



LUNCH MENU

APPETIZERS

Texas Duo **v GF** 10

Warm crispy corn tortilla chips served with fresh salsa, and House Queso

Summer Tapenade **v** 13

Warm flat bread strips served with house made pimento cheese & avocado hummus dip

Lakeside Nachos **GF** 14

Warm crispy corn tortilla chips topped with black beans, grilled corn, fresh Pico de Gallo, House queso, chimichurri grilled chicken, cilantro lime slaw, Chipotle Ranch, sour cream & guacamole

Chicken Tenders 9

Crispy fried chicken tenders served with Honey mustard & BBQ sauce

Chicken Quesadilla 14

Grilled Chicken, melted shredded cheese on a Grande flour tortilla served with sour cream, guacamole & salsa

SOUPS

Cup 5 Bowl 7

Seasonal Soup of the Day

Ask your server for the seasonal Soup of the Day

Roasted Tomato Bisque **VG**

Roasted tomato & peppers soup served with cornbread crouton

FROM THE GARDEN

Classic Caesar Salad 5

Crisp romaine, shaved parmesan cheese, garlic flat bread & Caesar dressing

House Salad **v** 5

Mixed greens, cherry tomatoes, shredded carrot, cucumber, red onion, corn bread croutons & choice of dressing

(Buttermilk Ranch, Caesar, Robust Italian, Buttermilk Bleu Cheese, Balsamic, Honey Mustard, Chipotle Ranch, Honey Lime Vinaigrette)

ENTRÉE SALADS

Southwest Salad **v GF** 12

A bed of crisp romaine, topped with seasoned black beans, grilled corn, fresh Pico De Gallo, local Lonestar goat cheese, diced avocado, tortilla strips, pickled red onions & Honey Lime dressing
(Add Chicken or Shrimp \$5)

Cobb Salad 14

Chopped turkey, ham & crispy bacon bits, fresh greens, cherry tomatoes, sliced purple onion, diced avocado, grilled corn, shredded cheese, boiled eggs & corn bread croutons served with Buttermilk Ranch dressing

Extra Dressing .75

SPECIALTY BRICKHOUSE FLATBREAD

Smokehouse Flatbread 12

BBQ grilled chicken, shredded mozzarella, smoked gouda, BBQ marinara & crispy fried onions tanglers on warm, crispy bread drizzled with Buttermilk Ranch & BBQ sauce

Sicilian Pepperoni Flatbread 12

Warm crispy flat bread topped with marinara, shredded mozzarella, shaved pepperoni, banana peppers, ricotta cheese & crushed red pepper flake

Farmers Special Flatbread **v** 12

Farm fresh oven roasted vegetable medley of peppers, tomatoes, mushrooms, spinach & red onions on a warm flat bread topped with marinara, gruyere & local Lonestar goat cheese

Margherita Flatbread **v** 12

Warm crispy flat bread topped with basil pesto, mozzarella, shaved parmesan, fresh tomatoes, sweet basil & balsamic glaze (contains nuts)

FROM THE BAKERY

Fresh Baked Cookies **v** 2.50

Ask your server for the featured seasonal cookies

Desert Bar **v** 3.50

V Vegetarian

VG Vegan

GF Gluten Free

EatWell



SANDWICHES & HANDHELDS

Chambers Creek Club Sandwich 14

Grilled sourdough bread topped with mesquite turkey, grilled ham & crispy thick cut bacon, smoked gouda, layered with crisp lettuce, vine ripe tomatoes, sliced avocado & lemon aioli, served with house fries & signature sauce

Not Your Ordinary BLT 14

Generous portion of thick cut bacon, fresh tomatoes & lettuce, panini grilled on Texas toast with Pimento cheese served with house fries & signature sauce

Santa Fe Chicken Wrap 14

Warm grilled fajita chicken breast wrapped in a Grande tortilla with crisp romaine, shredded cheddar cheese, guacamole, black beans, grilled corn, Pico de Gallo, tortilla strips, & Chipotle Ranch. Served with corn chips & fresh guacamole

Chimichurri Grilled Shrimp Tacos 14

Two flour tortillas filled with chimichurri grilled FRESH wild caught shrimp, cilantro lime slaw, avocado mango chutney, local Lone Star goat cheese, chipotle ranch & pickled red onion. Served with corn tortilla chips, warm black beans & salsa

