



LIGONIER COUNTRY CLUB



APPETIZERS



Coconut Shrimp 16.00

Served with pina colada sauce

Crab Cakes 19.00

6 petite house-made crab cakes broiled and placed atop 2 pools of lobster cream

Zucchini Fries 10.50

Served with horsey sauce

Cheese Bites 10.50

Served with a side of marinara sauce

Hot Honey Sausage 14

Sliced hot honey sausage sauteed with peppers and onions. Served with naan dippers

Mussel and Clam Scampi 15

½# each of whole mussels and clams, steamed in Guinness, tossed with diced tomatoes and garlic. Served with naan dippers

Pretzels and Fries 10.50

Soft pretzel bites and waffle fries served with beer cheese, honey mustard and hot honey

Escargot 16

6 in shell escargot with garlic herb butter

SOUPS



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| 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 |

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

Cesar Salad

Half 7 Full 12

Crisp romaine, shaved parmesan, crunchy croutons and anchovies tossed in Caesar dressing



Roadhouse Salad

Half 7 Full 12

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

Spring Thyme Salad

Half 7 Full 12

Spinach, red onion, cucumbers, toasted almonds, strawberries and sugar snap peas. Served with a strawberry thyme vinaigrette

ADD PROTEIN

Chicken Breast 8

*Salmon 14.50

Grilled Shrimp 12

Coconut Shrimp 13

DESSERTS



Irma's Homemade

Cake 9

 Flan 9



Chocolate Peanut

Butter Pie 9

Pecan Ball 9

Ice Cream Sundae 9

SANDWICHES

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

*Wagyu Burger 18

½ lb Wagyu burger grilled to your preferred doneness topped with your choice of toppings on toasted brioche bun.

*Angus Burger 16

8 ounces ground angus, grilled to your preferred doneness, topped with choice of toppings on toasted brioche bun.

Make it black and bleu for \$2.50

Impossible Burger 16.25

Meat made from plants that tastes and cooks like ground beef with choice of toppings on toasted brioche bun

Hot Dog 8.50

1/4 pound all beef

Homemade Crab Cake Hoagie 19.25

In house made crab stuffing, broiled and topped with lemon garlic aioli and crisp leaf lettuce on a toasted ciabatta

Chicken Flatbread 16.50

Grilled chicken, topped with tomato, red onion, avocado, black bean hummus and pepper jack cheese

Hot Honey Ciabatta 16

Hot honey sausage, hard egg, sautéed onion, mesclun and cheddar cheese on toasted ciabatta

Reuben Panini 16

Seeded rustic rye bread piled high with sauerkraut, corned beef, Swiss cheese and 1000 Island

WRAPS

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

Southwest Chicken Wrap 16.25

Cajun grilled chicken breast, cheddar jack, jalapeños, lettuce, tomato, onion wrapped in a flour tortilla smothered with chili mayo

Chicken Caesar Wrap 16.25

Crunchy Romaine, shaved Parmesan, croutons, anchovies tossed in creamy Caesar dressing rolled in a flour tortilla with grilled chicken.

BOWLS

Served with soup or salad

Vegetarian Bowl 15

Black beans, grape tomatoes, red onion and sugar snap peas sautéed together in garlic butter. Served over basmati rice finished with fresh avocado, lime wedges and hot honey.

Accompanied by naan dippers

Crawfish Etouffee 25.50

½ lb of crawfish tails smothered in rich butter roux with Cajun spices, celery, onions and peppers. Served over basmati rice.

Accompanied by naan dippers

Sausage Pasta 22

Hot honey sausage slices tossed with peppers and onions in marinara sauce with cavatelli pasta. Served with garlic breadstick

Mushroom Ravioli 22

Wild mushroom stuffed raviolis in a creamy marsala wine sauce made with sun dried tomatoes and wild mushrooms. Served with a garlic breadstick

ENTREES

Served with choice of starch, vegetable and soup or salad



*New York Strip 46

Upper ⅔ choice 12-ounce New York Strip grilled to your preferred doneness.

Add sautéed peppers, onions, or mushrooms for additional charge



*Strawyaki Salmon 38.00

Pan-seared 8oz Faroe Island salmon fillet, glazed with a house made strawberry-infused teriyaki and topped with fresh strawberries

Chicken Marengo 27.50

Golden seared chicken breast simmered with a medley of wild mushrooms and grape tomatoes in a savory chicken jus

Veal Scallopini 35

Tender thinly pounded veal lightly floured, sautéed with wild mushrooms, grape tomato, crisp sugar snap peas and garlic. Finished with sherry butter reduction



Crab Cakes 38.50

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