



1946

Creole Jazz Brunch

NEW BBQ SHRIMP & GRITS , <i>Peeled Shrimp in Spicy Creole BBQ, Creamy Cheddar Grits</i> ^{GF}	\$19
FRIED CHICKEN AND WAFFLES , <i>Pecan Butter, Vermont Maple Syrup</i>	\$16
CAJUN SHRIMP MACARONI AND CHEESE GRATIN	\$14
BUTTERMILK FRIED CHICKEN & POACHED EGG ON A BISCUIT WITH SAUSAGE CREAM GRAVY	\$16
<i>Fresh Fruit, Breakfast Potatoes</i>	
STEAK AND EGGS ^{GF}	\$26
<i>2 Eggs and a 4oz Filet Mignon cooked your way, Breakfast Potatoes, Asparagus, Béarnaise Sauce</i>	

Pancakes.

Served with Fresh Fruit

BUTTERMILK PANCAKES , <i>Pecan Butter, Vermont Maple Syrup</i>	\$12
BLUEBERRY PANCAKES , <i>Chantilly Cream, Vermont Maple Syrup</i>	\$12
BANANAS FOSTER PANCAKES , <i>Grand Marnier Banana Flambe, Pecan Butter</i>	\$12

Omelets.

Served with Fresh Fruit & Breakfast Potatoes

BAYOU OMELET , <i>Tasso, Shrimp, Red Pepper, Tomato, Jack Cheese</i> ^{GF}	\$14
CREOLE SHRIMP AND TRINITY PEPPER OMELET ^{GF}	\$14
JUMBO LUMP CRAB AND ASPARAGUS OMELET , <i>Lemon Hollandaise Sauce</i> ^{GF}	\$14
CRAWFISH OMELET , <i>Spicy Boiled Crawfish Tails, Red Pepper</i> ^{GF}	\$14
SPINACH AND MUSHROOM OMELET , <i>Aged Cheddar</i> ^{GF}	\$12
CREATE YOUR OWN OMELET	\$14
<i>Choose: Bacon, Canadian Bacon, Sausage, Tomatoes, Spinach, Red Pepper, Mushrooms, Asparagus, Cheddar, Swiss or Monterey Jack</i>	

Eggs Benedict.

with Fresh Fruit & Breakfast Potatoes

CLASSIC EGGS BENEDICT , <i>Poached Eggs, Canadian Bacon, English Muffin, Hollandaise</i>	\$14
CREOLE EGGS BENEDICT , <i>Poached Eggs, Andouille Sausage, English Muffin, Spicy Hollandaise</i>	\$14
EGGS ROYALE	\$14
<i>Poached Eggs, House Smoked Salmon, English Muffin, Lemon Hollandaise</i>	
SOUTHERN EGGS BENEDICT	\$14
<i>Buttermilk Biscuit, Shaved Country Ham, Poached Eggs, Sausage Cream Gravy</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for food borne illness, especially if you have certain medical conditions.

^{GF} Gluten Free

^V Vegetarian



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Salads.

Table listing various salads such as NEW CAPRESE SALAD, BEETS & BERRIES SALAD, GRILLED PEACH SALAD, CLASSIC CAESAR SALAD, WEDGE SALAD, COBB SALAD, FOREST CLUB TOWER, and SHRIMP SAKOWITZ with their respective prices.

Add to any Salad: Grilled or Blackened: Chicken Breast \$7, Shrimp \$9, Salmon \$11

Soups.

Table listing soups: NEW GAZPACHO, SEAFOOD GUMBO, and SOUP OF THE DAY with their prices and serving options.

Burgers & Sandwiches.

with Fries or House Salad

Table listing burgers and sandwiches: GRASS FED BEEF BURGER, TURKEY BURGER, GRILLED CHICKEN WRAP, and REUBEN SANDWICH with their prices.

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Children's Menu.

SMILING PANCAKES, BANANA, CHOCOLATE CHIPS, MAPLE SYRUP.....	\$8
SHRIMP MAC & CHEESE.....	\$8
PIZZA.....	\$8
HOT DOG.....	\$8
CORN DOG.....	\$8
KIDS GRASS FED BEEF BURGER.....	\$8
CHICKEN QUESADILLA.....	\$8
MAC & CHEESE.....	\$8
PEANUT BUTTER & JELLY.....	\$8

Sides.

REGULAR OR CHEESE GRITS ^{GF}	\$2
BACON WRAPPED QUAIL ^{GF}	\$3ea
FRESH BERRIES ^{GF V}	\$3
OATMEAL ^{GF V}	\$3
HASH BROWNS ^{GF V}	\$3
BACON OR SAUSAGE ^{GF}	\$4
FRESH FRUIT PLATE ^{GF V}	\$4
SRIRACHA BRUSSELS SPROUTS ^{GF V}	\$5

Desserts.