Three Cheese Grilled Cheese 12

Grilled Texas Toast loaded with melted American, Smoked Gouda & Swiss Cheese, sliced tomatoes, served with bowl of soup or house fries & signature sauce

MIX & MATCH

Mix & Match any 2 of the following: 12

1/2 Sandwich

Chambers Club Sandwich	Chimichurri Shrimp Taco
Not Your Ordinary BLT	
Santa Fe Chicken Wrap	Three Cheese Grilled Cheese

1/2 Salad

- House Salad
- Caesar Salad
- Southwest Salad
- Fresh Fruit

1/2 Soup

- Cup Tomato Bisque
- Cup Seasonal Soup of the Day
- Seasoned Black Beans

EAT WELL

Turkey Avocado Burger 14

Seasoned fresh ground turkey burger with lettuce, tomato, pickles, sliced red onions, Swiss cheese, avocado & signature sauce & served with fresh seasonal fruit 700 cal

Impossible BBQ Burger 14

Impossible plant-based burger served on a brioche bun topped with lettuce, tomato, pickles, sliced red onions, Swiss cheese & Honey Mustard, served with fresh seasonal fruit 600 cal

Centennial Chicken Bowl (warm) 14

Power greens bowl of shaved Brussel sprouts, Kale, Napa cabbage, carrots & radicchio topped with grilled chicken breast, warm brown & red rice, quinoa & barley, pecans, pickled red onions & goat cheese drizzled in maple Dijon glaze (contains nuts) 600 cal

Grilled Vegetable Humus Wrap 13

Avocado hummus on flour tortilla filled with chopped Kale, Napa cabbage, diced tomatoes, pickled red onion, cucumber, local Lonestar goat cheese, warm grilled corn, served with corn tortilla chips warm black beans & salsa 600 cal

BURGERS & BUNS

Chambers Champion Burger 15

44 Farms 100% Black angus fresh beef seasoned, cooked just how you like, topped with crispy thick cut bacon, smoked gouda cheese, signature sauce, lettuce, tomato, sauté onions, & pickles served on a warm brioche bun with house fries & signature sauce













Rodeo Burger 14

44 Farms 100% Black angus fresh beef, topped with BBQ Sauce, & pickles American cheese & Crispy Onion Tanglers served on a warm brioche bun with house fries & signature sauce

Grilled Chicken Sandwich 14

Grilled chicken breast topped with melted Swiss cheese, crisp lettuce, vine ripe tomatoes, & sliced avocado with Ranch served on warm brioche bun with house fries & signature sauce

ADDITIONAL FAN FAVORITES

Crispy Bacon 	3	Black Beans 	4
Mesquite Smoked Turkey 	3	Ancient Grains 	4
Carved Smoked Pit Ham 	3	Cheese 	1
Grilled Chicken 	5	American, Smoked Gouda, Swiss, Local Lonestar Goat Cheese, Shredded Cheese, Gruyere, Mozzarella, Ricotta, Pimento Cheese	
Grilled Shrimp 	5	Basket Fries 	5
Fresh Wild Caught Salmon 	12	Fresh Seasonal Fruit 	3.50
Avocado 	1		

 Vegetarian  Vegan  Gluten Free  EatWell



DINNER MENU

Wednesday, Thursday, & Sunday 4:30-7pm | Friday & Saturday 4:30-9pm

APPETIZERS

Texas Duo **V GF** 10

Warm crispy corn tortilla chips served with fresh salsa, and House Queso

Summer Tapenade **V** 13

Warm flat bread strips served with house made pimento cheese & avocado hummus dip

Lakeside Nachos **GF** 14

Warm crispy corn tortilla chips topped with black beans, grilled corn, fresh Pico de Gallo, House queso, chimichurri grilled chicken, cilantro lime slaw, Chipotle Ranch, sour cream & guacamole

Chicken Tenders 9

Crispy fried chicken tenders served with Honey mustard & BBQ sauce

Grilled Chicken Quesadilla 14

Grilled chicken, melted Shredded cheese on a Grande flour tortilla served with sour cream, guacamole & salsa

SOUPS

Roasted Tomato Bisque **VG** 7

Bowl of roasted tomato & peppers soup served with cornbread crouton

Lobster Bisque 11

Bowl of creamy lobster bisque with lobster claw & sherry wine, served with crackers

FROM THE GARDEN

Classic Caesar Salad 5

Crisp romaine, shaved parmesan cheese, garlic flat bread & Caesar dressing

House Salad **V** 5

Mixed greens, cherry tomatoes, shredded carrot, cucumber, red onion, corn bread croutons & choice of dressing

