

# LAWRENCE COUNTRY CLUB

EST 1914

## shared plates

- CHARCUTERIE BOARD \***  
Cured meats and cheeses 13
- BAVARIAN STYLE PRETZELS**  
Served with Free State Ad Astra beer cheese, and spicy Dijon mustard 9
- CHICKEN WINGS \***  
Seasoned jumbo wings with choice of dry rubbed, buffalo, or Asian Thai sauce. served with bleu cheese or ranch dressing 10
- CHICKEN FINGERS \***  
Choice of original or buffalo. Served with french fries (substitute side for \$1.75) 10
- LCC NACHOS \***  
House fried chips, sweet corn, queso cheese sauce, shredded cheese, pico, jalapenos, sour cream, and avocado (add chorizo: \$2, add chicken: \$2) 10
- CALAMARI \***  
Crisp calamari tossed with sweet chili sauce and toasted peanuts. garnished with hiyashi seaweed 10
- LOADED FRIES**  
Served with Ad Astra Beer cheese, scallions, and bacon 9
- WAGYU BEEF SLIDERS \***  
Three char-grilled wagyu beef sliders with tomato chutney and cottonwood cheddar 12

## garden

Add grilled chicken or grilled salmon to any salad \$4. Add shrimp \$6

- HOUSE SALAD**  
Mixed greens with carrots, cheese, onions, cucumbers, and grape tomatoes with a choice of dressing 6
- WEDGE SALAD**  
Iceberg wedge with crisp bacon, Maytag bleu cheese, grape tomatoes, pickled onion and pickled egg with a choice of dressing 9
- BABY SPINACH SALAD**  
Strawberries, candied walnuts, and feta cheese tossed in a white balsamic vinaigrette GF Half: 6/Full: 12
- LCC STEAK SALAD \***  
Grilled flat iron steak with spinach and arcadian mix tossed in a chimichurri vinaigrette with tomato confit and feta cheese GF Half: 6/Full: 12
- CHEF SALAD \***  
Julienne ham, turkey, cheddar, swiss, 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, grilled chicken, and avocado. tossed in a red wine vinaigrette GF Half: 6/Full: 12
- CAESAR SALAD \***  
Crisp romaine, croutons, anchovies, and parmesan tossed in house caesar dressing Half: 6/Full: 12

## handhelds

Served with choice of side: French fries, sweet potato fries, chips, cottage cheese, seasonal vegetable, or fruit. Add side salad for \$3. Gluten free bun available

- TURKEY BURGER \***  
Toasted pretzel bun with cranberry compote 10
- SOUTHWEST BLACK BEAN BURGER**  
Southwestern black bean burger on a potato bun with cilantro aioli, and ripe avocado 10
- CHICKEN CLUB \***  
Marinated chicken on toasted pretzel bun with applewood smoked bacon, and Swiss cheese 10
- LCC BREAKFAST SANDWICH \***  
Two eggs any style with applewood smoked bacon and cheddar cheese on toasted sourdough 8
- SALMON SANDWICH \***  
Char-grilled Atlantic salmon on toasted pretzel bun with dill aioli 10
- LCC CLUB SANDWICH \***  
Toasted wheat berry bread, oven roasted turkey, cured ham, applewood smoked bacon, cheddar cheese, roma tomatoes, crisp lettuce, and mayonnaise 9
- FISH SANDWICH \***  
Choice of fried, grilled, or blackened fresh tilapia on toasted potato bun with house remoulade sauce 8
- MEMBER BURGER \***  
Good Family Farms burger patty on toasted potato bun with lettuce, tomato, and pickled onion (add cheese: \$1) 7
- PORK TENDERLOIN \***  
Hand breaded and fried on a toasted potato bun with spanish onion 10
- REUBEN \***  
Corned beef with swiss, 1000 island dressing, and house sauerkraut on toasted marble rye 10
- CHICKEN SALAD SANDWICH \***  
Chicken salad on wheat berry bread with arcadian lettuce and roma tomatoes 9
- BUFFALO CHICKEN WRAP \***  
Buffalo chicken tenders tossed with blue cheese dressing with crisp romaine in a tomato basil flour tortilla 9
- CHICKEN CAESAR WRAP \***  
Crisp romaine, croutons, anchovies, grilled chicken and parmesan tossed in house caesar dressing. rolled in a tomato basil tortilla 9
- SIRLOIN AND SAMBAL WRAP \***  
Grilled angus sirloin, spinach, and peppadew peppers with sambal sauce rolled in a flour tortilla 12

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

## dinner

Available Tuesday - Saturday after 5:00 pm.  
Gluten-free pasta available. Please allow extra preparation time. Add a side salad for \$3

