



# LIGONIER COUNTRY CLUB

## APPETIZERS

### COCONUT SHRIMP 16.50

Served with pina colada sauce

### CRAB CAKES 19.50

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

### ZUCCHINI FRIES 11

Served with horsey sauce

### CHEESE BITES 11

White cheddar cheese curd, battered and deep fried. Served with marinara

### LOADED NACHOS 12.50

Tortilla chips accompanied by guacamole, salsa, sour cream, taco-seasoned ground beef, nacho cheese sauce, lettuce and jalapeños.

### Just Nachos and Cheese 6

### ESCARGOT 18

6 in shell escargot with garlic herb butter

### -DOZEN WINGS- 15

Hot, Buffalo, Sweet & Hot, Mango Habanero, Mild, Sweet Chili, Buffalo Ranch, Butter Garlic, Cajun Ranch, White BBQ, Honey Mustard, Hot Honey Mustard, Honey Garlic Bourbon, Barbecue, Cucumber Wasabi

Dry Seasonings: BBQ, Seasoned, Ranch

ADD: Bleu Cheese or Ranch Dressing 1  
Carrots and/or Celery 2

### -SOUPS-

Soup du Jour	Cup 5	Bowl 7
Lobster Bisque	Cup 7	Bowl 9
French Onion	Cup 6	Bowl 8

## SALADS

### HOUSE SALAD 6/10

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

### CAESAR SALAD 8/12

Crisp Romaine, shaved Parmesan, croutons and anchovies tossed in Caesar dressing

### ROADHOUSE SALAD 8/12

Mixed greens with grapes, candied nuts, bleu cheese and mandarin oranges

### PANZANELLA SALAD 8/12

Spinach, croutons, cucumber, asparagus, radish, roasted red peppers and feta with a balsamic glaze drizzle. Served with a red wine vinaigrette

### ADD PROTEIN


Chicken Breast	8.50
*Salmon	15
Grilled Shrimp	12.50
Coconut Shrimp	13.50

### -DRESSINGS-

Italian, Buttermilk Ranch, Balsamic, French, Bleu Cheese, Raspberry, Poppyseed, Ginger, Honey Mustard, Caesar, Hot Bacon Vinaigrette, Cucumber Wasabi, 1000 Island, V&O

## DESSERT 9

Irma's Homemade Cake

 Chocolate Peanut Butter Pie  
Pecan Ball

Ice Cream Sundae

Fried Ice Cream with Honey

# SANDWICHES

CHOICE OF FRIES, WAFFLE FRIES, CHIPS, COLESLAW; \$2 UPCHARGE FOR TANGLERS OR SWEET FRIES

## SOUTHWEST WRAP 17

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

## CHICKEN CAESAR WRAP 17

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

## \*ANGUS BURGER 16.50

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

## \*WAGYU OR ELK BURGER 18.50

Choice of 1/2lb Wagyu or Elk grilled to your preferred doneness, choice of toppings on a brioche bun.

## FISH SANDWICH 18.50

8 ounce haddock fillet beer battered and deep fried. Served on a toasted hoagie roll

## HOT DOG 8.50

¼ pound all beef

## CRAB CAKE HOAGIE 19.50

In house made crab stuffing, broiled. Topped with lemon garlic aioli and leaf lettuce on toasted ciabatta

## REUBEN PANINI 16.50

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

# ENTREES

SERVED WITH STARCH AND VEGETABLE; CHOICE OF SOUP OR SALAD



## \*New York Strip 48

Upper ⅔ choice 12-ounce New York Strip grilled to your preferred doneness. Add sautéed peppers, onions, or mushrooms for an additional charge



## \*Salmon Veracruz 38

Pan-seared Faroe Island Salmon in a vibrant Veracruz sauce of tomatoes, olives, capers, garlic, peppers and Chablis. Finished with fresh parsley and a touch of lime



## Spring Chicken Francese 28

Egg Battered chicken, pan-seared and simmered in a silky white wine and lemon emulsion. Accompanied by asparagus, peas, red onion and toasted pine nuts



## Pork al Pastor 32

Bone-in pork chop topped with pineapple glaze, charred onion and fresh cilantro

## \*Liver and Onions 20

2 beef livers, floured and sauteed with balsamic vinegar, thyme and onions



## Crab Cake Dinner 39

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

# BOWLS

CHOICE OF SOUP OR SALAD



## Pad Thai 15

Broccoli, radish, red onion, carrots, garlic and bok choy tossed with rice noodles and soy sauce. Served with mini naan

## Crawfish Monica 26

Half pound of crawfish tails smothered in a buttery wine and cream sauce with onions, garlic and a cajun kick. All tossed with cavatelli. Served with mini Naan

## Shrimp Picante 25

Cavatelli tossed in white-wine garlic sauce with sautéed jalapeño, asparagus, red onion and wild mushroom medley. Finished with char-grilled shrimp. Served with a breadstick



## \*Poke Bowl 21

Sushi tuna on top of basmati rice with seaweed salad, onion, cucumbers, pickled ginger, crunchy edamame, avocado with unagi tare and cucumber wasabi

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