

# Lawrence Country Club

## starters

CHARCUTERIE BOARD cured meats & cheeses	13
GOAT CHEESE TOTS served with mango purée	9
CALAMARI * crisp calamari tossed with sweet chili sauce and toasted peanuts, garnished with hiyashi seaweed	9
LIME SEA SALT FRIES french fries tossed in lime sea salt and topped with Maytag sauce mornay	9

## salads

Add tender pulled chicken* or grilled salmon* to any salad 4 Add shrimp* to any salad 6	
SIDE SALAD / HOUSE SALAD Mixed greens with carrots, cheese, onions, cucumbers, grape tomatoes with a choice of dressing	3 / 5
WEDGE SALAD* iceberg wedge with crisp bacon, Maytag bleu cheese, grape tomatoes, and a choice of dressing	9
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
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
BABY SPINACH SALAD strawberries, candied walnuts & feta cheese with white balsamic vinaigrette GF	Half: 6 / Full: 12
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

## soup

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

Gluten free pasta available. Please allow for extra preparation time.  
add a side salad for \$3

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

## entrees

add a side salad \$3

BISTRO STYLE SIRLOIN * 8oz char-grilled accompanied with whipped potatoes and seasonal vegetable finished with maytag bleu cheese	25
LCC LIVER AND ONIONS* served with house whipped potatoes and seasonal vegetables	16
6 OZ FILET MIGNON* char-grilled with house whipped potatoes and seasonal vegetables. Includes choice of sauce Robert or cabernet butter	32
FRIED SHRIMP* hand breaded, served with house cocktail sauce, house whipped potatoes & seasonal vegetables Choose 5 or 9 shrimp	14 / 18
SALISBURY STEAK ground beef with onions, peppers and blend of spices, slow cooked in beef sauce, accompanied with whipped potatoes and seasonal vegetables	18
CHICKEN FRIED CHICKEN* lightly breaded with house whipped potatoes, seasonal vegetables & country gravy	16
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
ANGUS SIRLOIN * 8oz char-grilled accompanied with whipped potatoes and seasonal vegetable finished with sauce Roberts or cabernet butter	25

WHITE MARBLE FARMS PORK CHOP * char-grilled with applejack brandy sauce, accompanied with whipped potatoes and seasonal vegetables GF	22
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SEAFOOD FEATURE  
please ask your server for today's seafood  
feature

\*Warning: Consumption of undercooked  
meat, poultry, eggs,  
or seafood may increase the risk of  
foodborne illnesses.

GF - Gluten Free