



# LIGONIER COUNTRY CLUB



## APPETIZERS



### **Coconut Shrimp 15.50**

Served with pina colada sauce



### **Crab Cakes 18.25**

6 mini homemade crab cakes resting on a pool of lobster cream

### **Zucchini Fries 10**

Served with horsy sauce

### **Cheese Bites 10.25**

Served with a side of marinara sauce



### **Stuffed Banana Peppers 13.50**

3 cheese and sweet sausage stuffed mild banana peppers, resting on marinara and sprinkled with asiago

### **Wings 15.50**

BBQ, white BBQ, Pineapple BBQ, buffalo, hot pepper, sweet and hot, butter and garlic, mango habanero, sweet chili, buffalo ranch. Dry seasoning: BBQ seasoned and ranch

## SOUPS



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



### **Southwest Chicken Wrap 16.25**

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

### **Caesar Wrap 16.25**

Grilled chicken, romaine, anchovies, parmesan, and Caesar dressing wrapped in a flour tortilla

## SALADS



### **House Salad**

Half 5 Full 9

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

### **LCC Salad**

Half 7 Full 12

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



### **Roadhouse Salad**

Half 7 Full 12

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

### **Caesar Salad**

Half 7 Full 12

Fresh romaine, anchovies, shaved parmesan, croutons and Caesar dressing

### **ADD PROTEIN**

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

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

# SANDWICHES

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

## **\*Angus Burger 16**

8 ounce ground angus, grilled to your preferred doneness, topped with your choice of toppings on a toasted brioche bun. Make it black and bleu for \$2.50

## **\*Wagyu Burger 18**

8 oz certified wagyu grilled to your preferred doneness

## **Impossible Burger 16.25**

Meat made from plants that tastes and cooks like ground beef

## **Hot Dog 8.50**

1/4 pound all beef

## **Homemade Crab Cake Hoagie 19.25**

Homemade crab cakes on a toasted bun with melted bleu cheese

## **Chicken Cordon Bleu 17.50**

Grilled chicken breast with pit ham, Swiss and Dijon mayo on brioche

## **Portabella 12.50**

Marinated and grilled portabella mushroom filled with olive tapenade and feta. Drizzled with balsamic on a sundried tomato ciabatta

## **Italian Hoagie 16**

Salami, pepperoni and ham topped with provolone and olive tapenade

## **Reuben Panini 16**

Corned beef, sauerkraut, Swiss 1000 island

# ENTREES

SERVED WITH STARCH AND VEGTABLE.

CHOICE OF SOUP OR SALAD



## **\*6 oz Center Cut Filet 42**

Add sautéed peppers, onions, or mushrooms for additional charge



## **\*Cilantro Lime Salmon 38.00**

8 oz Faroe island salmon, pan seared to preferred doneness topped with a creamy cilantro lime sauce



## **Italian Honey Chicken 27.50**

Grilled chicken breast finished with Italian herb and honey butter glaze on a bed of wilted spinach and blistered tomatoes



## **Lamb Chops 36**

2 four ounce lamb chops grilled and served with mint jelly



## **Crab Cakes 38.50**

In house crab stuffing with blue lump and claw meat on a bed of lobster cream

# BOWLS

SERVED WITH A CHOICE OF SOUP OR SALAD



## **Sundried Tomato Risotto 25.50**

In house made rice pilaf tossed with sundried tomatoes, spinach, heavy cream, garlic and cheeses. Topped with grilled chicken

## **Stuffed Pepper Pasta 22**

Cavatelli tossed in marinara, served with sausage and cheese stuffed mild banana peppers and asiago cheese

## **Pad Thai 16**

Rice noodles tossed with cabbage, radish, carrots, broccoli and kale in a teriyaki sauce. Topped with white sesame seeds, crispy wonton strips and green onions

# DESSERT

## **Irma's Cake 9**

## **Pecan Ball 9**

## **Ice Cream Sundae 9**

Butterscotch, Caramel, Hershey's or Hot fudge

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