

Lochland Country Club's
AUTUMN DINNER MENU



Salmon Linguine Puttanesca

APPETIZERS

Coconut Shrimp

4 Coconut breaded Shrimp served with
Roasted Red Pepper Jelly \$12

French Dip Sliders

twin Slider Rolls topped with shaved Prime Rib, melted
Swiss & caramelized Onions, served with Au Jus \$8

Fried Chicken Sliders

Buttermilk & Sriracha-soaked Chicken Breast
crusted in Cornflakes and Japanese Bread Crumbs,
drizzled with Honey, topped with a Buttermilk-Dill
Slaw on Slider Buns \$9

Buffalo Chicken Nachos

shredded Chicken, Buffalo Sauce, Cheddar and Fuente
Spanish Bleu Cheese over Ranch-dusted Tortilla Chips
topped with Fuente Bleu, chopped Scallion and diced
Celery Full \$14 Half \$8

Midwest Tartare

cubes of Saku Tuna tossed with Bacon Aioli,
Lemon Zest, Chive, roasted Garlic Oil,
served with Sourdough, grilled Corn and
Avocado garnished with a Micro Salads
and Salmon Chicharron \$17.50

SOUPS & SALADS

Add Chicken \$5 or Salmon \$6

Daily Soup Cup \$4 Bowl \$5

French Onion Soup

slow Caramelized Onions, Red & White Wine, Chicken & Beef Stock,
Herbs & Garlic, served with toasted Crostini & melted Cheeses \$9

Autumn Salad

Wild Greens, dried Cherries, toasted Sunflower Seeds, roasted Squash, charred Broccolini, grilled Corn, Boursin
Cheese and Cob-Smoked Bacon Lardons, served with a Fig & Balsamic Vinaigrette Full \$16 Half \$9

Kale & Sprout

shredded Brussel Sprouts and Baby Kale tossed with Feta, dried Cranberries, Bacon Lardons, toasted Pumpkin
Seeds and fresh Herbs served with a Pomegranate-Honey Citrusette Full \$13 Half \$8

Salmon Spinach Salad

grilled Atlantic Salmon over Young Spinach tossed with Pecans, Feta & roasted Red Peppers,
served with a warm Bacon Vinaigrette \$16 *substitute Chicken \$14*

Garden Salad

the classic LCC salad of Mixed Greens, Tomato, Cucumber, Red Onion,
Black Olive & Croûtons with your choice of Dressing Full \$10 Half \$5

Classic Caesar

crisp Romaine tossed with Housemade Croutons, Parmesan Cheese, fresh Lemon,
cracked Peppercorn & classic Caesar Dressing Full \$10 Half \$5

ENTRÉES

Scallops

pan-seared & candied U-10 Scallops with mashed Lima Beans, Bacon & Shallot roasted Brussel Sprouts, charred Pearl Onions, preserved Lemon Zest, Broccolini and a puree of roasted Cauliflower, served with Pan Jus and Demi-Glace \$27 (t) \$16

Lochland Filet Mignon

herb & Garlic marinated 8 oz Filet Mignon served with Potatoes au Gratin, charred Asparagus & a roasted Shallot & Red Wine Demi-Glace \$35

The Grasslands

Corn-cob & Grass-smoked Bison Loin served with a toasted Farro & Corn Pudding, grilled Broccolini, Demi-Glace and Sandhill Cherry Glaze \$43

Salmon Linguine Puttanesca

a piquant sauce of Tomato, crushed Kalamata Olive, Capers, Anchovy, Garlic, Shallot & Herbs with grilled Salmon over a bed of Linguine, served drizzled with Olive Oil and Parmesan Cheese, served with a side of Garlic Bread \$16 (t) \$10

Southwestern Chicken Stack

twin marinated & grilled 6 oz Chicken Breasts served with fried Polenta, Pico de Gallo, crumbled Queso Blanco, Cilantro Crema & fried Tortilla Strips \$16 (t) \$11

Fish & Prawn Pie

a creamy variety of Fish with Prawns, Lemon, Herbs, Vermouth, Leeks & Celery topped with Puff Pastry and baked until golden, served with a starter

Garden Salad or a Cup of Soup \$23

African Mahi

grilled and Ethiopian Berbere dusted 7 oz Mahi-Mahi Steak served with a traditional African Lentil Stew and a blend of slowly-cooked Potatoes, Carrots & Cabbage \$22

Harvest Risotto

toasted Farro, roasted Butternut Squash, Wild Mushrooms, wilted Kale, charred Corn with roasted Vegetable Stock, Parmesan Cheese and Herbs \$16

Seared Cod Vert

seared Cod Filet served with Baby Potatoes, fresh Herbs, charred Scallion, Greek Yogurt & a Green Sauce of Celery, Cilantro, Leeks & Lemon Juice \$17

Lemongrass Chicken

grilled Lemongrass, Cilantro & Green Curry-marinated Chicken served with Coconut-Pineapple Rice and Thai Slaw \$15 (t) \$10

