

Spring Lunch Menu

2017



Greek Chicken

TWO HANDS

served with a choice of Fries, Fruit, Cup of Soup, Garden Salad, or Kettle Chips and a Pickle -

Onion Rings & Sweet Potato Fries Available for Additional Charge

Greek Chicken

Grilled Chicken Breast topped with Feta, Spinach, roasted Red Peppers
and crushed Olives served on an Onion Kaiser Bun

\$14

sub Classic Grilled Chicken Breast Sandwich \$12

French Dip

Shaved Prime Rib, melted Swiss & caramelized Onions served with Au Jus \$14

Steak & Veggie Wrap

Shaved Prime Rib, smoked Gouda and grilled Vegetables with a
Peppercorn/Horseradish Cream in a Tomato Basil Tortilla \$15

Classic BLT

Applewood smoked Bacon, Leaf Lettuce & sliced Tomato on choice of toasted Bread \$10

Salmon BLT

grilled Atlantic Salmon topped with Applewood-smoked Bacon, Leaf Lettuce & sliced
Tomato on a Ciabatta Roll with Grilled Lemon & Herb Aioli \$14

Classic Club

Turkey, Ham & Bacon on your choice of toasted Breads with Mayo, Lettuce and Tomato \$11

Lochland Burger

8 oz Ground Beef Patty with your choice
of Cheeses served on an Onion Kaiser Bun
with Lettuce, Tomato and Onion \$11

Corned Beef Reuben

seared Corned Beef, Swiss Cheese, Sauerkraut & 1,000 Island Dressing on Marble Rye \$10

Veggie Burger (vg)

An Artisan Vegetarian Burger Patty served with Guacamole, Housemade
Tomato Jam, Baby Spinach and Onion on a Ciabatta Roll \$9

Club Melt

Smoked Turkey, lean Ham, and crisp Bacon on grilled Sourdough with melted Swiss Cheese \$10

APPETIZERS

Coconut Shrimp

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

Buffalo Wings

6 fried & breaded Wings tossed in Buffalo Sauce served with Bleu Cheese Dressing & Celery \$9

Shrimp Skewers

2 skewers of Sugarcane filled with 5 Shrimp each, grilled & glazed with Korean Barbecue Sauce and served atop Wild Rice Pilaf \$14

Buffalo Chicken Dip

A crock of diced Chicken Thighs with Cream, Bleu Cheese and Hot Sauce served with Pita Chips & Celery Sticks \$9

Fried Nebraska

A platter of 8 housemade Cheese Frenchees, Onion Rings & French Fries, served with a cup of Tomato Basil Soup, great for dipping Full \$15 Half \$8

ENTRÉE SALADS

Add Chicken \$5 or Salmon \$6

Spring Salad

a variety of Spring Greens, tender Herbs & flash-pickled seasonal Vegetables in a Honey & Herb Citrusette Full \$13 Half \$9

Early Panzanella

a refreshing take on a classic - Radicchio, shaved Fennel, Parsley, crushed Kalamata Olives, shaved Manchego, thin-sliced Salami & torn Bread in a traditional Italian Vinaigrette Full \$14 Half \$10

Classic Caesar

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

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 & Croutons with your choice of Dressing Full \$10 Half \$5

HOT OFF the PRESS

served with choice of one side - see TWO HANDS section for sides

Classic Cuban

sliced Ham, slow-braised Pork, Yellow Mustard & Swiss on a Cuban Roll served with Yucca Fries \$11

The Scooter

a shaved Prime Rib, homemade 3-Cheese Mac-n-Cheese and Red Onion Jam Grilled Cheese Sandwich on Sourdough with Cheddar & Gruyère, served with Horseradish Cream \$12

The O'Rourke

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

CLUB FAVORITES

Lochland Quesadilla

grilled Tomato Basil Tortilla loaded with a blend of Cheeses, Bell Peppers, Onions and your choice of Chicken, Steak or Shrimp served with choice of accompaniments Salsa, Sour Cream & Guacamole Chicken \$12 Steak \$14 Shrimp \$15

Chicken Strips

6 hand-breaded Chicken strips served with Fries and your choice of sauces Honey Mustard, Barbecue Sauce, Buffalo Sauce & Ranch \$13

The Salad Trio

one scoop of Chicken Salad, Tuna Salad & Egg Salad served on a bed of Mixed Greens with a toasted Croissant \$12

DESSERTS

Coconut Cake

3 thick layers of Coconut cake with Cream Cheese Icing, served with an Almond Creme Anglaise & Whipped Cream \$9 *Chef's Note: I found this recipe in the 1864 Rumsfeld Cookbook that I inherited from my Great-Grandmother, and to this day, it's the best I've found.*

Spring Ice Cream

Local Goat's Milk Ice Cream with GI Honey, Lavender & Rosemary, served with a Pea Shoot & Blackberry Preserve Garnish \$6

NY Cheesecake

served with Whipped Cream & Macerated Berries \$7

Chai Creme Brulee

classic Creme Brulee steeped with Cardamom, Cinnamon & Ginger served with a Shortbread Tuile \$7

Triple Chocolate Cake

3 layers of Chocolate Genoise with Chocolate Buttercream & Chocolate Ganache, served with Chocolate Sauce, fresh Strawberry & Whipped Cream \$7