

Soups

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

Sharables

Cheese Platter	14
An array of Gouda, Havarti, Cheddar, & Muenster cheeses. Accompanied with green and Greek olives, crostini and Dijon mustard.	
ADD an Array of Sausage	6
Filet Flatbread	13
A blend of hot-n-sweet peppers in a garlic sauce, topped with shaved filet and mozzarella cheese.	
Sausage & Wild Mushroom Flatbread	11
Mild Italian sausage and wild mushrooms topped with mozzarella cheese.	
Chicken & Black Bean Quesadilla	13
Stuffed with chicken, colby jack cheese, and black beans. Served with salsa and sour cream.	
Salmon Pâté	11
Smoked salmon mixed with minced onion, cream cheese, and salt and pepper. Served with crostini.	

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.			
House Salad	4		
Mixed green salad topped with red onion, tomatoes, beets, pickled egg, banana peppers, and croutons.			

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

Mozzarella Cheese Bites	8
Coconut Shrimp	10
Crab Cakes	13
Made with jumbo lump crabmeat and set on a pool of lobster bisque.	
Stuffed Zucchini Wheels	7
Rolled zucchini stuffed with gouda cheese, beer battered and deep fried. Resting in a pool of marinara sauce.	
Pretzels & Beer Cheese	9
Soft pretzel bites served with a creamy beer cheese.	
Mahi Mahi Tacos	9
Three soft tacos with cajun Mahi Mahi, topped with a pineapple slaw.	
Tuna Tacos	9
Three soft tacos with blackened tuna, topped with an olive, red cabbage, tomato, and goat cheese slaw. Drizzled with balsamic glaze.	

Sandwiches

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.	
Lamb Burger	15
Grilled ground lamb topped with a creamy tzatziki sauce, feta cheese and fresh mint. Served on a whole wheat bun.	
Hamburger or Cheeseburger	11
Black & Bleu Burger	13
Bavarian Ham Stacker	10
Ten ounces of smoked ham stacked on a pretzel bun and topped with a creamy beer cheese, and served with a side of pickles.	
Gourmet Grilled Cheese	8
Five deluxe cheeses to include Gouda, Havarti, Cheddar, Muenster & Provolone. All grilled on your choice of bread.	
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 Fresh-Cut Fries, Shoestring French Fries, Coleslaw, Chips, or Applesauce. Substitute Sweet Potato Fries, Onion Tangles, House Salad, or Soup for an additional charge.

Entrées

*Kobe Tenderloin	36	+Seafood Risotto	25
Hand-cut 6oz Kobe beef filet; chargrilled. ADD sautéed peppers, onions, or wild mushrooms for an additional charge.		Our cheesy risotto topped with a blend of mussels, clams, shrimp, and scallops. Served with garlic toast.	
*Center-Cut Tenderloin Filet		The Starfish	23
4 ounce	17	Blackened Mahi Mahi and Tuna steaks topped with a pineapple mango salsa and star fruit.	
8 ounce	27	Lemon Salmon	25
12 ounce	38	Pan-seared fresh salmon filet drizzled with a lemon zest curd.	
*Liver & Onions	15	Crab Cake Dinner	23
Beef livers pan-seared with onion, thyme and balsamic vinegar.		A trio of jumbo lump crab cakes served on a bed of lobster bisque.	

Dinners served with: Vegetable du jour; and your choice of starch:

Baked Potato, Risotto, Homemade Pasta Marinara, Fresh-Cut Fries, Shoestring Fries, or Gluten-free Penne Pasta (allow additional time);
and a cup of soup or house salad.

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

Pasta

Homemade Gnocchi	10	Piccante Shrimp Pasta	18
Homemade egg gnocchi made with fresh thyme. Served in our house marinara sauce and topped with a meatball.		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	Homemade Ravioli	10
Julienned zucchini sautéed with our homemade marinara sauce and topped with wild mushrooms and asiago cheese.		House made ravioli in our homemade marinara sauce. Choose from four cheese, meat, or a blend of both.	
Italian Sausage Pasta	14	Artichoke Pasta	13
Mild Italian sausage, sautéed peppers, mushrooms, and onions tossed with homemade fettuccini pasta and marinara sauce.		Homemade fettuccini pasta tossed with white wine, olive oil, garlic, shallots, artichoke hearts, sun-dried tomatoes, and asparagus.	
Chicken Parmesan	18		
Breaded tender chicken breast deep-fried golden brown. Topped with marinara sauce and mozzarella cheese. Served with homemade pasta.			

**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
May Selections: Chocolate Bliss Cake and Lemon Cream Cake		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, Raspberry Sauce or Toasted Coconut.		Apple pie filling baked inside a cinnamon-sugared pie crust. Try it a la mode.	