

The Links

AT LAND'S END



Jacky's Pub Dinner Menu

Starters

Rice Paper Shrimp (5) \$12.95
Served with a Thai chili dipping sauce

Fried Calamari \$11.95
Fried to a golden brown and served with warm marinara

Fried Mushrooms (5) \$7.95
Hand battered and fried to a golden brown – served with our made in house ranch

Onion Petals \$8.95
Fried onion petals served with a remoulade dipping sauce

Clubhouse Favorites

All Burgers and sandwiches served with choice of Fries, Potato Chips, Curly Fries, Sweet Potato Fries, Onion Rings (\$1 upcharge), Cup of Soup, Side Salad (\$1 upcharge), Fruit (seasonal), or Tuscan Pasta Salad (seasonal)

Salmon Caesar Salad \$15.95
Hand tossed Caesar salad topped with a 6oz seared salmon fillet

Catfish Basket \$10.95
Two 5 oz. hand battered catfish filets fried to a golden brown and served with French fries and hushpuppies.

East Texas Burger \$10.95
Our signature burger grilled to order, served with lettuce, tomatoes, onions, and pickles on a toasted bun add cheese \$1.00

The Reuben \$10.95
Sliced corned beef topped with Swiss cheese, sauerkraut, and Thousand Island dressing on toasted rye bread

Quesadilla \$12.95
A flour tortilla filled with cheddar jack cheese, pico de gallo, and your choice of fajita chicken or ground beef – served with warm tortilla chips and salsa

Dinner Sides

Baked Potato

Mashed Potato

Creamed Spinach

Sautéed Mushrooms

Green Beans

Broccoli

Side Salad (+\$1)

Dinner

All entrées served with your choice of two sides – Add three scallops (\$7) or three shrimp (\$4) to any entrée

14oz Prime Rib (Friday Only) \$30
Our spice blend crusted prime rib

14oz Rib Eye \$29
Hand cut and grilled to order

8oz Filet \$30
Hand cut and grilled to order

Surf and Turf \$39
8oz Filet hand cut and grilled to order – served with three scallops topped with a garlic lemon butter

Tenderloin Tips \$29
Tips of tenderloin (8oz) seared and topped with a creamy peppercorn sauce

Chicken Fried Steak or Chicken \$15
Hand Battered and topped with peppered gravy

Hamburger Steak \$14
Two hamburger steaks topped mushroom/onion brown gravy

Parmesan Crusted Chicken \$16
Breaded in seasoned panko and parmesan cheese fried to a golden brown

Pepper Jack Chicken \$16
Seasoned grilled chicken breast topped with sautéed bell pepper, onion, and pepper jack cheese

6oz Seared Salmon \$22
Topped with a lemon-butter glaze

6oz Herb Crusted Salmon \$22
Topped with a roasted shallot butter

9oz Spiced Snapper w/ Mango Salsa \$26
House seasoned and topped with a mango salsa

Shrimp Scampi \$18
10 jumbo shrimp sautéed and topped with a garlic lemon butter

Fried Shrimp \$18
10 jumbo shrimp hand battered and fried to a golden brown

Seared Scallops \$27
8 scallops seared to order and topped with a garlic lemon butter

Wine List

House Wines 6/Glass—23/Bottle

**Bogle Merlot
Bogle Chardonnay**

Reds

Two Vines Cabernet	5.50/20
Robert Mondavi Pvt. Sel. Cab	6/23
J. Lohr Cabernet	8.50/32
Alamos Malbec	25
14 Hands Cabernet	25
Apothic Red Blend	30
Josh Cellars Cabernet	35
Meomi Pinot Noir	45
Kendall Jackson Merlot	45
Kendall Jackson Cabernet	45
Decoy Cabernet	40
Stags Leap Cabernet	60
Jordan Cabernet	75
Landon Pinot Noir	30
Landon Grande Rosso	65
Landon Amarone	55

Whites

Yellow Tail Pinot Grigio	5.50/20
Smoking Loon Chardonnay	5.75/20
St. Michelle Pinot Grigio	25
Simi Chardonnay	35
Cameron Hughes Chardonnay	35
Cakebread Chardonnay	60
Santa Margherita Pinot Grigio	45

Desserts

Molten Lava Cake \$9.95

Rich chocolate cake with a molten center topped with a scoop of vanilla ice cream

Fried Bread Pudding \$8.95

Fried bread pudding bites topped with a creamy vanilla sauce

Funnel Cake Fries \$8.95

Sprinkled with powdered sugar and served with a marshmallow dipping sauce

Cup of Ice Cream \$4.95

Two scoops of vanilla or cinnamon ice cream