

Appetizers



Shrimp Cocktail

Jumbo blue shrimp with spicy cocktail sauce, creamy remoulade and a lemon crown \$14

The Original LCC Garlic Bread

Six slices served with marinara \$5

Avocado and Tomato Spring Roll

Chipotle lime dipping sauce \$9

Fried Oysters and Remoulade

East Coast Bevan's Oysters, dredged in cornmeal \$12

Bruschetta

Pastrami herbed cream fraiche and pomodoraccio tomatoes \$9

Salads

Duck Confit and Fruit

Kiwi, strawberry, orange salad on baby greens with goats cheese and strawberry balsamic dressing \$12

Smoked Salmon

House smoked salmon with eggs, capers, sweet onion, bacon, cucumbers and dill dressing on baby greens \$10

Smoked Turkey Cobb

Chopped greens, tomato, cucumber, avocado, eggs, bacon, blue cheese crumbles, pecans and blue cheese dressing \$10

Sesame Chicken LoMein

Peanut dressing, snow peas, scallions, water chestnuts and orange segments \$8

Michigan Salad

Grilled chicken with Granny Smith apples, dried Michigan cherries, candied pecans, crumbled gorgonzola and baby field greens with raspberry vinaigrette \$9

18% Gratuity and 7% Sales Tax

Pasta

Shrimp Scampi

Garlic and parsley linguini, asparagus, tomatoes and lemon garlic butter sauce \$16

Crimini and Chicken Ragu

Peas and vodka tomato sauce on pasta rags \$14

Pasta Pomodoraccio

Baby lima beans, pomodoraccio tomatoes and Italian sausage in white wine and garlic sauce \$14

Chicken, Leeks & Pancetta

Garlic and parsley linguini with white wine and garlic sauce \$14

Spaghetti and Meatballs \$11

Fettuccini Alfredo

A creamy sauce made with Asiago, Fontina and Parmesan cheeses tossed with pasta and topped with grated Romano cheese \$10
with chicken \$12 with shrimp \$14

Flat Breads

Truffled Bologne

Mushroom cream and four cheese blend \$11

Fig Prosciutto and Blue Cheese

Spinach and balsamic \$11

Chicken Florentine

Artichokes, spinach and light Dijon cream \$10

Pizzas

Smoked Chicken BBQ

Shaved red onions, cheese blend and BBQ sauce \$10

Garbage

Sausage, pepperoni, onion, mushroom, tomato, pepperocini and bell peppers \$12

Very Veggie Delight

Fresh vegetables, marinara and cheese blend. \$8

Four Cheese Please

Asiago, Parmesan, Fontina and mozzarella \$6

Tuscan Meat Lover

Italian sausage, salami, cappicola, ham and bacon \$12

Pepperoni and Pepperocini \$10

Lunch Salads

Duck Confit and Fruit

Kiwi, strawberry, orange salad on baby greens with goats cheese and strawberry balsamic dressing \$12

Smoked Salmon

House smoked salmon with eggs, capers, sweet onion, bacon, cucumbers and dill dressing on baby greens \$10

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Michigan Salad

Grilled chicken with Granny Smith apples, dried Michigan cherries, candied pecans, crumbled gorgonzola and baby field greens with raspberry vinaigrette \$9

The Light Side

Fresh Fruit Plate

Assorted fresh fruits served with a muffin and your choice of cottage cheese or chicken salad \$8

Chicken Salad Croissant

A buttery croissant filled with chicken salad and served with fresh fruit \$8

Cup of Soup & One-Half Sandwich

A cup of soup served with your choice of one-half sandwich: Chicken Salad Croissant, Crab Cake Slider, Chicken/Bacon Ranch Wrap, Baja Grilled Cheese, Hot Pastrami and Swiss, or Buffalo Chicken \$8

Cup of Soup du Jour \$2

Bowl of Soup du Jour \$4

Curried Seafood & Rice

Cup..... \$2; Bowl \$4



Lunch Pasta

Shrimp Scampi

Garlic and parsley linguini, asparagus, tomatoes and lemon garlic butter sauce \$14

Crimini and Chicken Ragu

Peas and vodka tomato sauce on pasta rags \$12

Pasta Pomodoraccio

Baby lima beans, pomodoraccio tomatoes and Italian sausage in white wine and garlic sauce \$12

Chicken, Leeks & Pancetta

Garlic and parsley linguini with white wine and garlic sauce \$12

Spaghetti and Meatballs \$9

Fettuccini Alfredo

A creamy sauce made with Asiago, Fontina and Parmesan cheeses tossed with pasta and topped with grated Romano cheese \$10
with chicken \$11 with shrimp \$13

Flat Breads

Truffled Bologne

Mushroom cream and four cheese blend \$11

Fig Prosciutto and Blue Cheese

Spinach and balsamic \$11

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Artichokes, spinach and light Dijon cream \$10