(Buttermilk Ranch, Caesar, Robust Italian, Buttermilk Bleu Cheese, Balsamic, Honey Mustard, Chipotle Ranch, Honey Lime Vinaigrette)

ENTRÉE SALADS

Grilled Caesar Salad 14

Grilled marinated chicken breast, bacon pieces, crisp romaine, shaved parmesan cheese, balsamic glaze, warm garlic flatbread & Caesar dressing

Additional Dressing .75

Southwest Salad **V GF** 12

Bed of crisp romaine, topped with seasoned black beans, grilled corn, fresh Pico de Gallo, local Lonestar goat cheese, diced avocado, tortilla strips, pickled red onions & Honey Lime dressing
(Add Chicken or Shrimp \$5)

ENTRÉES

Clubhouse Chicken 18

Parmesan panko crusted chicken breast topped in a lemon bur Blanc, served with garlic mashed potatoes & seasonal vegetables

Pesto Chicken 18

Pesto marinated grilled chicken breast topped with bruschetta, shaved parmesan & balsamic glaze served with ancient grains of brown rice, quinoa & barley and seasonal vegetables

Maple Mustard Glazed Salmon **GF** 23

Maple-mustard glazed salmon, roasted sweet potatoes & seasonal vegetables

10 oz Ribeye Royale 29

10 oz Ribeye cooked perfectly to your liking, basted with house compote butter, topped with crispy onion tangles, served over wilted spinach with baked potato & seasonal vegetables

8 oz Filet **GF** 39

44 Farms 100% Black angus 8 oz petite filet cooked just how you like it topped with rich Bearnaise, served with garlic mashed potatoes & seasonal vegetables
(Add topping of Lobster claw meat \$5)

V Vegetarian

VG Vegan

GF Gluten Free

EatWell



BRICKHOUSE PIZZA

12" Pizza

Cheese	12
Vegetarian	13
2 Topping	14
4 Topping	15

More toppings

Proteins \$1.50

Chicken
Pepperoni
Ham
Turkey
Crispy Chicken
Bacon

Veggies \$.50

Bell Pepper
Jalepeno
Red Onion
Pickle Onion
Mushrooms
Onion Tanglers
Spinach
Black Olives
Pineapple
Banana Pepper
Cherry Tomato
Roma Tomato
Roasted Vegetables

Cheese \$1

Mozzerella
Cheddar
Smoked Gouda
Shred Gruyere
Ricotta
Goat Cheese
Shaved Parmesan

Sauces (no charge)

Marinara
BBQ
Pesto
Ranch
Balsamic Glaze
Chipotle Ranch

EAT WELL

Willis Power Bowl 15

Seasoned black beans, roasted sweet potatoes, cilantro lime kale, Napa cabbage, radicchio & Brussel sprouts, topped with ancient grains of brown rice, quinoa & Barley, diced avocado, grilled corn, Pico de Gallo, Lonestar goat cheese, chipotle ranch & pickled red onion 585 cal

Grilled Chicken 15

Tender grilled chicken breast over a bed of ancient grains of brown rice, quinoa & barley served with seasonal vegetables 515 cal

Sunset Grilled Salmon 23

FRESH grilled salmon topped w/tropical mango avocado chutney served with ancient grains and quinoa & barley and seasoned black beans 535 cal

SPECIALTY BRICKHOUSE 12" PIZZA

Smoke House Pizza 15

BBQ chicken, shredded mozzarella, smoked gouda, house made BBQ marinara, & crispy onion tanglers on warm, crispy bread drizzled with house made buttermilk ranch & BBQ sauce

Sicilian Pepperoni Pizza 15

Warm crispy flat bread topped with marinara, shredded mozzarella, shaved pepperoni, banana peppers, Ricotta cheese & crushed red pepper flakes

Farmers Special Pizza 15

Farm fresh oven roasted vegetable medley of, peppers, tomatoes, mushrooms, spinach & red onions on a warm flat bread topped with marinara, gruyere & local Lonestar goat cheese

Margherita Pizza 15

Warm crispy flat bread topped with Basil pesto, shredded mozzarella, shaved parmesan, fresh tomatoes, sweet basil & balsamic glaze (Contains Nuts)

