

Soups

SOUP DU JOUR bowl \$7 | cup \$6

FRENCH ONION SOUP

caramelized onions in rich beef stock toasted crostini and melted cheeses. \$10 DF optional

Garden

ADD-ONS:

chicken \$8 | salmon \$12 | four shrimp \$9 | 6oz sirloin \$16

LCC GARDEN SALAD

a classic salad of mixed greens, tomato, cucumber, red onion, and croutons. full \$14 | petite \$8
GF & DF optional

CAESAR SALAD

crisp romaine tossed with housemade croutons, parmesan cheese, fresh lemon, cracked peppercorn, and house Caesar dressing.
full \$14 | petite \$8

SPINACH SALAD FULL

spinach, roasted red peppers, feta, and toasted hazelnuts. full \$14 | petite \$8 GF DF optional

WEDGE SALAD

iceberg lettuce topped with bacon, tomatoes, and bleu cheese crumbles. full \$14 | petite \$8 GF DF optional

AUTUMN SALAD

arugula, apple, pomegranates, feta cheese, avocado, prosciutto, pecans, and pumpkin seeds with a bourbon vinaigrette. full \$14 | petite \$8

HARVEST GRAIN BOWL

quinoa, chickpeas, roasted cauliflower, roasted broccoli, roasted brussle sprouts, roasted parsnips, pickled carrots with kale pistachio pesto. full \$16

Salad Dressings

balsamic vinaigrette, bleu cheese, ranch, caesar, dorothy lynch, oil and balsamic vinegar, thousand island, poppy seed

Side Items

Fries, fruit, cup of soup, cottage cheese, garden salad, kettle chips, or steakhouse potato salad.

Onion rings (+\$2) or sweet potato fries (+\$2) are available for an additional charge.

Appetizers

ELOTES

sweet corn, cotija cheese, cilantro-lime-avocado sauce, and tajin, with cauliflower crustinis. \$12

HUMMUS BOWL

cup of Seasonal Hummus served with vegetables and Cauliflower Crustinis. \$10

COCONUT SHRIMP

four, Coconut-Breaded shrimp, served with choice of Red Pepper Jelly \$15

Sandwiches

Served with one side

CHICKEN CLUB

grilled chicken breast with ham, bacon, and swiss cheese, lettuce, and tomato. Served on a brioche bun with a side of mayonnaise. \$14 GF & DF optional

FRENCH DIP

shaved prime rib, melted swiss and caramelized onions, served with au jus. full \$16 | petite \$10

MONTE CRISTO

egg battered and grilled marble rye with ham, turkey and swiss. topped with powdered sugar, and served with a side of strawberry compote. \$13

CLASSIC BLT

applewood smoked bacon, leaf lettuce, and sliced tomato on your choice of toasted bread. \$12 DF

CLASSIC CLUB

turkey, ham, bacon, and american cheese on your choice of toasted bread served with mayo, lettuce, and tomato. \$12 DF optional

CORNED BEEF REUBEN

corned beef, swiss cheese, sauerkraut, and thousand island dressing on marble rye. \$12 DF optional

TUNA MELT

tuna salad on grilled marble rye with tomato, lettuce, and cheddar. \$12 DF optional

BREAD OPTIONS

sourdough | wheat | white | marble rye

DF = Dairy Friendly | GF = Gluten Friendly

DF or GF Optional items can be served
without dairy or bread upon request

Club Favorites

HOT BEEF SANDWICH

slow-cooked roast over sourdough with mashed potatoes and gravy. \$12

CHICKEN TENDERS

hand-breaded chicken tenderloin strips served with a choice of honey mustard, BBQ sauce, buffalo sauce, or ranch. Served with a choice of side.
regular: five strips \$15 | petite: three strips \$12

FISH N CHIPS

battered, dipped, apple cider pollock with kettle chips and tartar sauce. \$13 DF

QUESADILLA

tomato basil flour tortilla, with mozzarella, cheddar, bell pepper, and onion. served with sour cream, salsa, and guacamole. \$12

ADD-ONS:

chicken \$6 | shrimp \$8 | lobster \$18
seasoned ground beef \$6

Burgers

Half pound of midwest-raised certified Hereford ground chuck, served with one side
grilled chicken breast +\$2

BOURBON BURNT END BURGER

brisket burnt ends, bourbon glaze, and cheddar cheese, served on a brioche bun with lettuce, tomato, onion & pickle. \$18

PATTY MELT

caramelized onions and Swiss cheese on grilled marble rye bread. \$17

SWISS AND MUSHROOM BURGER

topped with sautéed mushrooms and melted swiss cheese, served with lettuce, tomato, and onion.
\$16 DF optional

LOCHLAND BURGER

topped with lettuce, tomato, onion, and choice of cheese on a brioche bun. \$15 DF optional

VEGGIE BURGER

black bean veggie burger, provolone, caramelized onion, lettuce, tomato, cajun remoulade, on a brioche bun. \$12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.