

SOUP DU JOUR cup 4 bowl 5

LOBSTER BISQUE cup 6 bowl 8

FRENCH ONION cup 4 crock 5

FALL SALAD sm 4 lg 8
Mesclun greens, walnuts, raisins, goat cheese and pears served with a house made pear vinaigrette.

LCC SALAD sm 4 lg 8
Mesclun greens tossed with peppers, red onions, cucumbers, croutons, asiago and balsamic vinaigrette dressing.

With Chicken sm 11 lg 15

With Salmon sm 13 lg 17

With Coconut Shrimp sm 14 lg 18

ROADHOUSE SALAD 14
Mixed greens with grilled chicken, candied walnuts, red grapes, mandarin oranges and crumbled bleu cheese.

SOUTHWEST CHICKEN WRAP 12
Cajun chicken, tomatoes, jalapeños, onions, lettuce, Colby jack and southwest sauce.

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

POTATO CROQUETTES 6
Deep fried loaded mashed potatoes with bacon, cheese, onion and sour cream. Served with ranch dipping sauce.

PEPPER PLATE 10
Three sausage stuffed banana peppers, and 5 sweet peppers stuffed with cheese on a bed of marinara sauce. Served with crostini.

PORK BBQ TACOS 10
Three soft tacos with shredded pork BBQ, coleslaw and pickles.

HOBO NACHOS 10
Ranch tortilla chips topped with Bill's Hobo Beans, shredded cheddar cheese, lettuce, tomatoes and jalapeños.

WINGS 12
Love the Heat! Ten wings tossed in our LCC signature sauce. Served with celery sticks and bleu cheese dressing.

COCONUT SHRIMP 10
Six shrimp coated in our house made coconut mix. Served with a side of Piña colada sauce.

TWIN CRAB CAKES 13
Two of our signature jumbo lump crab cakes resting on a pool of lobster bisque.

FILET FLATBREAD 13
A blend of hot-n-sweet peppers in a garlic sauce, topped with shaved filet, mozzarella cheese and cherry tomatoes.

PULLED PORK FLATBREAD 11
Zesty BBQ pork topped with onions and coleslaw.

***BLACK & BLEU BURGER** 13
10oz char-grilled burger blackened with Cajun seasoning and topped with melted bleu cheese crumbles..
Traditional Burger also available.

***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.

MEATBALL HOAGIE 10
Oven toasted hoagie roll stuffed with Italian meatballs topped with provolone cheese and marinara sauce.

LCC CLUB 12
Roasted turkey, baked ham, bacon, American cheese, lettuce and tomato on three slices of toast.

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

Meals to warm you up this Fall

Open-Faced Sandwiches 13

Choice of Kobe Meatloaf, Pork, Roasted Turkey or Pot Roast served with Mashed Potatoes, Fresh Cut French Fries or Shoestring Fries and gravy.

Devonshires 10

Roasted Turkey or Baked Ham, covered in a creamy cheese sauce and topped with tomatoes and bacon. Served with choice of side.

Thanksgiving Wrap 10

Turkey roasted in house; wrapped up with mashed potatoes, stuffing, corn, cranberry sauce, and served with hot gravy. Served with choice of side.

*Liver & Onions 15

Beef livers pan-seared with onion, thyme and balsamic vinegar. Served with soup du jour or salad, vegetable du jour, and starch of your choice.

Grilled Pear Pork Chops 22

Two grilled pork chops topped with a rum pear sauce and resting on a grilled fresh pear.

Homemade Pasta Dishes

Smoke Salmon Mushroom Alfredo 20
Smoked salmon tossed with homemade fettuccini in a mushroom alfredo sauce.

Stuffed Pepper Pasta 19
Homemade fettuccini tossed with marinara, topped with sausage stuffed banana peppers and cheese stuffed sweet peppers.

Zucchini Noodles 12
Zucchini noodles sautéed with wild mushrooms and placed on a pool of marinara sauce. Topped with asiago.

Pumpkin Cheese Ravioli 14
Homemade ravioli stuffed with a blend of spiced pumpkin and ricotta cheese, with a brown butter cream sauce.

Spicy Shrimp Ravioli 18
Homemade ravioli stuffed with smoked provolone, shrimp and hot pepper mix in a marinara sauce.

Above dishes are served with your choice of salad or cup of soup and garlic toast.

***BARDINE'S NY STRIP STEAK** 36
Hand-cut 16oz NY Strip; chargrilled.
Add sautéed peppers, onions or mushrooms for additional charge.

***CENTER-CUT TENDERLOIN FILET**
17 (4 oz) 27 (8 oz) 38 (12 oz)
Add sautéed peppers, onions, or mushrooms for additional charge.

CRAB CAKE DINNER 23
A trio of jumbo lump crab cakes served on a bed of lobster bisque.

CAPER AND LEMON SALMON 25
Grilled salmon topped with a caper lemon curd.

HARVEST CHICKEN 21
Bacon wrapped grilled chicken breast stuffed with a blend of cream cheese, goat cheese, pears and raisins. Topped with a bourbon sauce.

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

DESSERT

IRMA'S HOMEMADE CAKES 7
CHOOSE R FROM:
CARROT CAKE & APPLE SPICE CAKE
2 SCOOP ICE CREAM SUNDAES 5
PECAN BALL 6

RUTHANN'S HOMEMADE PUMPKIN ROLL
TWO SLICES 3
WHOLE PUMPKIN ROLL 11
HOMEMADE CHEESECAKE 8

*Consuming raw & undercooked meat, fish or egg products may cause a food borne illness!



Ligonier Country Club Menu



Take a Trip on the Wild Side...

Rabbit Tacos

Three soft tacos filled with oven-roasted wild rabbit and topped with a honey Dijon slaw. 12

*Elk or Boar Burger

Your choice of an Elk or Wild Boar burger served on a whole wheat bun with or without cheese. 15

Rabbit Cacciatore

Braised and oven finished, with peppers, onions and tomatoes in a wine and garlic sauce, and tossed with homemade pasta. 18

Asian Duck

Pan seared duck in an Asian orange glaze served atop vegetable rice pilaf. 28

Stuffed Quail

Stuffed with raisin apple bread stuffing and topped with raisin rum sauce. 28

*Venison Tenderloin

Farm raised venison filet resting on a hunter's mushroom gravy. 32

Bayou Wrap

Seasoned catfish, bay scallops and shrimp wrapped in a tortilla shell with lettuce, tomato and a bayou bourbon mayo. 14

Catfish Creole

Wild catfish, seasoned with Creole spice and pan seared, with scallops and shrimp. 26

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