

Soups

Homemade Soup du Jour	cup 4	bowl 5
Lobster Bisque	cup 6	bowl 8
French Onion	cup 4	crock 5

Sharables

Italian Nachos	10
Tortilla chips topped with alfredo sauce, pepperoni, hot sausage, grilled chicken, olives, tomatoes, jalapeños and baked with mozzarella cheese.	
Filet Flatbread	13
A blend of hot-n-sweet peppers in a garlic sauce, topped with shaved filet and mozzarella cheese.	
Fried Green Tomatoes	6
Cornmeal crusted, pan seared and topped with a balsamic glaze.	
Stuffed Zucchini Wheels	7
Rolled zucchini stuffed with gouda cheese, beer battered and deep fried. Resting on a pool of marinara sauce.	
Pulled Pork Flatbread	11
Zesty BBQ pork topped with onions and coleslaw.	
Pimento Cheese Spread	9
Creamy cheese and pimento dip served with toasted pita chips.	

Salads

Summer Berry Salad	14
Mesclun greens, fresh strawberries, blueberries, raspberries and blackberries. Topped with goat cheese and served with a wild berry vinaigrette.	
Caesar Salad	12 <i>Half Portion</i> 6
Crisp Romaine tossed with Caesar dressing, shaved parmesan and asiago, croutons and anchovies.	
LCC Salad	8 <i>Half Portion</i> 4
Mesclun greens tossed with peppers, red onions, cucumbers, croutons, asiago and balsamic vinaigrette dressing.	
With Chicken	15 <i>Half Portion</i> 11
With Salmon	17 <i>Half Portion</i> 13
With Coconut Shrimp	18 <i>Half Portion</i> 14
Roadhouse Salad	14
Mixed greens with grilled chicken, candied walnuts, red grapes, mandarin oranges and crumbled bleu cheese.	
Chicken BLT Salad	14
Romaine lettuce topped with tomatoes, bacon, grilled chicken and croutons. Served with an Asiago ranch dressing.	

Dressings: Balsamic Vinaigrette, Raspberry Vinaigrette, Homemade Ranch, Bleu Cheese, Homemade French, Homemade Ginger Dressing, 1000 Island, & Italian
ADD Dry Bleu Cheese Crumbles for an additional charge.

Starters

Coconut Shrimp	10
Six shrimp coated in our house made coconut mix. Served with a side of Piña colada sauce.	
Crab Cakes	13
Made with jumbo lump crabmeat and set on a pool of lobster bisque.	
Pork BBQ Tacos	10
Three soft tacos with shredded pork BBQ, coleslaw and pickles.	
Mahi Mahi Tacos	10
Three soft tacos filled with blackened Mahi Mahi and a kiwi-strawberry slaw.	

Sandwiches

Wild Game Sliders	11
Elk, Wild Boar, and Turkey grilled with or without cheese and served with a side of cherry bourbon and a sherry cream sauce.	
Southwest Chicken Wrap	12
Cajun chicken, tomatoes, jalapeños, onions, lettuce, Colby jack and southwest sauce.	
Garden Tomato Sandwich	6
Thick sliced garden tomatoes, American cheese, and fresh basil. Served on multi-grain toast with a side of mayonnaise.	
Grilled Shrimp Wrap	14
Old Bay seasoned grilled shrimp, diced peppers, onions, tomatoes, lettuce and a lemon cream sauce.	
*Grilled Elk or Wild Boar Burger	15
Your choice of a wild boar or an elk burger served on a whole wheat bun with or without cheese.	
Hamburger or Cheeseburger	11
Black & Bleu Burger	13
*Filet Philly Hoagie	14
Shaved tenderloin sautéed with grilled peppers, onions and mushrooms. Topped with provolone cheese. Try it with a side of horseradish sauce.	
Open-Faced Salmon Cake Sandwich	12
Seasoned and grilled wheat toast stacked with lettuce, tomato and two oven-roasted salmon cakes.	
Grilled Pimento Cheese & Bacon	6
Try it! You'll love it!	
LCC Club	12
Roasted turkey, baked ham, bacon, American cheese, lettuce and tomato on three slices of toast.	

