


PETROLEUM CLUB
FORT WORTH
EST. 1953

FOR THE TABLE

 ***ESCARGOTS Á LA BOURGUIGNONNE 12**

Baked in specially seasoned Garlic Butter

CHISHOLM TRAIL BEEF CARPACCIO 12

Prime Tenderloin, Ancho Aioli, Roasted Tomato, Pickled Red Onion & Toast Points

ARMOUR –SWIFT BBQ SHRIMP 18

Jalapeno stuffed & Bacon wrapped with TX Whiskey BBQ

MEDITERRANEAN CALAMARI 12

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

 ***OYSTERS ROCKEFELLER 12**

East Coast Oysters, Bacon, Wilted Spinach & Garlic

CARPETBAGGERS 18

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

***QUAIL KNOTS 16**

Spiced Honey Glazed Quail with Apple Slaw & Spiced Pecan

***FRIED ASADERO CHEESE PLANKS 12**

with Roasted Pepper Dipping Sauce

VFLAT BREAD 10

Wild Mushroom and Caramelized Onion or Tomato, Pesto & fresh Mozzarella

JUST FOR YOU

***FRESH GULF SHRIMP COCKTAIL 16**

Four Colossal sized Shrimp served on Crushed Ice & Cocktail Sauce

ROASTED GARLIC WAGYU MARROW 14

Beef served with Onion Jam, Granny Smith Apple & Garlic Toast

***CEVICHE 16**

Sea Bass, Shrimp, Scallops tossed with Tomato, Onion & Jalapeno

CHICKEN BLACK BEAN SOPES 12

Mini fried Dough shells filled with Chipotle Black Bean, Spiced Chicken,
& Queso Fresco Cheese with Coriander Crema

CLUB CRAB CAKE 14

Lump Crab Cake with Dill Mustard Sauce

***GRILLED LAMB CHOPS 16**

2 Denver Lamb Chops, Southwestern Tapenade & Banyuls Reduction

SEPT18

Special Request? Simply Ask Your Server.



-Club Favorite

*-Gluten Free

V-Vegetarian

SOUPS & SALADS

*CHICKEN TORTILLA SOUP 5

Tomato, Corn, Green Chili & Avocado

*SOUTHWEST PUMPKIN BISQUE 5

Lightly spiced Pumpkin Puree with toasted Pepitas & Queso Fresco

FRENCH ONION GRATIN 5

Classic Soup, Garlic, Croutons & Melted Gruyere

*LOBSTER BISQUE 7

Cognac, Large Bites of Tender Lobster Meat

V*PETROLEUM CLUB TRADITIONAL HOUSE SALAD 7

Crisp Greens, Tomatoes, Cucumbers, Carrots, Radish & Cheddar Cheese

Choice of the Club's Dressings: House, Ranch, Bleu Cheese, 1000 Island, Italian, Champagne & Honey Mustard

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

V*FALL HARVEST SALAD 8

Baby Leaf Lettuce, Spiced Pecans, Apple, Butternut Ribbons, Crumbled Texas Goat Cheese with a Roasted Jalapeno- Cranberry Vinaigrette

TABLESIDE CAESAR SALAD 9

Romaine Leaves, Homemade Caesar Dressing, Aged Parmesan Cheese, Imported Anchovies & Garlic Croutons tossed tableside

| | | | |
|--------------|----|-------------|----|
| with Chicken | 12 | with Salmon | 13 |
| with Shrimp | 14 | with Steak | 15 |

COWTOWN COBB 13

Sliced Smoked Brisket or Trail Dust Chicken, Tomato Wedges, Boiled Egg, Chopped Bacon, Avocado, Roasted Corn & Blue Cheese Crumbles

BURGERS AND CLASSICS

Include house pickled sweet peppers, jalapeno coleslaw & choice of french fries, house chips or sweet potato fries

PETROLEUM CLUB BURGER 12

8 oz. hand formed Pattie on a toasted Brioche Roll with Truffle Aioli, Jack Cheese, Bacon, Lettuce, Tomato & Grilled Onion.

