian salmon blackened
roasted tomato and crawfish butter sauce
boudin dirty rice and sauteed spinach
- Shrimp Scampi Provencal** 25
fettuccini pasta in a white wine, garlic butter sauce with tomatoes, and sliced scallions
boursin cheese bread

Sides and Add Ons

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| Pan Seared Shrimp (5) | 11 | Vegetable Medley | 5 | Caramelized Onions | 4 |
| Loaded Baked Potato | 6 | Wild Mushroom Risotto | 5 | Green Peppercorn Brandy Sauce | 4 |
| Baked Sweet Potato | 6 | Spicy Cheese Grits | 5 | Béarnaise Sauce | 4 |
| Loaded Mashed Potatoes | 6 | Boudin Dirty Rice | 5 | Demi Glaze | 3 |
| Grilled Asparagus | 5 | Seasoned Basmati Rice | 5 | | |
| Sautéed Spinach | 5 | Sautéed Mushrooms | 4 | | |

BROWNWOOD COUNTRY CLUB