NEW ICE CREAM CAKE ^{GF}	\$7
NEW PEACH AND BLACKBERRY CRISP A LA MODE.....	\$7
NEW OLD FASHIONED STRAWBERRY SHORT CAKE.....	\$7
NEW ST. JOSEPH'S DAY CRÈME (CRÈME CATALANA) ^{GF} Orange/Cinnamon Custard Brulee.....	\$7
CLASSIC FOREST CLUB PECAN BALL.....	\$7
FOREST CLUB CHOCOLATE CHIP COOKIES.....	\$2ea
OATMEAL RAISIN COOKIES.....	\$2ea

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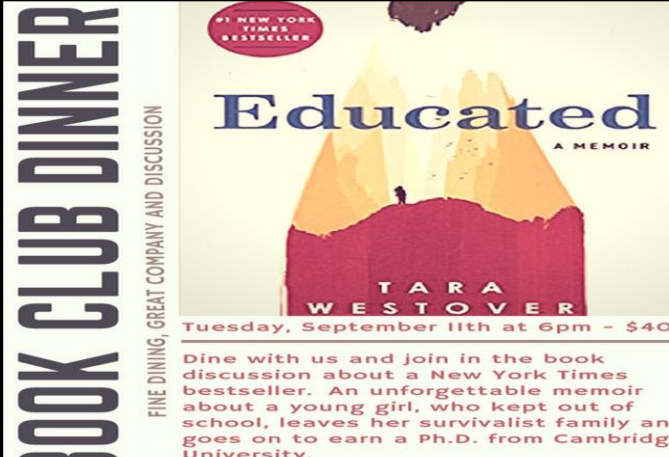





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Brunchy Beverages.

CLASSIC MIMOSA	\$8
CHAMPAGNE & GRAPEFRUIT.....	\$8
BELLINI	\$9
FRENCH 75, Hendrick's Gin, Champagne & a lemon twist.....	\$10
PROSECCO COCKTAIL, Adami Prosecco, macerated blackberries.....	\$10
CLUB HOUSE BLOODY MARY, our spicy club version	\$8
BRANDY MILK PUNCH, brandy, simple syrup, fresh cream, vanilla & nutmeg	\$9

Club Events.

 <p>PATIO MUSIC SERIES 6:30 - 9PM</p> <p>9/7 - Kids Night with DJ Candy 9/14 - Gregory Vann 9/21 - Cup of Jo 9/28 - Guillermo Serrano</p>	 <p>BOOK CLUB DINNER FINE DINING, GREAT COMPANY AND DISCUSSION</p> <p>Educated A MEMOIR TARA WESTOVER</p> <p>Tuesday, September 11th at 6pm - \$40</p> <p>Dine with us and join in the book discussion about a New York Times bestseller. An unforgettable memoir about a young girl, who kept out of school, leaves her survivalist family and goes on to earn a Ph.D. from Cambridge University.</p>
 <p>BRUNCH DINNER BUFFET Sunday, September 16th 5:30 - 8:30 PM</p> <p>BREAKFAST for DINNER is ALWAYS A WINNER</p>	<p>French Toast Ham & Cheese Sandwiches, Buttermilk Fried Chicken & Waffles, Green Eggs & Ham (Eggs Benedict with Spinach & Ham), Blueberry Pancakes with Grilled Peaches, Cornflake Crusted French Toast, Bacon & Egg Wedge Salad, Cinnamon Roll Bread Pudding, Biscuit Peach Cobbler, Omelet Station, Lucky Charms Blondies and The Donut Wall</p> <p>Adults \$30 Children \$15</p>
 <p>Debutante Ball Information Meeting THURSDAY, SEPTEMBER 27 AT 1:30PM</p> <p>Do you have a college-aged daughter or granddaughter? Join us for an informational meeting on the Forest Club's debutante ball returning in 2019. The ball will be held on Saturday, December 28, 2019, with festivities leading up to it throughout 2019. We have several girls already slated to participate, but we have room for a few more. Packets, including financial commitments, will be available at the meeting. As we would like the girls to have the time necessary for all preparations, we ask everyone to secure their spot by October 31.</p> <p>Please RSVP to Jennifer Whittington with your interest and contact Chair Monette Chilson (713.320.8474) with questions or for more information.</p>	 <p>SALON DELAMOTTE CHAMPAGNE SOCIAL September 18th 6 - 8pm</p> <p>The house of Salon has only one Champagne. This champagne is produced from a one-hectare parcel owned by Salon, "Salon's Garden", and from 19 other smaller parcels in Aisne-sur-Oger. The wine produced here is rare on all counts: always a single harvest, single cru, single grape variety and, to complete the singularity in this wine, it is only produced in the best vintages. In the 20th century, only 37 vintages were declared, with an average production of 60,000 bottles per vintage (5,000 cases). Salon with their little sister, Champagne Delamotte will be here at The Forest Club for a tasting.</p> <p>The Ladies' Association 2018 Christmas Bazaar Shopping, food & drinks and holiday fun featuring your favorite vendors and a dozen new vendors!</p> <p>Monday, October 1st Preview Party 6 - 9 pm Cocktails and Appetizers \$65</p> <p>Tuesday, October 2nd Breakfast 8 - 10 am \$25 Lunch 11 am - 2:30 pm Seating at 12 pm \$45</p> <p>Call or Make Your Reservation Online! Please go to https://tinyurl.com/christmasbazaar2018 and make your reservation.</p> <p>ANY CANCELLATIONS MUST BE MADE BY FRIDAY, SEPTEMBER 28TH OR SUBJECT TO CANCELLATION POLICY.</p>

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