Above sandwiches are served with your choice of: Coleslaw, Chips, Fresh-Cut Fries, Shoestring French Fries, or Applesauce. Substitute Sweet Potato Fries, Onion Tangles, House Salad, or Soup for an additional charge.

Entrées

*Bardine's Delmonico Steak	36	+Vegetarian Dream	10
Hand-cut 16oz Delmonico; chargrilled. <i>ADD sautéed peppers, onions, or mushrooms (additional charge)</i>		A great vegetarian dish! Three super grains-couscous, brown rice and quinoa-prepared with garlic and spices, are blended together with fresh roasted vegetables.	
*Center-Cut Tenderloin Filet		Macadamia Crusted Mahi-Mahi	25
4 ounce	17	Mahi-Mahi filet coated in a macadamia nut crust, oven roasted then drizzled with a roasted garlic sauce.	
8 ounce	27	Parmesan Crusted Salmon	25
12 ounce	38	Pan-seared fresh salmon filet topped with parmesan cheese and oven finished.	
<i>ADD sautéed peppers, onions, or mushrooms (additional charge)</i>		Crab Cake Dinner	23
*Liver & Onions	15	A trio of jumbo lump crab cakes served on a bed of lobster bisque.	
Beef livers pan-seared with onion, thyme and balsamic vinegar.			
Grilled Peach Pork Chops	23		
Two grilled pork chops topped with a peach BBQ sauce and resting on a cinnamon-sugar grilled peach.			

Dinners served with: Vegetable du jour; and your choice of starch:
Baked Potato, Risotto, Pasta Marinara, Fresh-Cut Fries, Shoestring Fries, or Gluten-free Pasta (allow additional time);
and a cup of soup or house salad.

+Vegetarian Dish is served with a cup of soup or house salad.

Pasta

Italian Eggplant Parmesan	12	Italian Sausage Pasta	14
Three layers of grilled eggplant, homemade marinara sauce, fresh mozzarella cheese and basil.		Italian sausage atop homemade fettuccini pasta tossed with marinara sauce and sautéed peppers, mushrooms, and onion.	
Chicken Prosciutto	19	Piccante Shrimp Pasta	18
Sautéed chicken breast topped with prosciutto ham and mozzarella cheese. Served with a side of pasta marinara.		Homemade fettuccini tossed with asparagus, sautéed shrimp, sun-dried tomatoes, wild mushrooms, red onions, hot pepper, garlic and oil mix and white wine.	
Zucchini Noodles	11	Grilled Portabella Pasta	13
Zucchini noodles sautéed with wild mushrooms and placed on a pool of marinara sauce. Topped with asiago.		Homemade fettuccini pasta tossed with wild mushrooms, tomatoes, shallots, white wine and garlic. Topped with a grilled portabella mushroom.	
Homemade Ravioli	10		
House made ravioli in our homemade marinara sauce. Choose from four cheese, meat, or a blend of both.			

**Above pastas includes your choice of House Salad or Cup of Soup, and Garlic Toast.

Dressings: Balsamic Vinaigrette, Raspberry Vinaigrette, Homemade Ranch, Bleu Cheese, Homemade French, Homemade Ginger Dressing, 1000 Island, & Italian ADD Dry Bleu Cheese Crumbles for an additional charge.

Desserts

Irma's Red Velvet Cake	7	Chocolate Peanut Butter Torte	7
Two layers of red velvet cake filled with a whipped cream icing.		Chocolate butter cream icing, chocolate cake and a peanut butter cream filling.	
Ice Cream Sundaes	5	New York Style Cheesecake	8
2 scoops of vanilla ice cream topped with your choice of Hershey's Syrup, Hot Fudge, Caramel, Butterscotch, or Raspberry Sauce.		Graham cracker crust with a cream cheese filling. Top it off with fresh strawberries or cherry topping.	