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

Triple Dipper 12

Guacamole, spinach dip, Bruschetta, crostini, celery, carrots, tortilla chips.

Zucchini Fries 10.25

Served with a side of horsy sauce

Cheese Bites 10

Served with a side of marinara sauce



Wings 18.75

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

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



Caprese Salad 9.50

3 slices of fresh mozzarella shingled with tomato and fresh basil drizzled with balsamic glaze



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



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 vinegarette



Spinach Salad

Half 7 Full 10

With sliced strawberries, toasted almonds, red onion, asiago and a strawberry sesame seed dressing

ADD PROTEIN

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

Irma's Cake

Pecan Ball Ice Cream Sundae 9

Butterscotch, Caramel, Hershey's or Hot fudge



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

Impossible Burger 16.25 *Elk Burger 16.50

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

Portabella Mushroom 14.50

Grilled portabella strips with bruschetta and fresh mozzarella on a croissant

Pastrami Panini 15.50

On rye toast with pickles, caramelized onion, brown mustard and Swiss

Italian Hoagie 15.50

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

Homemade Crab Cake Hoagie 17.50

Served with melted bleu cheese

Tuna Salad Croissant 14.50 Chicken Caprese 16.25

Grilled chicken topped with fresh mozzarella, basil, tomato and balsamic glaze on sundried tomato ciabatta

*Salmon Ciabatta 18.50

Grilled Faroe Island Salmon served with mesclun tossed in a lemon basil sauce on sundried tomato ciabatta

Spinach Chicken Wrap 16.25

Rice, spinach, grilled chicken, pepperjack cheese and tomato pressed on flour tortilla.

Southwest Chicken Wrap 16.25

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



SERVED WITH STARCH AND VEGTABLE. 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 dusted with Cajun seasoning, grilled and finished with DFG sauce

Chicken Dinner 26.50

Grilled chicken topped with Strawberry BBQ sauce and fresh strawberries

Pork Chop 24.25

2 pork chops grilled, topped with a spicy peach chutney

*Grilled Lamb Chops 36.50

2 lamb chops, grilled to your preferred doneness and served with a side of mint jelly

Crab Cakes 36.50

Quadruplet of lump crab cakes

Portabella Caprese 22.50

Grilled and topped with fresh mozzarella, basil, bruschetta and balsamic glaze

Sausage Bowl 16.50

Spicy sausage with onions and peppers tossed in marinara in a boule bowl with melted mozzarella cheese

BEVERAGES



Pepsi Diet Pepsi Pepsi Zero Starry Ginger Ale Mt. Dew Gatorade Lemonade Sweet/Unsweetened Tea Pellegrino