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# House Wines

## Premium House Wines

\$9 GLASS | \$35 BOTTLE

### J. LOHR 7 OAKS 2017 CABERNET SAUVIGNON

2019 | Aromas of cherry, blueberry, and vanilla.

### CHATEAU STE. MICHELLE HORSE HEAVEN 2016 SAUVIGNON BLANC

2018 | Aromas of citrus, green apple and herb spice.

## Red Wines

\$6.50 GLASS | \$20 BOTTLE

### COSTAL VINES PINOT NOIR

Bright ruby red color with notes of fresh cherries and strawberries.

### FRONTERA CABERNET

2019 | Bright intense ruby red with fresh and fruity flavors of black plums and vanilla.

### FRONTERA MERLOT

Chile 2019 | Well-balanced, medium-Deep red color with great intensity. Hints of plum, herbs, chocolate and spice

### CASSILERO DEL DIABLO

2020 | Concentrated sweet fruit and round tannins flavors of spices and black plums which meld perfectly on the palate.

## White Wines

\$6.50 GLASS | \$20 BOTTLE

### SUTTER HOME WHITE ZINFANDEL

2020 | Strawberry, ripe pear, honeysuckle and citrus.

### FRONTERA SAUVIGNON BLANC

2020 | Notes of citrus and elderberry dance on the nose and palate of this crisp white wine.

### FRONTERA CHARDONNAY

2019 | With a light yellow color this expressive wine has attractive aromas of pineapple, citrus and vanilla.

### LEONARD KREUSCH REISLING

2019 | Aromas of citrus, green apple and herb spice

### COSTAL VINES PINOT GRIGIO

2019 | A crisp racy white with aromas of apple and pear

### SAN ANTONIO VILLADORO MOSCATO.

An enjoyable white wine with balanced acidity and excellent sweetness. lovely floral aromas

# Appetizers

## BOURBON BRISKET BURNT END LOADED FRIES

French fries topped with Angus brisket burnt ends, bourbon glaze, white cheddar cheese sauce and roasted red peppers. \$18

## CHICKEN WINGS *(breaded or naked)*

One pound of chef-dusted or naked wings, tossed with choice of one sauce: Buffalo, Carolina BBQ, BBQ, or Parmesan Garlic. \$16

## CAJUN SWORDFISH BITES

Pieces of Cajun seasoned, hand-breaded swordfish fried and served with a side of Cajun remoulade. \$14

## COCONUT SHRIMP

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

## ELOTES

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

## HUMMUS BOWL

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

## BEEF TENDERLOIN STEAK BITES

Seasoned Beef Tenderloin bites, in a Veal Demiglaze \$15 GF DF

## KOREAN BBQ STEAK BITES

Seasoned beef tenderloin bites, in a Korean Dry Rub and Glaze \$15 GF DF

## JUMBO SHRIMP COCKTAIL

Five Jumbo shrimp, with lemon and cocktail sauce. \$17 GF DF

# Soups

## FRENCH ONION SOUP

Slow-caramelized onions, red and white wine, chicken and beef stock, herbs, and garlic. Served with toasted crostini and a melted cheese bowl. \$10

## SOUP DU JOUR

BOWL \$7 CUP \$6

# Garden

## LCC GARDEN SALAD FULL \$14 PETITE \$8

The classic lcc salad of mixed greens, tomato, cucumber, red onion, black olive and croutons. DF

## CAESAR SALAD FULL \$14 PETITE \$8

Crisp romaine tossed with housemade croutons, parmesan cheese, fresh lemon, cracked peppercorn and caesar dressing.

## WEDGE SALAD

Iceberg lettuce topped with bacon, tomatoes, and bleu cheese crumbles. \$14

## SPINACH SALAD FULL \$14 PETITE \$8

Young spinach, peppers, feta and hazelnuts. GF

## AUTUMN SALAD FULL \$14 PETITE \$8

Arugula, apple, pomegranates, feta cheese, avocado, prosciutto, pecans, and pumpkin seeds with a bourbon vinaigrette.

## HARVEST GRAIN BOWL

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

add-ons: chicken \$7. beef tips \$9, salmon \$10, three seared shrimp \$9, lobster tail \$18

## Salad Dressings

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

# Entrees

## BEEF SHORTRIBS

Sous Vide beef short ribs in a veal demiglaze. Comes with two sides. \$32 DF GF

## DUCK CONFIT

Duck hind quarters slow cooked in duck fat and seared crispy in a hot pan. Comes with choice of two sides and served with a side of plum sauce \$36 DF GF

## GRILLED SWORDFISH

8oz swordfish steak grilled to perfection, served with two sides. \$29 DF GF

## HERB CRUSTED WALLEYE 32

10oz walleye fillet, seared and topped with an herb bread crumb crust. Served with two sides. \$32 GF

## SEARED SALMON

Seared Canadian wild caught salmon with a Roasted Red Pepper Sauce. \$30

## SPICY PLUM GLAZED PORK CHOP

Slow-smoked bone-in porkchop, glazed in a spicy plum sauce, garnished with green onion. Served with two sides. \$26 DF GF

# Club Favorites

## CHICKEN TENDERS FULL \$15 PETITE \$12

Hand-breaded chicken tenderloin strips, served with choice of honey mustard, bbq sauce, buffalo sauce or ranch. Full includes five chicken strips, petite includes three. Served with one side.

## CHICKEN ALFREDO

Grilled and sliced chicken breast served over a bed of fettucine and alfredo sauce. Served with slice of garlic bread. \$14

## FRENCH DIP REGULAR 17 PETITE 12

Shaved prime rib, melted swiss, and caramelized onions. served with au jus. Served with one side.

## LOCHLAND BURGER

Half pound of Midwest-raised certified Hereford beef, topped with lettuce, tomato, onion, and choice of cheese on a brioche bun. Served with one side. \$15

## MEATSABALL

Giant 8oz pork and beef meatball made with romano and parmesan cheeses, served over spaghetti and marinara. Served with a slice of garlic bread. \$14

## QUESADILLA

Grilled wheat tortilla, loaded with mozzarella and cheddar cheese, bell peppers, and onion. Served with sour cream, salsa, and guacamole. \$12

### ADD-ONS:

Chicken \$6 | Shrimp \$8 | Lobster \$18  
Seasoned ground beef \$6

## SHRIMP SCAMPI

Garlic, buttery, pan-seared shrimp, on a bed of linguine and topped with seasoned bread crumbs. served with a slice of garlic bread. \$20

# Senior Options

## CHICKEN FRIED STEAK

REGULAR \$17 PETITE \$12

9 oz steak breaded and fried, smothered with country gravy. Served with two sides

## POT ROAST

REGULAR \$14 PETITE \$9

Generous portion of slow-roasted beef chuck in gravy with mashed potatoes. choice of one side.

# Prime Cuts

All served with two sides.

## Cut Selection select one.

### ANGUS FILET

4oz certified \$24

### ANGUS FILET

8oz certified \$40

### ANGUS RIBEYE

14oz dry aged certified \$48

### HEREFORD STRIP STEAK

12oz dry aged certified \$33

### SALMON

Wild Canadian \$26

## Toppers recommended to select one.

LOBSTER TAIL \$18

BLUE CHEESE CRUMBLES \$6

BEARNAISE \$5

CARAMELIZED ONIONS \$3 DF GF

SAUTEED MUSHROOMS \$3 GF

PEPPERCORN SAUCE \$5

All cuts are flame-grilled to your specifications. Cast iron blackened upon request.

**Rare; red, cool center**

**Medium Rare; red, warm center**

**Medium; pink throughout, with a warm center.**

**Medium well; pink, hot center**

**Well Done; no pink, hot throughout**

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

## Side Items

seasonal risotto GF  
mashed potatoes GF  
wild rice GF DF  
baked potato GF  
cheesy potatoes  
hashbrowns  
cup of soup

shredded brussels  
sprouts with bacon GF  
grilled asparagus GF DF  
green beans  
almondine GF DF  
broccoli and cheese  
caesar salad  
garden salad