GRILLED BURGER (or Chicken Breast) YOUR WAY 14

Our 8 oz. Burger with your choice of toppings: Bacon, Avocado, Caramelized Onions, Mushrooms, Jalapeno Peppers, Swiss, Provolone, Havarti, Cheddar, Bleu Cheese, or Jack Cheese

FORT WORTH GRILLED CHEESE 10

Four Cheeses & sliced Jalapenos on Sourdough with Tomato Puree for Dipping

THE CLUB 12

Smoked Turkey, Ham, Swiss and Cheddar with Bacon, Lettuce & Tomato Triple stacked



SMALL PLATES

VCHISHOLM TRAIL MAC AND CHEESE 12

Brazos Valley Truffle Cheddar Sauce tossed Macaroni

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

PULLED DUCK TACO 12

Shredded Duck topped with Pickled Onion, Queso Fresco
& Orange-Chili Sauce served with Chipotle Black Beans

CHOPHOUSE

BACON WRAPPED DUROC PORK LOIN 32

BISON NEW YORK STRIP 12oz. / 16oz. 48/54

TEXAS WILD BOAR CHATEAU (8oz) 45

DENVER LAMB CHOPS 40

GRILLED COLD WATER LOBSTER TAIL 48

ROSEWOOD WAGYU TOP SIRLOIN 6oz. / 8oz. / 10oz 30/34/38

TX WAGYU NEW YORK STRIP 12oz. / 16oz. 44/48

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

HAND-CUT RIBEYE STEAK 12oz. / 16oz. / 20oz 38/46/54

PRIME CHATEAUBRIAND FOR TWO 48 per person

PRIME RIB (Fri. & Sat.) 38(King) 32(Queen)

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

ADD THE FOLLOWING TO YOUR CHOP HOUSE SELECTION

Oscar (Crab, Asparagus & Béarnaise Sauce) 6

Sautéed Cremini Mushrooms 3 / Crumbled Bleu Cheese 3

Braised Onions 3 / Avocado Butter 2 / House Steak Butter 2

Bordalaise Sauce 2/ Bearnaise 2 / Onion Jam 3/ Green Chili Butter 2



PANTHER CITY FAVORITES

***RANCHERO CHICKEN 26**

Joyce Farms Grilled Chicken Breast topped with House Ranchero Sauce & smothered in Aged Cheddar-Jack Blend

STOCKYARD CHICKEN FRIED STEAK 24

Wagyu Beef Cutlet with Pendery's Cracked Pepper Gravy

CHISHOLM TRAIL MAC AND CHEESE 24

Sliced Trail dust Chicken over Brazos Valley Truffle Cheddar Macaroni

SEAFOOD

All entrees are served with Chef's inspired accompaniments

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

Lime-Pepper Jelly Glaze

🍷 PETROLEUM CLUB CRAB CAKES 24

Two Jumbo Lump Crab Cakes with Dill Mustard Sauce

***CHILEAN SEA BASS 4oz. /6oz. 28/36**

Grilled with Tomato-Chili Puree & topped with Avocado Butter

***RUBY TROUT 24**

Chili-Grapefruit Beurre Blanc

***BLACKENED TEXAS RED FISH 28**

House Blackening Spices & Lemon-Tabasco Butter

🍷*SURF AND TURF 38

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

***HUNTER'S STEW 28**

Venison Smoke Sausage & Boar Tenderloin Tips with Forest Mushroom, Pearl Onions & sliced Jalapeno in a Beer infused Demi-glaze

MOZZARELLA STUFFED MEATBALLS 28

3 house ground Tenderloin, Veal, Pork Blend Meatballs stuffed with Fresh Mozzarella Ball on Pappardelle, Rosemary-Red Pepper Sauce & Parmesan Cheese

🍷*MAPLE SMOKED DUCK BREAST 26

Cherry-Orange Peel TX Whiskey Glaze

V*THE HERBAVOIRE 24

Herb tossed Spaghetti Squash topped with Caramelized Onion, Spinach, Cremini Mushrooms, Artichokes, Roasted Pepper, Sun-dried Tomato & Asparagus

***SHRIMP POLENTA 26**

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



DESSERTS

ROASTED PECAN ICE CREAM BALL 7
with warm Chocolate Sauce

GINGER PUMPKIN CRÈME BRULÉE 8
With Cranberry Preserves


CARAMEL BANANA TART 8
Roasted Banana & Vanilla Ice Cream

CHOCOLATE VICTORIA 9
Enrobed Chocolate Cake, Raspberry Marmalade & Chocolate Ganache

 **777 TOWER CHEESECAKE 7.77**
Texas Berries & Raspberry Coulis

CRANBERRY-MANGO CRISP 8
A blend of Mango and Cranberries with crumb topping & Vanilla Ice Cream

CHOCOLATE KEY LIME TORTE 8
Award winning recipe from Chef Carl

 **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

FROZEN YOGURT

Flavors of the Month

Country Vanilla
Milk Chocolate
4 Cup