PERFECT PAIRINGS

Crispy Bacon 	3	Ancient Grains 	4
Fresh Wild Caught Salmon 	12	Black Beans  	4
Grilled Chicken 	5	Make it Loaded	2
Grilled Shrimp  	5	Butter, Sour Cream, Bacon Pieces, Cheese & Onion	
Sauté Lobster Claw Meat 	5	Avocado 	1
Baked Potato Plain   	4	Vegetables   	4
Garlic Mashed Potatoes   	4	Saute Peppers & Onions   	2
Roasted Sweet Potatoes   	4	Béarnaise	2

FROM THE BAKERY

Texas Bourbon Pecan Pie

Flakey cinnamon pie crust baked with bourbon glazed Texas pecans
*Contains Nuts
9

Chocolate Marquise

Decadent rich chocolate mousse cake topped in chocolate ganache dusted in gold flake
9

Crème Brule Cheesecake

Silky vanilla crème cheesecake topped in a glazed sugar coating & mascaraed of mixed berries
9

 Vegetarian

 Vegan

 Gluten Free

 EatWell



DRINK MENU

Alcoholic beverages are available Wed & Thurs 12-7pm,
Fri & Sat 12-9pm, & Sun 12-7pm

BEER

Domestic	3.25
Miller Lite, Bud Light, Coors Light, Michelob Ultra	
Non Domestic	4.25
Dos Equis, Corona, Stell Artois, Heineken, Heineken 0.0	
Craft	4.50
Guinness, Yuengling Lager, Sam Adams, Shiner	
On Tap by the Pint	5
Shiner Seasonal, Yuengling Flight	
By the Can	3
Miller light, Bud light, Coors light, Michelob Ultra	

WINETAILS

Poolside Spritzer	13
Refreshing poolside cocktail of Prosecco, club soda, muddled mint & blackberries garnish with lemon	
Texas Sunset	13
Enjoy the Texas sunset with a Sunset Spritzer of Cabernet, club soda, & fresh squeezed oranges	
Members Only Mojito	13
Chilled pinot grigio, club soda, muffled mint, fresh squeezed lime agave nectar & raw sugar cane	
Wine-Rita	13
Enjoy a blended wine-Rita winetail of Chardonnay, fresh orange squeezed orange & lime juice, agave nectar with a salted rim	
Mimosa	7
Refreshing cocktail of chilled orange juice and Brut Champagne	

FROM THE VINEYARD

Welcome to our wine selection, where every bottle tells a story of craftsmanship, tradition, and terroir. Explore the artistry of winemaking as we guide you through a journey of flavors, aromas, and textures, as each glass is a testament to the passion and dedication of the vintners behind them. Raise your glass and savor the essence of vineyards from around the World, as we celebrate the timeless allure and cultural significance of wine.

RED

Glass/Bottle

Cabernet-Sauvignon

Canyon Road	7/15
J.Lohr Seven Oaks Paso Robles	10/25
Prisoner Napa Valley 2021	49

Merlot

Canyon Road	7/15
William Hill Estate California	10/25
Privâtes Reserve-Rombauer Vineyards Nappa Valley 2022	59

Pinot Noir

Canyon Road	7/15
Meomi California	10/25

WHITE

Glass/Bottle

Chardonnay

Canyon Road	7/15
Wente Vineyards Morning Fog	10/29
Rombauer Vineyards Chardonnay Caneros 2022	59

Sauvignon Blanc

Canyon Road	7/15
Drylands Marlborough	10/29

Pinot Grigio

Canyon Road	7/15
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Bubbles

Mionetto Prosecco Treviso Brut	29
Wycliff Brut Champagne	7/15



BEVERAGES

Available Wed thru Sun 8am-Close

Rule the Roast Coffee	2	Milk	2.50
(unlimited refills while dining)			
Decaf Coffee	2	Brewed Iced Tea	2.50
(unlimited refills while dining)		Sweet or Unsweet with lemon	
		(unlimited refills while dining)	
Espresso	3	Seasonal Specialty Lemonade	3.50
Made to order by barista		Ask your sever for the featured	
		seasonal	
Cappuccino	3	Fountain Drinks	2.50
Made to order by barista		Coke, Coke Zero, Sprite, Dr.	
		Pepper, Lemonade, Root beer,	
Latte	4	Diet coke (unlimited refills	
Made to order by barista		while dining)	
Americano	3		
Made to order by barista			
Macchiato	4		
Made to order by barista			
Iced Coffee	4		
Made to order by barista			
Chai Tea Latte	4		
Made to order by barista			
Barista Add Ons	.50		
Milk: Oat, Almond, 2%			
Syrups: Caramel, Vanilla, Hazelnut,			
Lavender, Mocha, Seasonal			
Hot Tea of your choice	1.50		
Served with local honey &			
fresh lemon			
Cranberry Juice	2.50		
Orange Juice	2.50		
Apple Juice	2.50		

