MAGNOLIA CURBSIDE DINNER

AT LAREDO COUNTRY CLUB

STARTERS

RIBEYE AGUACHILE | 17
Grilled Onion,
Black Garlic Aguachile

DECONSTRUCTED CRAB TOSTADA | 14
Lump Crab, Habanero Aioli,
Avocado Cream, Pickled Onion

MEXICAN CRABCAKES | 15
(3) Pepita Pico de Gallo, Poblano Aioli

GRILLED TUETANO | 16
Esquite, Queso Fresco, Piquin Salsa,
Epazote Microgreens, Nopal Tortilla

PULPO A LA GALLEGA | 19
Grilled Spanish Octopus, Papas Bravas

PULPO A LA PROVENCIA | 18
Provence Herbs, Lemon,
Extra Virgin Olive Oi

AHI TUNA STACK | 15
Avocado, Tobiko, Cilantro-Ginger
Soy Reduction

STEAKHOUSE SHRIMP COCKTAIL | 14
Horseradish, Avocado, Lemon

BEET CARPACCIO | 10
Creamy Goat Cheese, Toasted Walnuts, Club
Grown Radish, Avocado & Mint Vinaigrette

CHARCUTERIE BOARD
(FOR 2) **| 18** (FOR 4) **| 32**

FILET TIRADITO | 20
7oz Tenderloin, Shallots, Club Grown
Radishes, Avocado, Tostadas

CHICHARRON DE RIBEYE | 24

SHRIMP AGUACHILE | 16
Serrano & Red Arbol Aguachile

AHI TUNA CEVICHE | 12
Orange Segments, Club Grown Radish, Avocado,
Citrus Vinaigrette, Charred Habanero Aioli, Tostadas

PANCHOS | 11
Beans, Guacamole, Cheese, Ribeye, Jalapeno

WINGS HLF **11** | DZN **20**
Buffalo | BBQ | Thai Chili | Dry Cajun | Lemon Pepper | Orange Pepper

SALADS

HIBISCUS GASTRIC BERRY SALAD | 10
Arugula, Toasted Pecans, Cashew Blue Cheese,
Hibiscus Honeycomb Tuiles, Salty Basil Syrup

ROMAINE WEDGE SALAD | 8
Walnuts, Pickled Onion, Prosciutto Crisps, Sundried Pesto,
Cherry Tomato, Herb Blue Cheese, Dates

LAREDO CAESAR SALAD | 6
Corn, Black Beans, Pepitas, Queso Fresco, Tri-Color Chips,
House-Made Laredo Dressing

CAESAR SALAD SM **5** | LG **7**
Parmesan & House-Made Croutons

CITRUS AVOCADO SALAD | 8
Spring Mix, Toasted Pistachios, Queso Fresco, Avocado, Cucumber,
Grapefruit & Orange Segments, Mezcal Vinaigrette

LEMON CONFIT WILD MUSHROOMS SALAD | 13
Frisée Lettuce, Shallots, Celery, Cucumber, Cherry Tomatoes, Crumbled Chorizo
Espanola, Manchego Cheese, Pine Nuts, Orange Champagne Vinaigrette

ICEBERG WEDGE SALAD | 8
Bacon, Tomato, Blue Cheese, Buttermilk Ranch

HOUSE SALAD SM **4** | LG **6**
Carrot, Cucumber, Tomato, Queso Fresco, Red Onion

SOUPS

TORTILLA
Cup **| 4** Bowl **| 6**
Chipotle Adobo

POBLANO CREAM
Cup **| 4** Bowl **| 6**

SCALLION MUSHROOM
Cup **| 6** Bowl **| 9**
Crispy Mushrooms

CREMA DE ELOTE Cup **| 6** Bowl **| 9**
Huitlacoche Cream,
Queso Fresco, Micro Epazote

GAZPACHO Bowl **| 9**
Heirloom Tomato, Cucumber, Sweet Peppers, Basil, EVOO

ENTRÉES

AKAUSHI FILET MIGNON AU POIVRE | 68
Grilled Asparagus, Garlic-Thyme Mash Potato

SCALLOPS | 38
Black Garlic Risotto &
Tomato Chorizo Confit

VEGETARIAN RATATOUILLE | 16
Grilled Sliced Eggplant, Tomato,
Squash, Zucchini

7oz ANCHO FILET MIGNON | 28
Ancho Mashed Potato, Charred Vegetables,
Cranberry Balsamic & Blue Cheese Butter

