

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 horsey 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

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



BBQ Pulled Pork Nachos 17.25

Pulled pork, cheese sauce, jalapenos, pickled red onions and coleslaw

Thanksgiving Egg Rolls 13.50

Mashed, turkey, stuffing, corn served with gravy

SOUPS



Soup du Jour	cup 4.50	bowl 6.50
Lobster Bisque	cup 6.50	bowl 8.50
French Onion	cup 5.50	bowl 7.50

SALADS



House Salad

Half 4 Full 7

Mixed greens topped with cheddar jack cheese, grape tomatoes, red onion, cucumber, 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



Harvest Salad

Half 7 Full 10

Mixed greens topped with feta, cranberries, diced bacon, hard boiled egg and sauteed zucchini, squash and beets

ADD PROTEIN

Chicken Breast 8 *Salmon 15
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

Hot Dog 8.50

Pork Panini 15.50

Smoked pulled pork, sauteed onions, bacon and
cheddar cheese

Rachel Panini 14.50

Reuben Panini 16.50

Homemade Crab Cake Hoagie 17.50

Served with melted bleu cheese

Steak Hoagie 17.25

Wild mushroom, onions, peppers and melted
provolone

BEVERAGES



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

ENTREES



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 pan seared and
finished with a delicious cranberry sauce

Chicken Dinner 26.50

6 oz breast baked over stuffing with gravy

Pork Chop 24.25

2 pork chops grilled, topped with sauteed onions,
bacon and honey

Tuna 28

Sesame encrusted Ahi tuna, pan seared with
teriyaki and drizzled with wasabi sauce

Crab Cakes 36.50

Quadruplet of lump crab cake 



Bourbon and Mushroom Risotto 12

Wild mushrooms and red onion tossed in a creamy
bourbon risotto

Asian Ramen 12

Ramen noodles tossed with broccoli, red onion and
an Asian inspired sauce

Zucchini Noodles 12

Wild mushrooms, garlic and zucchini noodles
sauteed with garlic and Chablis. Placed atop
marinara and sprinkled with asiago

ADD PROTEIN

Chicken Breast 8 *Salmon 15
Grilled Shrimp 12 Coconut Shrimp 13

DESSERT



Irma's Cake 9

Pecan Ball 9

Ice Cream Sundae 9

Butterscotch, Caramel, Hershey's or Hot fudge