



lawrence country club



DINNER MENU

appetizers

maple bourbon pork belly
WITH MILD THAI CURRY SLAW
10

bavarian pretzels
FRESH SOFT PRETZELS SERVED WITH BEER
CHEESE AND DIJON V
8

calamari
LIGHTLY BATTERED IN-HOUSE | SERVED WITH
AIOLI, MARINARA, AND LEMON
10

avocado pesto toast
WHIPPED GOAT CHEESE, PEPPADEW PEPPERS V
8

signature wings
TEN CRISPY JUMBO WINGS
DRY RUB | BUFFALO | KOREAN BBQ
14

wisconsin cheese curds
BREADED WISCONSIN CHEDDAR WITH HOUSE
MARINARA V
9

roasted tomato basil hummus
SERVED WITH ARTISANAL PITA AND FRESH
VEGETABLES V GF
10

classic shrimp cocktail
FIVE JUMBO SHRIMP WITH HOUSE COCKTAIL
SAUCE AND LEMON GF
8

chips + queso
ZESTY HOUSEMADE QUESO WITH FRESHLY FRIED
TORTILLA CHIPS V
6

salads + soup

ADD CHICKEN OR QUINOA + \$4
ADD STEAK OR SALMON + \$6

lcc salad
FIELD GREENS, CHERRY TOMATOES, CUCUMBER,
CHEDDAR & JACK CHEESES, CROUTONS V
4 | 8

classic caesar
ROMAINE, FRESH SHAVED PARMESAN, CROUTONS V
5 | 10

tiger cry salad
SESAME-LIME VINAIGRETTE WITH RADISH, CARROTS,
CILANTRO, WONTON CRISPS V
5 | 10

brussels sprouts salad
ARUGULA, GOAT CHEESE, TOASTED PECANS, CRISPY
FRIED SHALLOT WITH BACON VINAIGRETTE GF
6 | 11

cobb salad
CRISP GREENS, SMOKED BACON, HARD-BOILED
EGG, BLEU CHEESE, GRAPE TOMATOES, GRILLED
CHICKEN, AVOCADO, RED WINE VINAIGRETTE
11

homemade chicken noodle soup
3 | 5

- sides -

HOUSE GOUDA MAC & CHEESE	6
GARLIC BUTTER BRUSSELS SPROUTS	5
GRILLED ASPARAGUS	4
GRILLED BROCCOLINI	4
WHIPPED POTATOES OF THE DAY	4
LOADED BAKED POTATO	6
HOUSE CUT FRIES	5
SWEET POTATO FRIES	6

entrées

chicken bacon florentine

ROASTED MARINATED CHICKEN BREAST IN BACON CREAM SAUCE WITH WILD RICE AND GRILLED BROCCOLINI

22

canadian salmon fillet

REISLING-PEPPERCORN PAN SAUCE, HERBED RICE, GARLIC BUTTER BRUSSELS SPROUTS

26

smoked pork chop

WITH DAILY WHIPPED POTATOES, GRILLED ASPARAGUS, BRANDY HERB JUS

22

chicken fried steak

HAND-BREADED SIRLOIN WITH MASHED POTATOES, COUNTRY GRAVY, AND SAUTÉED ASPARAGUS

17

pan-seared halibut

GRILLED BROCCOLINI, CITRUS-HERB RICE, CREAMED LEEKS, FRESH HERB GREMOLATA

33

ginger soy seared ahi tuna

SLICED ON A BED OF GREENS DRESSED IN SESAME-LIME VINAIGRETTE WITH FRIED WONTONS & GRILLED BROCCOLINI

26

leek and goat cheese risotto

BURGUNDY MUSHROOMS AND FRESH HERB GREMOLATA | SERVED WITH GRILLED BAGUETTE V GF

15

- steaks -

CHOICE OF RED WINE BORDELAISE OR CHIVE-ROASTED GARLIC COMPOUND BUTTER
CHOICE OF TWO SIDES | +\$2 FOR MAC & CHEESE OR LOADED BAKED POTATO

12 oz hawaiian marinated ribeye 38

8 oz filet mignon 42

8 oz baseball sirloin 22