

RIDGEWOOD COUNTRY CLUB



White

2016	KENDALL JACKSON CHARDONNAY	California	9
2014	CLOS DU VAL CHARDONNAY	Napa, California	12
2016	LA CREMA CHARDONNAY	Sonoma County, California	13
2016	SONOMA-CUTRER CHARDONNAY	Russian River Valley, California	14
2015	NAPA CELLARS SAUVIGNON BLANC	Napa, California	8
2018	OYSTER BAY SAUVIGNON BLANC	Marlborough, New Zealand	9
2017	KIM CRAWFORD SAUVIGNON BLANC	East Coast, New Zealand	11
2015	CA' MONTINI PINOT GRIGIO	Italy	9
2017	SANTA MARGHERITA PINOT GRIGIO	Alto Adige, Italy	16
2015	McPHERSON CELLARS VIOGNIER	Texas	10
2017	VALLEY MILLS VINEYARDS VIOGNIER	Waco, Texas	13
2017	LA CREMA ROSÉ	California	10
2016	CAYMUS CONUNDRUM SPARKLING ROSÉ	California	15
2016	LUMA CELLARO NERO D'AVOLA	Sicily, Italy	9
2012	CRYSTAL CREEK REISLING	Columbia Valley, Washington	10
2014	RUFFINO MOSCATO D'ASTI	Roero, Italy	8
2015	CAYMUS CONUNDRUM WHITE BLEND	California	15

Red

2016	ESTANCIA CABERNET SAUVIGNON	Paso Robles, California	9
2015	J. LOHR SEVEN OAKS CABERNET SAUVIGNON	Paso Robles, California	10
2015	SIMI CABERNET SAUVIGNON	California	15
2013	MURPHY GOODE CABERNET SAUVIGNON	Alexander Valley, California	15
2016	FRANCISCAN CABERNET SAUVIGNON	Napa Valley, California	15
2014	CUTTINGS CABERNET SAUVIGNON	California	25
2015	CLOS DU BOIS MERLOT	North Coast, California	7
2013	KENDALL JACKSON MERLOT	California	11
2014	BOGLE PINOT NOIR	California	8
2016	MEIOMI PINOT NOIR	Sonoma County, California	12
2015	DAVIS BYNUM PINOT NOIR	Sonoma County, California	16
2013	TRIVENTO MALBEC	Mendoza, Argentina	12
2015	TERRAZAS DE LOS ANDES RESERVA MALBEC	Mendoza, Argentina	14

WINE BY THE GLASS

*Prices Have Texas State Sales Tax Included

RCC Favorites

CHIPS, SALSA & QUESO	10	FRIED CATFISH - Two Sides	18/10
CHAMPION SALAD	12/6	CHOPPED STEAK- Two Sides	18
FRIED CHICKEN SALAD	14/7	BUCATINI ALFREDO - Add Chicken +8	12
MURIEL CHICKEN SANDWICH	13	GRILLED SALMON - Two Sides	20
PATTY MELT	14	GRILLED CHICKEN - Two Sides	14
BLT	10		

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Starters

TUNA TATAKI – Avocado, Yuzu-Ponzu, Sriracha, Sesame Wonton	14
GRILLED BRIE – Forrest Berry Sauce, Caramelized Onion, Garlic Crostini, Rosemary	10
GARDEN HUMMUS – Cucumber, Tomato, Olive, Feta, Veggie Sticks, Flatbread	8
GUACAMOLE – Queso Fresco, Salsa Verde, Tortilla Chips, Pepitas	8
COZUMEL SHRIMP COCKTAIL – Tortilla Chips, Tropical Fruit Salsa	12
CRAB & CORN FRITTERS – Citrus Slaw, Remoulade, Green Onion	10
SANTA FE QUESADILLA – Pepper Jack, Green Chile Pork, Corn, Black Bean, Pineapple-Jicama Pico, Lime Crema, Salsa Verde	8

Soups & Salads

SOUPS DU JOUR	6/8
GEM CAESAR – Garlic Herb Crouton, Parmigiano-Reggiano, Chive	6/12
MEDITERRANEAN – Arugula, Quinoa, Cucumber, Tomato, Garbanzo, Olive, Feta, Almonds, Balsamic Vinaigrette	6/12
ARTISANAL – Artisan Greens, Cranberry, Date, Jicama, Farro, Manchego, Pecan, Lemon Vinaigrette	6/12
COBB STACK – Shredded Lettuce, Tarragon Ranch, Blue Cheese, Tomato, Bacon, Egg, Avocado	6/12
WEDGE - Iceberg, Tomato, Red Onion, Bacon, Crumbled Blue, Blue Cheese Dressing	6/12
SIMPLE – Garden Greens, Tomato, Carrot, Cucumber, Choice of Dressing	4/8

Entrees

RIDGEWOOD BURGER - Lettuce, Tomato, Onion	12
GOUDA BURGER – Smoked Gouda, Bacon, Garlic Aioli	14
UMAMI BURGER – Parmigiano-Reggiano, Caramelized Onion, Mushroom, Cress	14
ROASTED SALMON – Ancient Grain, Arugula, Roasted Beets, Feta, Cranberry, Smoked Onion Vinaigrette	20
FRESH CATCH – Chef's Choice	MKT
MAPLE BBQ CHICKEN – Fingerling Potato, Cauliflower, Zucchini, Mushroom	18
8OZ BEEF TENDERLOIN – Whipped Potato, Mushroom, Roasted Tomato, Asparagus, Worcestershire Butter	38
16OZ BONE-IN RIBEYE – Whipped Potato, Mushroom, Roasted Tomato, Asparagus, Worcestershire Butter	38
SHRIMP BUCATINI - Italian Sausage, Mushroom, Spinach, Artichoke, Mozzarella, Tomato-Basil Sauce	22
MUSHROOM RAVIOLI – Sun Dried Tomatoes, Garlic, Mushroom, Asparagus, Parmesan Cream Sauce	16
RANCHERO MAC & CHEESE – Radiatore, Caramelized Onion, Corn, Black Bean, Green Chile Pork, Pepper Jack, Smoked Gouda, Queso Fresco, Bacon, Pepitas	18
GRILLED JUMBO SHRIMP – Fingerling Potato, Broccolini, Mushroom, Tequila-Lime Butter	18
SOUTHERN FRIED SHRIMP – Natural Cut Fries, Citrus Slaw, Cocktail, Remoulade	18

Dinner

MENU

Salad Complements

Grilled Chicken	- 6
Tequila-Lime Shrimp	- 8
Grilled Salmon	- 8
Marinated Steak	- 8
Lump Crabmeat	- 10

Salad Dressings

Caesar	
Balsamic Vinaigrette	
Lemon Vinaigrette	
Tarragon Ranch	
Thousand Island	
Blue Cheese	
Honey Mustard	
Oil & Vinegar	

Sides

Asparagus	- 4
Broccolini	- 4
Mushrooms	- 4
Haricot Verts	- 4
Cauliflower	- 4
Heirloom Carrots	- 4
Natural Cut Fries	- 4
Sweet Potato Fries	- 4
Whipped Potatoes	- 4
Fingerling Potatoes	- 4
Fruit	- 4

Raw Food Disclaimer

These items are cooked to order and may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness