

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

Stuffed Banana Peppers 13.25

3 cheese and sausage stuffed banana peppers resting on a bed of marinara

Pork Nachos 12.50

Smoked pulled pork, pickled red onion, goat cheese, jalapenos on top of corn tortilla chips drizzled with bourbon sauce

Zucchini Fries 10.25

Served with a side of horsey sauce

Cheese Bites 10

Served with a side of marinara sauce



Wings 15.50

Dozen of wings with choice of sauce. Buffalo, sweet and hot, honey garlic, BBQ, butter garlic, mango habanero, dry seasoning

Add celery, carrots, ranch or bleu cheese for \$1.50

SOUPS



Soup du Jour cup 4.50 bowl 6.50

Lobster Bisque cup 6.50 bowl 8.50



Chicken Caesar Wrap 16.25

Grilled chicken, crisp romaine, Caesar dressing, croutons, anchovies and parmesan cheese in a wrap

SALADS



House Salad

Half 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

Half 6 Full 9

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



Roadhouse Salad

Half 6 Full 9

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

Caesar Salad

Half 7 Full 10

Crisp romaine tossed in Caesar dressing with croutons, anchovies and parmesan 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

SANDWICHES

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

tanglers 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 17.75

Pulled pork, pickled red onion and pepperjack cheese

Hot Dog 8.50

Smoked Pulled Pork 15.50

Smoked pulled pork with fresh banana peppers, cheddar, tomato and bacon

Italian Hoagie 15.50

Toasted ham, salami, pepperoni, provolone cheese, lettuce, tomato, and Italian mayo

Homemade Crab Cake Hoagie 17.50

Chicken Sandwich 16.25

Avocado, bacon, tomato, pepperjack and sundried tomato mayo

Romaine Lettuce Wraps 16

3 romaine leaves stuffed with rice, carrots, Asian style pulled chicken, bell peppers, water chestnuts and baby corn

DESSERT

Irma's Cake 9

Pecan Ball 9

Ice Cream Sundae 9

Butterscotch, Caramel, Hershey's or Hot fudge

ENTREES

SERVED WITH STARCH AND VEGETABLE.
CHOICE OF SOUP OR SALAD

*Local Angus Upper 2/3rd 12oz NY Strip 38.50

Add sautéed peppers, onions, or mushrooms for additional charge

*Faroe Salmon 36.50

8 oz Faroe Island salmon filet topped with avocado crema

Chicken Dinner 26.50

Grilled chicken topped with honey goat cheese sprinkled with red pepper flakes

Pork Chop 24.25

2 pork chops grilled and finished with sauteed onions and bourbon glaze

Eggplant Caprese 20

Grilled eggplant and tomato, basil topped with goat cheese and balsamic glaze

Crab Cakes 36.50

Quadruplet of lump crab cakes

Seafood Medley Ramen 26

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

Stuffed Pepper Bowl 16

Cheese and sausage stuffed banana peppers topped with marinara and melted provolone in a boule bread bowl

BEVERAGES

Pepsi

Diet Pepsi

Pepsi Zero

Starry

Ginger Ale

Mt. Dew

Pepsi Zero

Gatorade

Lemonade

Sweet/Unsweetened Tea

Pellegrino

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