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

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

Triple Dipper 12

Traditional hummus, roasted red pepper hummus and bruschetta. Served with veggies, tortilla chips and crostini

Pretzel 12.25

Served with beer cheese, dusseldorf mustard and sweet cream cheese

SOUPS



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

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



Spinach Salad

vinaigrette

Half 7 Full 10

Apples, sunflower seeds, dried cranberries, red onion and goat cheese. Served with poppyseed dressing.

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



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 Hot Dog 8.50

Autumn Sky Panini 15.25

Turkey, bacon, spinach, apples, cheddar and Dusseldorf mustard pressed between wheat bread

Pastrami Panini 15.50

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

> Rachel Panini 14.50 Reuben Panini 16.50 Italian Hoagie 15.50

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

Homemade Crab Cake Hoagie 17.50

Served with melted bleu cheese

Steak and Eggs 17

Shaved tenderloin, egg, roasted red peppers and melted pepper jack on a hoagie

Cold Vegetarian 12.50

Hummus, spinach, tomato, cucumber, red onion on a toasted croissant

DESSERT



Irma's Cake 9 Pecan Ball

Ice Cream Sundae 9 Butterscotch, Caramel, Hershey's or Hot fudge



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 covered with a sweet and sour cherry spread and topped with cherries and Chablis

Marry Me Chicken 26.50

Grilled chicken topped with sundried tomato cream sauce and diced bacon

Pork Chop 24.25



2 pork chops grilled, topped with an Apple Butter

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

Lobster Ravioli 36.50

5 large raviolis with lobster meat served with lobster sauce

Sausage and Broccoli Ravioli 22

5 Ravioli tossed with tomato, garlic, basil, olive oil and Chablis. Sprinkled with asiago.

Mahi Mahi and Shrimp 33



Sauteed mahi mahi and shrimp on top of coconut rice drizzled with sweet chili sauce

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!