PAN SEARED SALMON | 18
Orzo Wild Rice Blend, Sunflower Seeds,
Grilled Asparagus, Sweet Baby Peppers &
Mango Passion Fruit Salsa

LAREDO COUNTRY CLUB SANDWICH | 9
Sliced Turkey, Ham, Bacon, Lettuce,
Tomato, Dijonnaise

ALFREDO CHICKEN PASTA | 12

HALF POUND BURGER | 10
8oz. Akaushi Beef Patty, Green Leaf Lettuce,
Tomato, Red Onion, Pickles, Sharp Cheddar

SEABASS MOLE DUO | 50
Red & Green Mole, Queso Fresco
Risotto, Sautéed Huitlacoche & Poblanos

18oz AKAUSHI RIBEYE | 50
Grilled Vegetable Medley, Potato
Au Gratin, Bone Marrow Brown Butter

16oz NEW YORK STRIP | 46
Crab or Lobster Three Cheese Mac &
Cheese, Grilled Broccolini, Boursin Butter

JAMAICAN JERK CHICKEN | 16
Jasmin Rice, Charred Pineapple
Mango Chutney & Plantains

COLORADO RACK OF LAMB | 44
Rosemary-Serrano Rub, Roasted Peruvian
Potatoes, Mint Scented Broccolini,
Pine Nut Dust, Chile Pequin Salsa

MEXICAN HOT DOG | 7
Bacon Wrapped Angus Beef
Sausage, Beans, Pico

BAJA FISH TACOS | 12
(3) Cod, Nopal Tortilla, House-Made Queso
Fresco, Pico, Cabbage Slaw, Avocado Crema,
Habanero Pickled Red Onion

14oz PEKIN DUCK | 29
Silky Yukon Gold Potato, Sauté Spinach,
Orange Supremes, Toasted Walnuts

CILANTRO SALMON | 20
Roasted Peruvian Potato, Grilled Brussels
Sprouts, Cilantro Avocado Chimichurri

RED WINE BRAISED SHORT RIBS | 25
Bacon Shallot Jam, Shallot Mash Potato,
Sautéed Spinach, Mushrooms

10oz PRIME PICANHA | 28
Roasted Golden Yukon Potato, Garlic Herb
Sautéed Portobello, Salsa Verde Cruda

CHIPOTLE CHICKEN PASTA | 14
Linguini, Sundried Tomato, Fire Roasted
Peppers, Pepperoncini Peppers,
Manchego Cheese

PETITE FILET MIGNON | 25
Garlic Mashed Potato, Asparagus, Peppercorn
Sauce *ADD: Rosemary Butter Grilled Shrimp 8

GARRITAS DE RIBEYE | 13
(2) Costra de Queso

MATAMOROS TACOS | 10
(5) Fajita, Avocado, Queso Fresco,
Cilantro, Onion, Salsa Verde

SIDES

BROCCOLINI | 4
PARMESAN TRUFFLE STEAK FRIES | 5
GRILLED BRUSSELS SPROUTS | 4
GARLIC-THYME MASH POTATO | 4
POTATO AU GRATIN | 5
ROASTED ASPARAGUS | 4
SAUTÉED SPINACH | 4
BLACK GARLIC RISOTTO | 6
GRILLED VEGETABLES | 4
QUESO FRESCO RISOTTO | 5
LOADED BAKED POTATO | 4
TRUFFLE MAC & CHEESE | 5
SHALLOT MASH POTATO | 4
LEMON-GARLIC WILD MUSHROOMS | 4
THREE CHEESE LOBSTER MAC | 12

KIDS MEALS SERVED WITH FRIES OR FRUIT

CHICKEN TENDERS (3) 5 | (5) 7.50
SMALL BURGER 5
PIZZA 5
GRILLED CHEESE 5
HOT DOG 4

EGG FREE · GLUTEN FREE · DAIRY FREE · NUT FREE · VEGAN

CLUB FAVORITE

V. 7.18