

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 smothered in alfredo sauce, topped with 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.	
Salmon Pâté	11
Smoked salmon mixed with minced onion, cream cheese, and salt and pepper. Served with crostini.	
Stuffed Zucchini Wheels	7
Rolled zucchini stuffed with gouda cheese, beer battered and deep fried. Resting in a pool of marinara sauce.	
Pulled Pork Flatbread	11
Zesty BBQ pork topped with onions, coleslaw.	

Salads

Caesar Salad	12	<i>Half Portion</i>	6
Crisp Romaine lettuce tossed with a Caesar dressing. Topped with shaved parmesan and asiago cheeses, 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. Tossed 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

Pimento Cheese Spread	9
Creamy cheese and pimento dip served with toasted pita chips.	
Coconut Shrimp	10
Six shrimp coated in our house made coconut mix. Served with a side of Pina 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.	
Perch Tacos	10
Three soft tacos topped with a lemon tarragon slaw and Lake Victorian perch.	

Sandwiches

Wild Game Sliders	11
Elk, Wild Boar, and Turkey grilled with 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.	
Salmon Salad Wrap	15
Cold smoked salmon salad wrapped with mixed greens and goat cheese.	
*Elk Burger	15
Grilled elk burger served on a whole wheat bun with or without cheese.	
*Wild Boar Burger	15
Char-grilled wild boar 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.	
Stuffed Hot Sausage Hoagie	12
Grilled hot kielbasa sausage stuffed with cheddar cheese. Topped with sautéed peppers and onions.	
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 your choice 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 and blended together with fresh roasted vegetables.	
*Center-Cut Tenderloin Filet		Cast Iron Perch	22
4 ounce	17	Pan-seared Lake Victorian perch seasoned with a Jamaican Jerk seasoning and topped with a Chambord wild berry sauce.	
8 ounce	27	Mediterranean Salmon	27
12 ounce	38	Pan-seared fresh salmon filet sautéed in red wine vinegar and topped with squash, chives, shallots capers and toasted almonds.	
<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.		Thick-Cut Pork Chops	22
		Two grilled pork chops seasoned in a garlic cinnamon marinade. Topped with an apple butter demi-glaze.	

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

Chicken Prosciutto 19

Sautéed chicken breast topped with prosciutto ham and fresh mozzarella cheese.

Served on a bed of homemade fettuccini marinara.

Potato Gnocchi	11	Homemade Ravioli	10
Homemade potato gnocchi served in our house made marinara sauce and a meatball.		House made ravioli in our homemade marinara sauce. Choose from four cheese, meat, or a blend of both.	
Zucchini Noodles	11	Piccante Shrimp Pasta	18
Zucchini noodles sautéed wild mushrooms and placed on a pool of marinara sauce and topped with and asiago cheese.		Homemade fettuccini tossed with asparagus, sautéed shrimp, sun-dried tomatoes, wild mushrooms, red onions, hot pepper, garlic and oil mix and white wine.	
Grilled Portabella Pasta	13	Italian Sausage Pasta	14
Homemade fettuccini pasta tossed with wild mushrooms, tomatoes, shallots, white wine and garlic. Topped with a grilled portabella mushroom.		Mild Italian sausage, sautéed peppers, mushrooms and onions tossed with homemade fettuccini marinara.	

**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 Homemade Cakes	7	New York Style Cheesecake	8
June Selections: Blueberry Princess Cake and Chocolate Mocha		Graham cracker crust with a cream cheese filling. Top it off with fresh strawberries or cherry topping.	
Ice Cream Sundaes	5	Apple Pie a la Mode	4
2 scoops of vanilla ice cream topped with your choice of Hershey's Syrup, Hot Fudge, Caramel, Butterscotch, or Raspberry Sauce.		Apple pie filling baked inside a cinnamon-sugared pie crust. Served warm and with a scoop of vanilla ice cream.	