

APPETIZERS

***FRESH GULF SHRIMP COCKTAIL 16**

Four Colossal Sized Shrimp Served On Crushed Ice & Cocktail Sauce

 *ESCARGOTS Á LA BOURGUIGNONNE 9

Baked In Specially Seasoned Garlic Butter

BEEF CARPACCIO 12

Prime Tenderloin, Dijon Aioli, Fried Capers, Pickled Red Onion & Toast Points

MEDITERRANEAN CALAMARI 12

Fried Breaded Calamari, Banana Peppers, Artichokes, Olives & Capers

OYSTERS ROCKEFELLER 14

East Coast Oysters, Bacon, Wilted Spinach & Garlic

CARPETBAGGERS 18

Fried East Coast Oysters, Shaved Tenderloin, Truffle, Crème Fraiche

SMALL PLATES

CLUB CRAB CAKE 14

Lump Crab Cake & Dill Mustard Sauce

GRILLED LAMB CHOPS 16

2 Denver Lamb Chops, Southwestern Tapenade & Banyuls Reduction

SHRIMP POLENTA 14

Garlic Grilled Gulf Shrimp, Kalamata Olive & Sun-Dried Tomato Polenta Cake,
Red Pepper Sauce & Local Feta Cheese

MOZZARELLA STUFFED MEATBALL 16

House Ground Tenderloin, Veal & Pork Blend Fresh, Mozzarella Ball,
Pappardelle, Rosemary-Red Pepper Sauce & Parmesan Cheese



SOUPS & SALADS

CHICKEN TORTILLA SOUP 5

Tomato, Corn, Green Chili & Avocado

FRENCH ONION GRATIN 5

Classic Soup, Garlic, Croutons & Melted Gruyere

*LOBSTER BISQUE 7

Cognac, Large Bites of Tender Lobster Meat

V* MEDITERRANEAN TABLESIDE 10

Baby Arugula Leaves, Tuscan Olives, Fire Roasted Tomatoes, Cipollini Onions, Ricotta Salata Cheese, Lemon, Micro Basil & Extra Virgin Olive Oil

CLASSIC WEDGE SALAD 8

Baby Iceberg Wedge, Spiced Bacon, Crumbled Bleu Cheese, Tomatoes & Cucumbers

TABLESIDE CAESAR SALAD 9

Romaine Leaves, Homemade Caesar Dressing, Aged Parmesan Cheese, Imported Anchovies & Garlic Croutons Tossed Tableside

V*WINTER GREENS SALAD 9

Spinach, Baby Kale Leaves, Sherry-Honey Vinaigrette, Chili Spiced Pecans, Gorgonzola & Cinnamon Poached Pear

V*PETROLEUM CLUB TRADITIONAL HOUSE SALAD 6

Crisp Greens, Tomatoes, Cucumbers, Carrots, Radish & Cheddar Cheese
Choice of the Club's Dressings: House, Ranch, Bleu Cheese, 1000 Island, Italian, Champagne & Honey Mustard

CHOPHOUSE

LONG BONE DUROC PORK CHOP 28

ROSEMARY RUBBED VEAL RIB CHOP 40

FILET MIGNON 6oz. / 8oz. / 10oz 36/42/48

TX WAGYU NEW YORK STRIP 12oz. / 16oz. 44/45

RIBEYE STEAK 12oz. / 16oz. / 20oz 38/46/54

PRIME CHATEAUBRIAND FOR TWO 48 per person

PRIME RIB (Fri. & Sat.) 34(King) 30(Queen)

Baked Potato, Vegetables Du Jour, Au Jus & Horseradish Sauce

ADD THE FOLLOWING TO YOUR STEAK

Oscar (Crab Asparagus & Béarnaise Sauce) 6

Sautéed Mushrooms 3 / Crumbled Bleu Cheese 2

Horseradish Crusted 2 / House Made Steak Sauce 2



SEAFOOD

All Entrees Are Served With Chef's Inspired Accompaniments

***NORTH SEA SALMON FILLET** 4oz. /6oz. 23/27

Madagascar Pink Peppercorn Sauce

🍷 PETROLEUM CLUB CRAB CAKES 24

Two Jumbo Lump Crab Cakes, Dill Mustard Sauce

AUTUMN SEA BASS 4oz. /6oz. 28/36

Searched Chilean Sea Bass, Butternut Puree, Wilted Greens & Orange Spice Butter

***SHRIMP POLENTA** 24

Garlic Grilled Gulf Shrimp, Kalamata Olive & Sun-Dried Tomato Polenta Cake, Red Pepper Sauce & Brazos Valley Feta Cheese

🍷*SURF AND TURF 36

4 Ounce Tenderloin Medallion & Two Gulf Shrimp

COQUILLES ST. JACQUES 24

Scallops, Preserved Lemon Cream Sauce

CHEF'S SPECIALTIES

V* ZUCCHINI PARMESAN 20

Grilled Zucchini, Roasted Tomato, Mascarpone-Parmesan Cheese, Roasted Red Pepper Sauce & Rosemary

🍷*MAPLE SMOKED DUCK BREAST 26

Cherry-Orange Peel TX Whiskey Glaze

MOZZARELLA STUFFED MEATBALLS 28

3 House Ground Tenderloin, Veal, Pork Blend, Fresh Mozzarella Ball, Pappardelle, Rosemary-Red Pepper Sauce & Parmesan Cheese

FIG & PROSCIUTTO STUFFED CHICKEN 24

Chicken Breast, Turkish Figs, Mascarpone, Prosciutto & Balsamic Glace Reduction

JAGERSCHNITZEL 24

Thin Cutlets Of Duroc Pork, Cider Sauce & Pickled Apple Garnish

LAMB CHOPS 40

Garlic-Pistachio Encrusted Half A Rack Of Domestic Lamb & Apricot Mint Relish

PANTHER CITY FAVORITES

STOCKYARD CHICKEN FRIED STEAK 24

Wagyu Beef Cutlet with Pendery's Cracked Pepper Gravy

ARMOUR -SWIFT BBQ SHRIMP 28

Jalapeno Stuffed and Bacon wrapped with Whiskey BBQ

NOT SO "LONESOME" QUAIL 24

Two House Chorizo Stuffed TX Quail with Orange-Chili Glaze



DESSERTS

MOCHA ICE CREAM PIE 7

Creamy Coffee Ice Cream, Fudge Topping & Oreo Cookie Crust

CRISPY APPLE TART 8

Thinly Sliced Apples, Warm Apple Butter Sauce & Vanilla Ice Cream

CHOCOLATE VICTORIA 9

Enrobed Chocolate Cake, Raspberry Marmalade & Chocolate Ganache

777 TOWER CHEESECAKE 7.77

Texas Berries & Raspberry Coulis

CRÈME BRULÉE 8

Chambord Soaked Berries

TEXAS BLUEBERRY CRISP 8

Warm Blueberry Crisp & Vanilla Ice Cream

KEY LIME TART 8

Key Lime Curd & Whipped Cream

HOT GRAND MARNIER OR CHOCOLATE SOUFFLÉ 9

Crème Anglaise Sauce. Please Allow 25 Minutes

FLAMING DESSERTS

Flaming Desserts Are Prepared For Two Or More & Priced Per Person

*BANANAS FOSTER 9

Bananas, Brown Sugar, Butter, Rum & Vanilla Ice Cream

*CHERRIES JUBILÉE 9

Kirschwasser & Vanilla Ice Cream

APPLE FLAMBE 9

Apples, Caramel Sauce, Raisins, Calvados & Vanilla Ice Cream