<b>GOULASH *</b> Prime beef with aromatic vegetables tossed in beef sauce with egg noodles	18
<b>SHRIMP SCAMPI *</b> Linguine pasta with garlic, shallots, Italian parsley, and white wine	20
<b>BUTTERNUT SQUASH RAVIOLI</b> With rosemary brown butter, and fresh greens	15
<b>SMOKED TOMATO CREAM PASTA *</b> grilled chicken, artichokes, green olives and crushed red peppers tossed in penne pasta	15
<b>LCC LIVER AND ONIONS *</b> Sauteed beef liver with sauteed onions served with whipped potatoes and seasonal vegetable. half portion available	9/16
<b>6 oz FILET MIGNON *</b> Center cut char-grilled filet and cabernet butter served with house whipped potatoes, and seasonal vegetables GF	32
<b>FRIED SHRIMP *</b> Hand breaded with house cocktail sauce. Choose 5 or 9 shrimp	14/18
<b>CHICKEN FRIED CHICKEN *</b> Lightly breaded with house whipped potatoes, seasonal vegetables, and country gravy	16
<b>MAC N CHEESE *</b> three cheese sauce with penne pasta. (add chicken \$4, shrimp \$4 or beef \$6)	12
<b>ANGUS SIRLOIN *</b> 8oz char-grilled accompanied with whipped potatoes and seasonal vegetable finished with A1 or cabernet butter	25
<b>SEAFOOD FEATURE *</b> Please ask your server for today's seafood feature	

## sides

<b>SOUP OF THE DAY</b> Available Tuesday-Saturday	Cup: 4/Bowl: 6
<b>SIDE SALAD</b> Mixed greens with carrots, cheese, onions, cucumbers, grape tomatoes with a choice of dressing	3
<b>KETTLE STYLE POTATO CHIPS</b>	2
<b>FRENCH FRIES</b>	2
<b>SWEET POTATO FRIES</b>	3
<b>FRUIT CUP</b>	2.25
<b>COTTAGE CHEESE</b>	2
<b>SEASONAL VEGETABLE</b>	3

## dessert

<b>NEW YORK STYLE CHEESECAKE</b> served with seasonal sauce	5
<b>MAKERS MARK™ FLOURLESS CHOCOLATE TORTE</b>	5
<b>CARROT CAKE</b>	7
<b>VANILLA ICE CREAM</b>	5

## white wine by the glass

Available in 6oz or 9oz pours

<b>HOUSE CHARDONNAY</b>	5.50 / 8.30
<b>HOUSE PINOT GRIGIO</b>	5.50 / 8.30
<b>MER SOLEIL SANTA BARBARA RESERVE CHARDONNAY</b> Fairfeild, California	10 / 15
<b>MAX FERDINAND "ZEPPELIN" REISLING</b> Mosel, Germany	9 / 13.5
<b>PRIMO AMORE MOSCATO</b> Italy	8 / 12
<b>FRENCH BLUE ROSE</b> Bordeaux, France	8.50 / 12.75
<b>BERINGER WHITE ZINFINDEL</b> Napa, California	6 / 9
<b>KIM CRAWFORD SAUVIGNON BLANC</b> Marlborough, Australia	12.5 / 18.75
<b>LA MARCA PROSECCO</b> Italy	10
<b>HOUSE SPARKLING WINE</b>	6

## red wine by the glass

Available in 6oz or 9oz pours

<b>CANOE RIDGE "EXPEDITION" CABERNET SAUVIGNON</b> Walla Walla, Washington	10 / 15
<b>ESTANCIA PINOT NOIR</b> Monterey County, California	10 / 15
<b>COLUMBIA CREST GRAND ESTATE MERLOT</b> Columbia Valley, Washington	10 / 15
<b>HOUSE CABERNET SAUVIGNON</b>	5.50 / 8.30
<b>HOUSE MERLOT</b>	5.50 / 8.30
<b>HOUSE PORT</b> Croft Tawny, Portugal	6

## specialty cocktails

classic and seasonal cocktails

<b>OLD FASHIONED (club pour)</b> Makers Mark whiskey/ bitters / cherry	8.50
<b>MANHATTAN</b> rye whiskey / sweet vermouth / bitters	7
<b>COSMOPOLITAN</b> vodka / triple sec / cranberry / lemon	7
<b>NEGRONI</b> gin / campari / sweet vermouth	7
<b>MARGARITA</b> tequila / triple sec / lime juice	7
<b>MOJITO</b> white rum / mint / lime juice	7
<b>WHISKEY SMASH (club pour)</b> bourbon / lemon / mint	9
<b>BELLINI MARTINI</b> vodka / peach schnapps / peach ginger shrub	7
<b>THE BRAMBLE</b> gin / Chambord / lemon juice	8

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