



LIGONIER COUNTRY CLUB



APPETIZERS

Coconut Shrimp 15.50

Served with pina colada sauce



Crab Cakes 18.25

6 mini homemade crab cakes resting on 2 pools of lobster cream

Zucchini Fries 10

Served with horsey sauce

Cheese Bites 10.25

Served with a side of marinara sauce

Wings 15.50

BBQ, Golden BBQ, Spicy Peach 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
French Onion	cup 4.50	crock 6.50

Southwest Chicken Wrap 16.25

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

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



Frosty's Salad

Half 7 Full 12

Mixed greens with walnuts, goat cheese, dried cranberries, roasted butternut squash and a maple vinaigrette

ADD PROTEIN

Chicken Breast 8

*Salmon 14

Grilled Shrimp 12

Coconut Shrimp 13

SANDWICHES

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

***Sliders 18**

Elk - RRP Mayo, goat cheese and caramelized onions; Bison - Bourbon bacon jam and cheddar; Boar - with fig spread and provolone

***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

***Elk, Boar or Bison Burger 18**

Grilled to your preferred doneness on toasted brioche

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 Flatbread \$16.50

Grilled chicken, lettuce, tomato, bacon, cheddar and roasted red peppers with roasted red pepper mayo

Meatball Hoagie 10

3 meatballs on a hoagie bun with marinara

Reuben Panini 16

Corned beef, thousand island, Swiss and sauerkraut pressed between rye toast

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

***Fig Salmon 38.00**

8 oz Faroe island salmon, pan seared to preferred doneness topped with Greek kalamata fig spread and dried fig

Hot Honey Chicken 27.50

Grilled chicken breast topped with goat cheese, and hot honey glaze on sautéed spinach and grape tomatoes

Mahi Mahi 27

Seasoned mahi mahi pan seared and finished with a lemon roasted garlic butter sauce

Crab Cakes 38.50

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

Pork Chop 36

10 oz bone in pork chop topped with bacon bourbon sauce

BOWLS

SERVED WITH A CHOICE OF SOUP OR SALAD

Pasta and Meatballs 12

Cavatelli tossed in marinara with two meatballs served with a breadstick

Chicken and Biscuits 20

Shredded chicken cooked with carrots, celery, peas and onion in a creamy chicken gravy served with a biscuit

Sweet and Sour Chicken 17.50

Tempura battered chicken tossed in sweet and sour over basmati rice served with an egg roll