(t) - Tapas portion available

LCC LEGENDS

All steaks are dry-aged in house for 21 to 28 days, one of the few locations in the state! All steaks are also hand-cut to order. All options come with your choice of two sides. Add an Over-easy Egg to a Steak \$1

Bacon-Wrapped Filet Mignon

4 oz \$15 8 oz \$33

NY Strip Steak

10 oz \$25 14 oz. \$33

Bleu Cheese Crusted Filet \$33

Liver & Onions \$16

14 oz Ribeye \$35

Coconut Shrimp Platter (8) \$22

HOMESTYLE

Fried Chicken

3 pieces of Fried Chicken with Mashed Potatoes, Gravy & Sautéed Vegetables \$13

Meatloaf

3 slices of homemade Meatloaf with Mashed Potatoes, sautéed Vegetables & Mushroom-Red Wine Gravy \$14

Country Fried Steak

9 oz portion of breaded & fried Steak with Mashed Potatoes, Gravy & Sautéed Vegetables \$13

Spaghetti & Meatballs

a bowl full of Spaghetti served with Marinara Sauce, 5 Meatballs & Garlic Bread \$13

HOT OFF the PRESS

*served with a choice of Fries, Fruit, Cup of Soup, Garden Salad, Cottage Cheese or Kettle Chips
Onion Rings & Sweet Potato Fries Available for Additional Charge*

The O'Rourke

grilled and marinated Portabella Mushroom Cap, fire-braised Bell Pepper, caramelized Onions, fresh Mozzarella, Gruyere, Arugula & Chive on a Panini Roll \$11

The Serrano

Olive Oil, Serrano Ham, chopped Dates, Bacon, charred Serrano Peppers & Goat Cheese on Ciabatta \$13

Jerk Swordfish

grilled 4 oz Swordfish Steak dusted with Jamaican Jerk Seasoning, Mango Chutney, sliced Jalapeños & Pepperjack Cheese on a buttered Onion Kaiser Roll \$18

TWO HANDS

Sandwiches are served with a choice of Fries, Fruit, Cup of Soup, Garden Salad, Cottage Cheese or Kettle Chips - Onion Rings & Sweet Potato Fries Available for Additional Charge

Lochland Burger

grilled to order, topped with Lettuce, Tomato,
Onion & choice of Cheese \$11

Club Melt

Turkey, Bacon, Ham & Swiss \$10

Quesadilla

choice of protein on a Tomato Basil Tortilla
Cheese \$9 Chicken \$12 Steak \$14 Shrimp \$15

side options available at additional cost

Grilled Chicken Sandwich

topped with choice of Cheese \$12

Classic Club Sandwich

Turkey, Bacon & Ham topped with Lettuce,
Tomato & Onion on choice of Bread \$11

Philly Cheesesteak

grilled Steak with Onions & Peppers
topped with Swiss \$11

SIDES

Soup du Jour

Side Caesar Salad

Side Garden Salad

Grilled or Sautéed Asparagus

Potatoes au Gratin

Sautéed Vegetable Medley

Farro Risotto

Linguine with Marinara

Linguine with Oil

African Lentils (Cold)

Fried Polenta

Coconut-Pineapple Rice

Farro & Corn Pudding

Grilled or Sautéed Broccolini

Coleslaw

Bacon & Shallot-roasted

Brussel Sprouts

Cottage Cheese

Mashed Potatoes

Baked Potato

Kettle Chips

French Fries

Onion Rings

Sweet Potato Fries

Fresh Fruit

Hashbrowns

Over-easy Egg

DESSERTS

New England Style Apple Pie

3 varieties of Apples tossed in Spices, Lemon, Cornstarch & Sugar, baked in an old-fashioned crust made with grated Extra Sharp Irish Cheddar, served warm with Vanilla Ice Cream & Caramel \$9

Autumn Tiramisu

layers of Pumpkin Custard, Calvados Syrup & Gingersnaps topped with shaved Chocolate and Whipped Cream \$8

Harvest Cheesecake

homemade Maple Cheesecake in a 'Nilla Wafer Crust with caramelized fresh Pear, served with Whipped Cream and dried Pear Dust \$9

Triple Chocolate Cake

3 layers of Chocolate Genoise with Chocolate Buttercream & Chocolate Ganache, served with Chocolate Sauce, fresh Strawberry & Whipped Cream \$8

Classic Carrot Cake

with Whipped Cream \$7

COCKTAILS

Autumn Old Fashioned

Peach & Pecan-infused Bourbon,
Homemade Bitters, Roasted
Pumpkin Syrup
\$5.50

Apple Cider Sangria

Apple Brandy, Hard Apple Cider,
Peach Nectar, Orange Juice, Sliced Apples,
Sliced Pears, Frozen Raspberries
\$6.75

Drink Your Breakfast!

Sherry, Benedictine,
Oatmeal Stout, Nutmeg
\$6.50