



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 smoked pulled pork, creamy coleslaw, jalapeño, cheese sauce, sour cream and BBQ sauce

Just Nachos and Cheese 6

MAHI MAHI TACOS 20

Tender, flaky mahi-mahi seasoned with smokey spices and fresh lime, in tortillas with crisp citrus slaw, lime crema and fresh avocado

-DOZEN WINGS- 15

Hot, Buffalo, Sweet & Hot, Mango Habanero, Mild, Sweet Chili, Buffalo Ranch, Butter Garlic, Cajun Ranch, 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

STRAWBERRY SPINACH SALAD 8/12

Spinach, toasted almonds, red onion, feta, cucumbers and strawberries

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

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

PULLED PORK 15

Smoked pulled pork topped with strawberry jalapeno jam, pepperjack cheese and crunchy pepper slaw

CHICKEN CLUB 17

Grilled chicken breast, Swiss cheese, basil aioli and avocado on a toasted ciabatta bun

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 Florentine 38

Pan-seared Faroe Island Salmon over sauteed spinach with roasted tomatoes and finished with a light parmesan cream sauce



Burrata Peach Chicken 28

Grilled chicken breast topped with grilled peaches, creamy burrata, mixed greens, basil and balsamic glaze



Ranch Pork 32

Bone-in pork chop dusted with dry ranch seasoning over seasonal vegetables

*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



Zucchini Noodles 15

Zucchini spiraled and sauteed with wild mushrooms. Placed atop a bed of marinara. Served with a breadstick

Crawfish Scampi 26

Half pound of crawfish tails sauteed with red onion, garlic, bell peppers then tossed with cavatelli. Served with Naan dippers

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