BOTTLED BEVERAGES

Smart Water	3
Dasani Water	3
Vitamin Water	3
Topo Chico	4
Pellegrino	4
Body Armor	4
Powerade	3
Green Tea	3
Core Power	4
Naked Smoothie	4





ON THE GO

BREAKFAST

Available Wed thru Sun 8am-11am

Birdie Breakfast Panini 5
Texas toast sandwich filled with grilled ham, fried egg, and sliced American cheese

Breakfast Burrito 7
Bacon, & grilled ham, farm fresh scrambled eggs, potatoes and shredded cheese on a Grande tortilla served with Pico de Gallo, sour cream & salsa

Breakfast Taco 3.50
Bacon, Egg, Cheese on a flour tortilla served with Pico de Gallo & salsa

EatWell Sous-vide Egg Bites **V GF** 🍏 3.50
Two sous-vide cage free spinach & gruyere egg bites served warm 170 cal

S N A C K S

Granola Bar	2
Chips	2
Cheez It	2
Trail Mix	2

EAT WELL

Available Wed thru Sun 8am-Close

Seasonal Overnight Oats Parfait **V** 🍏 3.50
Ask your server for this season featured 250 cal

Seasonal Yogurt Parfait **V** 🍏 200 cal 3.50

Seasonal Fresh Fruit **V GF** 🍏 150 cal 3.50

Protein Cup **GF** 🍏 270 cal 3.50

Hummus & Crudité Cup **V GF** 🍏 140 cal 3.50

FROM THE BAKERY

Available Wed thru Sun 8am-11am

Fresh Bagel served with Cream Cheese **V** 3.50

Jumbo Muffin served with Butter **V** 3.50

Spinach Feta Bistro served warm **V** 3.50

Beef Kolache served warm 3.50

Jumbo Cinnamon Roll with Cream Cheese Icing served warm **V** 3.50

Available Wed thru Sun 8am-Close

Fresh Baked Cookies **V** 2.50
Ask your server for featured seasonal

Dessert Bar **V** 3.50

V Vegetarian **VG** Vegan **GF** Gluten Free 🍏 EatWell

BEVERAGES

Available Wed thru Sun 8am-Close

Rule the Roast Coffee 2
(unlimited refills while dining)

Decaf Coffee 2
(unlimited refills while dining)

Espresso 3
Made to order by barista

Cappuccino 3
Made to order by barista

Latte 4
Made to order by barista

Americano 3
Made to order by barista

Macchiato 4
Made to order by barista

Iced Coffee 4
Made to order by barista

Chai Tea Latte 4
Made to order by barista

Barista Add Ons .50
Milk: Oat, Almond, 2%
Syrups: Caramel, Vanilla, Hazelnut, Lavender, Mocha, Seasonal

Hot Tea of your choice 1.50
Served with local honey & fresh lemon

Cranberry Juice 2.50

Orange Juice 2.50

Apple Juice 2.50

Milk 2.50

Brewed Iced Tea 2.50
Sweet or Unsweet with lemon
(unlimited refills while dining)

Seasonal Specialty Lemonade 3.50
Ask your server for the featured seasonal

Fountain Drinks 2.50
Coke, Coke Zero, Sprite, Dr. Pepper, Lemonade, Root beer, Diet coke (unlimited refills while dining)

BOTTLED BEVERAGES

Smart Water 3

Dasani Water 3

Vitamin Water 3

Topo Chico 4

Pellegrino 4

Body Armor 4

Powerade 3

Green Tea 3


Core Power 4

Naked Smoothie 4

 Vegetarian

 Vegan

 Gluten Free

 EatWell

JERRY'S

KIDS MENU

LUNCH

- | | |
|---------------------------------------|----------|
| Grilled cheese & fries | 5 |
| Chicken tenders & fries | 5 |
| Chicken taco & black beans | 5 |

DINNER

- | | |
|--|----------|
| Grilled chicken strips,
mashed potatoes & veggies | 7 |
| Cheese quesadilla &
black beans | 7 |
| Chicken tenders, mashed
potatoes & veggies | 7 |

