

LIGONIER COUNTRY CLUB

APPETIZERS



Coconut Shrimp 15.50

Served with pina colada sauce

Crab Cakes 18.25

Trio of crab cakes resting on a pool of lobster cream

Pretzel and Cheese 12

10oz salted pretzel served with hot honey and Dusseldorf mustard and beer cheese



Italian Nachos 12.50

Alfredo sauce, pepperoni, sausage, olives, tomatoes, jalapenos baked with mozzarella cheese

Reuben Eggrolls 12.25

Three rolls filled with corned beef, sauerkraut and Swiss cheese. Deep fried and served with 1000 island dressing for dipping

Cheese Bites 10

Served with a side of marinara sauce

Mussel and Clam Scampi 16.50

Half pound each of shelled clams and mussels tossed in garlic, Chablis with grape tomatoes and red onion. Served with crostini.

Dozen Mini Meatballs 9.25

4 of each: bourbon, BBQ and Sweet Chili

SOUPS



Soup du Jour	cup 4.50	bowl 6.50
Lobster Bisque	cup 6.50	bowl 8.50
French Onion	cup 4.50	bowl 6.50

SALADS



House Salad

1/2 4 Full 7

Mixed greens topped with cheddar jack cheese, grape tomatoes, red onion, cucumber, pickled egg, banana peppers, mixed olives and croutons

LCC Salad

1/2 6 Full 9

Mesclun greens tossed with bell peppers, red onion, cucumbers and balsamic dressing. Topped with croutons and asiago cheese

Roadhouse Salad



1/2 6 Full 9

Mixed greens with grapes, candied nuts, bleu cheese and mandarin oranges. Served with raspberry vinegarett



Spinach Salad

1/2 6 Full 9

Roasted red peppers, onions, mushrooms, cucumbers and feta cheese

ADD PROTEIN

Chicken Breast 8 *Salmon 14
Grilled Shrimp 12 Coconut Shrimp 13

Southwest Chicken Wrap 16.25

Cajun grilled chicken, cheddar jack, jalapenos, lettuce, tomato, onion, and chili mayo

BOWLS

CHOICE OF SOUP OR SALAD

Kolkata Noodles 10.50

Angel hair pasta sauteed with soy sauce, egg, garlic, chili flakes, cumin, red onion, peppers and cilantro

Sundried Tomato Pasta 8.50

Red onions, sundried tomatoes, garlic, spinach, olive oil and Chablis tossed with pasta du jour

Mushroom Alfredo 8.50

Pasta du jour tossed with sauteed mushrooms and house made Alfredo sauce

Seafood Medley Ramen 26

Scallops, lump crab meat and shrimp tossed with carrot, broccoli, garlic and ramen noodles in a ginger sauce

ADD PROTEIN

Chicken Breast 8 *Salmon 14
Grilled Shrimp 12 Coconut Shrimp 13

ENTREES

SERVED WITH STARCH AND VEGETABLE.

CHOICE OF SOUP OR SALAD



***6 oz Filet 38.25**

Add sautéed peppers, onions, or mushrooms



***Stateside Lemon Drop Salmon 36.50**

8 oz Faroe Island salmon filet pan seared and topped with candied lemon slice and sauce

Chicken Dinner 26.50

Floured and pan fried chicken breast. Tossed with sundried tomato parmesan cream sauce on a bed of wilted spinach

Pork Chop 24.25

Pork chop coated with seasoned breadcrumbs, pan fried and topped with honey Dijonnaise

Liver and Onions 22.25

Sauteed onions and thyme balsamic reduction



Crab Cakes 36.50

Quadruplet of lump crab cakes

SANDWICHES

Choice of fries, chips, coleslaw, or for a \$2 upcharge tangles or sweet fries

***Hamburger 15.50**

8 ounce ground angus, grilled to your preferred doneness on a toasted brioche roll with your choice of toppings

***Elk burger 16.50**

6 ounce ground elk, grilled to your preferred doneness served on a toasted brioche roll with your choice of toppings

Impossible Burger 16.25

***LCC Burger 15.50**

Pierogies, sauteed onion and cheddar

Hot Dog 8.50

Roasted Red Pepper Turkey Panini 15

Roasted red pepper infusion, roasted red peppers, turkey, grilled tomato and provolone pressed between wheat bread

Reuben Panini 16

Corned beef, sauerkraut, Swiss cheese and 1000 island pressed on rye

Crab Cake Hoagie 17.50

Steak Hoagie 17

Shaved tenderloin with sauteed onions, mushrooms and peppers, topped with provolone

DESSERT



Irma's Cake 9
Pecan Ball 9

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