

LAWRENCE
COUNTRY
CLUB

DINING ROOM MENU

STARTERS

Arancini di Riso \$11
prosciutto, gruyere, and arborio rice balls served with smoked tomato marinara

Classic Shrimp Cocktail \$7
five jumbo shrimp with house cocktail sauce and lemon wedge GF

Calamari \$10
lightly battered in house | served with aioli, marinara, and lemon

Garlic Avocado Hummus \$10
creamy housemade roasted garlic and avocado hummus served with artisan pita and fresh vegetables V GF

Signature Wings \$12
ten crispy jumbo chicken wings dry rub | buffalo | korean bbq GF

Chips & Queso \$6
zesty housemade queso served with freshly fried tortilla chips

SALADS & SOUP

Kale Caesar \$4/\$10
kale, hearts of romaine, kalamata olives, freshly-shaved parmesan, buttery croutons, and house Caesar dressing

Brussels Sprout Salad \$5/\$11
arugula, creamy goat cheese, toasted pecans, and crispy fried shallot with hot bacon vinaigrette V GF

Spinach Strawberry Salad \$4/\$10
fresh spinach, juicy strawberries, red grapes, candied walnuts, feta crumbles, and dried cranberries tossed in champagne poppy vinaigrette V GF

Cobb Salad \$4/\$10
crisp greens, smoked bacon, hard-boiled egg, bleu cheese, roma tomatoes, grilled chicken, and avocado with red wine vinaigrette GF

LCC Salad \$4/\$8
light spring mix, cherry tomatoes, cucumber, feta cheese, and house croutons V GF without croutons

Soup du Jour \$3/\$5
housemade soup of the day

Add Protein to Any Salad
Chicken +\$4 | Salmon, Steak or Shrimp +\$6

SIDES

House Mac & Cheese \$6
smoked gouda macaroni and cheese

Green Bean Almandine \$5
sautéed green beans with mushrooms and pearl onions

Grilled Asparagus \$4
fresh asparagus with parmesan and lemon

Whipped Potatoes \$4
garlic mascarpone whipped potatoes

Loaded Baked Potato \$4
Idaho baked potato with sour cream, bacon, and chives

Sweet Potato Fries \$5
thick cut sweet potato fries

House Cut Fries \$5
freshly cut crispy fries

V: VEGETARIAN | GF: GLUTEN FREE

ENTREES

Butternut Squash Risotto <i>arborio rice, butternut squash puree, gruyere cheese, and sage pesto</i> V GF <i>Add Chicken +\$4 Salmon, Steak or Shrimp +\$6</i>	\$15
Portobello Steak <i>marinated portobello mushroom steak with roasted potatoes and grilled asparagus</i> V GF	\$15
Herbed Lemon Chicken <i>seared half chicken served with wild rice, sautéed asparagus, and lemon butter sauce</i> GF	\$23
Pan-Seared Halibut <i>halibut filet pan-seared served with creamed leeks, creamy asparagus puree, and sautéed mushrooms</i> GF	\$31
Yellowfin Tuna Steak <i>grilled yellowfin tuna steak with arugula fennel salad, kalamata olives, peppadew peppers, and smashed yukon gold potatoes</i> GF	\$27
Chicken Fried Steak <i>hand-breaded sirloin steak served with mashed potatoes, country gravy, and sautéed asparagus</i>	\$17
Filet Mignon <i>8oz local beef tenderloin pan-seared and basted with garlic, rosemary, and thyme</i> GF	\$31
Porterhouse <i>26oz dry-aged Iowa beef pan-seared and basted with garlic, rosemary, and thyme</i> GF	\$45

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