

Lawrence Country Club

starters

CHARCUTERIE BOARD cured meats & cheeses	13
GOAT CHEESE TOTS served with mango purée	9
TOMATO AND FRIED KALE BOARD balsamic reduction and queso fresco	9
BEEF SATAY pan seared with peanut sauce GF	9

salads

Add tender pulled chicken* or
grilled salmon* to any salad 4
Add shrimp* to any salad 6

CAESAR SALAD* crisp romaine, croutons, anchovies, & parmesan tossed in house caesar dressing	Half: 6 / Full: 12
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CHEF SALAD* julienne ham, turkey, cheddar, swiss cheese, hard boiled egg, grape tomatoes, and cucumbers with a choice of dressing GF	Half: 6 / Full: 12
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COBB SALAD* crisp greens, smoked bacon, hard boiled egg, Maytag bleu cheese, roma tomatoes, tender pulled chicken and avocado with classic red wine vinaigrette GF	Half: 6 / Full: 12
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BABY SPINACH SALAD strawberries, candied walnuts & feta cheese with white balsamic vinaigrette GF	Half: 6 / Full: 12
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LCC STEAK SALAD* grilled flat iron steak with spinach & arcadian mix tossed in a chimichurri vinaigrette with tomato confit & feta cheese GF	Half: 7 / Full: 14
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soup

SOUP OF THE DAY	Cup: 4 / Bowl: 6
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pasta

Gluten free pasta available. Please allow for extra preparation time.

CAJUN CHICKEN PASTA * penne, spinach, and peppadew peppers tossed in tomato cream sauce	18
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TORTELLINI CARBONARA * cheese filled tortellini pasta tossed in Alfredo sauce with bacon and scallions	18
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SHRIMP SCAMPI * linguine pasta with garlic, shallots, Italian parsley, and white wine	20
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BUTTERNUT SQUASH RAVIOLI with rosemary brown butter and fresh greens	18
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BEEF GOULASH prime beef with aromatic vegetables tossed in beef sauce with egg noodles	18
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CHICKEN VELOUTE tender chicken, mushrooms, and root vegetables tossed in Veloute sauce with egg noodles	18
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entrees

BISTRO STYLE SIRLOIN * 8oz char-grilled accompanied with whipped potatoes and seasonal vegetable finished with bleu cheese crumbles	25
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LCC LIVER AND ONIONS* served with house whipped potatoes and seasonal vegetables	16
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6 OZ FILET MIGNON* char-grilled with house whipped potatoes and seasonal vegetables. Includes choice of sauce Robert or cabernet butter	32
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FRIED SHRIMP* hand breaded, served with house cocktail sauce, house whipped potatoes & seasonal vegetables Choose 5 or 9 shrimp	14 / 18
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SALISBURY STEAK ground beef with onions, peppers and blend of spices, slow cooked in beef sauce, accompanied with whipped potatoes and seasonal vegetables	18
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CHICKEN FRIED CHICKEN* lightly breaded with house whipped potatoes, seasonal vegetables & country gravy	16
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THE MEMBER BURGER* Good Family Farms angus burger on toasted potato bun with lettuce, tomato, pickle spear, & pickled onion. includes choice of side. (add cheese \$1)	7
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ANGUS SIRLOIN * 8oz char-grilled accompanied with whipped potatoes and seasonal vegetable finished with sauce Roberts or cabernet butter	25
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WHITE MARBLE FARMS PORK CHOP * char-grilled with applejack brandy sauce, and peach compote accompanied with whipped potatoes and seasonal vegetables GF	22
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*Warning: Consumption of undercooked
meat, poultry, eggs,
or seafood may increase the risk of
foodborne illnesses.

GF - Gluten Free