Pizzas

Smoked Chicken BBQ

Shaved red onions, cheese blend and BBQ sauce \$10

Garbage

Sausage, pepperoni, onion, mushroom, tomato, pepperocini and bell peppers \$12

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Fresh vegetables, marinara and cheese blend. \$8

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Italian sausage, salami, cappicola, ham and bacon \$12

Pepperoni and Pepperocini \$10

Lunch Entree



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SBLT ~Salmon Rasher*

Bacon, lettuce and tomato on grilled telero roll with basil mayonnaise and your choice of blue cheese slaw, fries, cottage cheese, homemade chips or fruit \$10

Crab Cake Sliders

Remoulade sauce, shredded lettuce, tomato and onion on mini Kaiser rolls with your choice of blue cheese slaw, fries, cottage cheese, homemade chips or fruit \$12

Fried Oyster Po Boy*

Served on rustic baguette with spicy mayonnaise, cheddar cheese, shredded lettuce, tomato and bacon; accompanied by blue cheese slaw and your choice of fries, cottage cheese, homemade chips or fruit \$12

Pork Enchiladas

Spicy shredded roast pork and cheddar cheese blend with molé sauce, Spanish rice and refried beans \$9

Baja Grilled Cheese

Fresh mozzarella, goats cheese, avocado and pico de gallo on a telero roll; served with your choice of blue cheese slaw, fries, cottage cheese, homemade chips or fruit \$8

Chicken / Bacon Ranch Wrap

Shredded lettuce, tomato and cheddar cheese blend; served with your choice of blue cheese slaw, fries, cottage cheese, homemade chips or fruit \$8

Hot Pastrami and Swiss

Swiss and whole grain mustard on toasted pretzel bun; served with your choice of blue cheese slaw, fries, cottage cheese, homemade chips or fries \$9

Clubhouse Burger / Cheeseburger*

House ground from brisket, sirloin and chuck - have it your way with your choice of toppings; served with your choice of blue cheese slaw, fries, cottage cheese, homemade chips or fruit \$9

Pulled BBQ Chicken Sandwich

Lettuce, tomato, onion, pickles and cheddar cheese on rustic baguette; served with your choice of blue cheese slaw, fries, cottage cheese, homemade chips or fruit \$8

Grilled Truffle Bologna and Fried Egg Hoagie*

Melted blue cheese on rustic baguette; served with your choice of blue cheese slaw, fries, cottage cheese, homemade chips or fruit \$9

Famous Buffalo Chicken

Breaded chicken breast tenderloins with mild buffalo sauce, shredded lettuce, tomato, onions, blue cheese slaw and your choice of fries, cottage cheese, homemade chips or fruit \$8

Chicken, Apple and Brie

Dijon and balsamic drizzle on a toasted pretzel roll; served with your choice of blue cheese slaw, fries, cottage cheese, homemade chips or fruit \$9

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

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Dinner Entrée

All entrée items include choice of soup or house salad. Add a Caesar salad or fresh fruit for \$1.95



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Poultry Entrées

BBQ Indiana Duck Breast*

Maple Leaf Farms duck breast, pan-seared with BBQ rub, sliced and finished with sweet cherry BBQ. Served with potato, bacon and leek casserole, French beans and baby carrots \$20

Southern Fried Chicken Drumsticks*

Buttermilk and herb marinated drumsticks, dredged in seasoned flour and deep fried. Served with potato, bacon and leek casserole, French beans and baby carrots \$10

Chicken "Saltimbocca"

Classic Italian dish, chicken stuffed with sage and pastrami finished with lemon and served with herbed tomato rice and asparagus \$18

Seafood Entrées

Loch Etive Scotland Organic Ocean Trout*

Butter-braised leeks, potato, bacon and leek casserole, French beans and baby carrots \$22

Sea Scallops*

U-10 sea scallops crusted with tortilla chips served with avocado puree, jalapeño pesto and Spanish rice \$24

Singapore-Style Chili Shrimp*

Sweet and spicy jumbo shrimp sautéed with green beans and served over jasmine rice \$20

Red Grouper and Shrimp*

Pan-fried Florida grouper with shrimp, smoked tomato sauce and pastrami rice pilaf \$24

Meat Entrées

Veal Scaloppini*

Hand-pounded domestic veal shoulder with tomato, garlic and basil sauce; served over garlic and parsley linguini with peas, mushrooms and tomatoes \$20

Black Angus Filet of Beef *

*Creekstone Family Farms Premium Award Winning Black Angus
Your choice of six or eight ounce filet served with demi glace,
asparagus and potato, leek and bacon casserole
Six Ounce \$26 Eight Ounce \$29*

Asian-Spiced Pork *

White Marble Farms prime pork tenderloin with sesame sautéed snow peas and jasmine rice \$18

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