

Snacking & Sharing

House-made Guacamole VV, GF+ 10 with salsa macha and Tajin-dusted tortilla chips	General Tso's Cauliflower VV, GF 8 battered cauliflower, sweet & spicy honey soy, toasted sesame, crispy wonton
Hot Soft Pretzel V 8 with queso	Smoked Brisket Taquitos. 12 smoked brisket, sharp cheddar, pico de gallo, shredded lettuce, roasted lime crema
Texas Queso GF. 10 with Tajin tortilla chips and pico de gallo	Grilled Chicken Satay GF. 13 sticky soy glazed chicken, pickled cucumber, lemongrass chili-lime sauce
Spinach Artichoke Dip V 10 served hot from the oven with grilled pita	Hot Chicken Saganaki Quesadilla 10 pastor marinated chicken breast, white cheddar cheese, roasted lime crema
Bang Bang Shrimp 12 crispy shrimp, sweet chili sriracha, crunchy garlic	
Wagyu Sliders 20 caramelized onions, sharp cheddar, burger sauce	



Soup of the Moment

Ask your server!
cup 5 / bowl 9

Salads and Bowls

Add... Grilled Chicken Breast +6 Chili-rubbed Chicken +7 Grilled Shrimp +8 Pan-roasted Salmon* +15
Grilled Beef Tenderloin* +20

OUR CLASSIC CAESAR* GF+ 6/10
with romaine lettuce, traditional dressing, brown
butter croutons, parmesan, and black pepper

WEDGE STEAK SALAD GF 28
iceberg lettuce, tomatoes, shaved red onion, chopped
bacon, grilled beef tenderloin, blue cheese crumbles,
ranch dressing, balsamic reduction

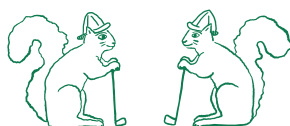
HOUSTON HOT CRISPY CHICKEN COBB 22
mixed greens, tomatoes, avocado, chopped bacon,
egg, white cheddar cheese, crispy onions and
buttermilk ranch

IGC HOUSE SALAD V, GF+ 6/10
artisanal lettuce, cherry tomatoes, cucumbers, red
onion, garlic crumbs, brown butter croutons, with
house balsamic

ANCIENT GRAIN BOWL VV 15
with roasted vegetables, spiced squash purée,
avocado, and herbs

PONZU TUNA POKE BOWL* V+, GF 21
ponzu-marinated ahi tuna, sushi rice,
avocado, edamame, carrot, cucumber, radish,
cabbage, and spicy mayo

MEDITERRANEAN CHICKEN RICE BOWL 20
citrus-curry rice, yogurt and garlic olive oil-marinated chicken, crisp
tomato-cucumber salad, crumbled feta, creamy tzatziki



INTOWN GOLF CLUB

V Vegetarian VV Vegan GF Gluten Free GF+ Can be made Gluten Free
Please notify your server of any allergies or dietary restrictions.

Mains

🍴 Pan Roasted Salmon* GF	26
with miso honey glaze, sautéed seasonal vegetables, charred lemon	
Club Beef Tenderloin Steak* GF	42
with herb compound butter, roasted garlic broccolini, smoked potato puree, crispy shallots, bourbon demi	
Honey-Lavender Roasted Half Chicken	26
honey-lavender brined, sautéed seasonal vegetables, shaved fennel salad, charred lemon jus	

Sandwiches

Your choice of French fries, BBQ or plain potato chips, or half salad (+2)

HOUSTON HOT CHICKEN SANDWICH – 17

served on a brioche bun with slaw, house pickles and spicy mayo

🍴 CLASSIC TURKEY CLUB SANDWICH – 19

house-roasted, hand-carved turkey, applewood-smoked bacon, Swiss cheese, lettuce, tomato, and mayo on toasted bread

CHARGRILLED CHEESEBURGER* – 20

house-ground beef with American and Swiss cheeses, Russian dressing and “garden” on the side (plant-based available)

CUBANO SANDWICH – 18

Mojo marinated pulled pork, ham, swiss cheese, pickles and mustard

CHICKEN CAESAR WRAP – 16

grilled chicken breast, crisp romaine, parmesan cheese, caesar dressing wrapped in a flour tortilla

🍴 J. G. C. Chili-rubbed Chicken Fajitas

with charred onions and peppers, bandera mexicana, street corn, roasted lime crema, grilled flour tortillas — 22



Sides

French Fries VV	5
Grandma's Mac & Cheese V	7
Garlic Roasted Broccolini VV, GF	6
🍴 Mexican Style Street Corn V, GF	6

SAVE ROOM FOR...

Dessert!

Children's Menu Available Upon Request

*CONTAINS RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED INGREDIENTS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.