

Nine Iron Restaurant

Appetizers

Be sure to ask your server about the weekly appetizer specials!

LCC SIGNATURE SHRIMP COCKTAIL GF \$15
shrimp with house-made cocktail sauce and fresh lemon

BING BANG SHRIMP \$15
crispy breaded shrimp tossed in sweet chili sauce,
garnished with pico de gallo and goat cheese

BEER BATTERED CHEESE CURDS NEW GF \$12
house-battered cheese curds served with
house-made puttanesca sauce

BRAISED BEEF TIPS POUTINE NEW GF \$15
braised beef tips over crispy fries with pan gravy, cheese
curds, and caramelized mushrooms and onions

Burgers

CLUBHOUSE BURGER ★ * \$16
hand-pattied burger seasoned with our signature blend,
served with your choice of toppings
Toppings: Lettuce, Tomato, Onion, Pickle
Cheese: American, Swiss, Provolone,
Pepper Jack, or Cheddar

MUSHROOM & SWISS SMASH BURGER ★ NEW * \$16
two smashed patties seared with wild mushrooms, red onion
jam, garlic-thyme aioli, and Swiss cheese

Sandwiches

BLT+C ★ NEW \$16
candied bacon, lettuce, tomato, and cream cheese on
toasted sourdough

CABANA CUBAN ★ \$16
capicola and braised pork belly with pickles, Swiss, mojo
sauce, and mustard on a grilled hoagie

GRILLED CHICKEN PANINI NEW GF \$14
grilled chicken with bacon, smoked gouda, marinated
tomatoes, and arugula, served with house-made shoestring
fries

SIDES ★
Items marked with a star
come with your choice of 1 side
french fries, fresh fruit, house-made chips, tater tots,
cottage cheese

Pizza

ITALIAN FIVE CHEESE \$9
marinara base with a blend of provolone, mozzarella, and
parmesan cheeses

TUSCAN MEATLOVER \$14
marinara base with Italian sausage, salami, capicola, and
bacon topped with a balsamic drizzle

CAPRI SHRIMP PIZZA NEW GF \$16
poached shrimp with red sauce, olives, capers, and topped
with marinated tomatoes

CAULIFLOWER PIZZA GF \$12
cauliflower crust, marinara sauce, peppers, onions,
mushrooms, tomato, and cheese topped with a balsamic
glaze

MAKE YOUR OWN - Market Price
your choice of toppings

Salads

all dressings served on the side

COBB GF \$16
grilled chicken, mixed greens, blue cheese crumbles, bacon,
tomato, hard boiled egg, candied pecans, avocado, and blue
cheese dressing

CAESAR \$16
grilled chicken, romaine, shredded parmesan, croutons,
and caesar dressing served with a parmesan crisp

MICHIGAN GF \$16
grilled chicken, mixed greens, granny smith apples, dried
cherries, candied pecans, gorgonzola, and raspberry
vinaigrette

CHICKEN BACON RANCH NEW GF \$16
grilled chicken, romaine, candied bacon, marinated
tomatoes, cheddar jack, croutons, and ranch dressing

BING BANG SHRIMP \$18
crispy breaded shrimp tossed in sweet chili sauce,
romaine, pico de gallo, goat cheese, and sweet chili drizzle

SALMON NEW GF \$22
grilled salmon, spinach & arugula blend, feta, toasted
walnuts, pine nuts, dried cranberries, and apple vinaigrette

FRESH FRUIT PLATE \$13
Choice of: LCC chicken salad or cottage cheese
served with fresh fruit and muffin tops

TURN ANY SALAD INTO A WRAP! ★
wraps include your choice of 1 side

DRESSINGS
Ranch, French, Blue Cheese, Italian, Southwest Ranch,
Honey Mustard, Thousand Island, Raspberry Vinaigrette,
Balsamic Vinaigrette, Caesar, Poppy Seed, Sesame Ginger,
White Balsamic & Sweet Onion, Oil & Vinegar,
Light Ranch, Light Italian, Low Fat French
underlined dressings are gluten free

ENTRÉE ITEMS INCLUDE YOUR CHOICE OF
HOUSE SALAD, CAESAR SALAD, CUP OF SOUP, OR FRESH FRUIT

ITEMS MARKED WITH ►
COME WITH YOUR CHOICE OF VEGETABLE - BROCCOLI OR ASPARAGUS

Entrées

Be sure to ask your server about the weekly entrée specials!

LEMON CHICKEN PARMESAN ► \$28

parmesan-crusted chicken over fettuccini noodles with kale, lemon cream sauce, and your choice of vegetable

BLACKENED SALMON * NEW GF \$36

with sautéed spinach and arugula, apple relish, and jasmine rice

VEGETARIAN POKE BOWL * NEW V GF \$20

jasmine rice with cucumber, pickled radish, asparagus, hard-boiled egg, avocado, feta, red onion, and sweet chili-cilantro sauce

Add Chicken +\$6 | Add Shrimp +\$12 | Add Salmon +\$16 | Add Filet +\$28

FILET * ► GF \$48

house-cut 8oz filet with herb compound butter, served with potatoes au gratin and your choice of vegetable

STEAK FRITES * ► \$40

12oz strip steak served with truffle-parmesan shoestring fries, mushroom demi, and your choice of vegetable

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Pasta

FETTUCCINI ALFREDO V \$20

fettuccini tossed in a rich cream sauce with mozzarella, provolone, and parmesan

Add Chicken +\$6 | Add Shrimp +\$12 | Add Filet +\$28

BRAISED BEEF STROGANOFF NEW \$28

penne with braised beef, mushrooms, and onions in a rich & hearty stroganoff sauce

PASTA PRIMAVERA NEW V \$20

penne with oven-roasted Roma tomatoes, asparagus, broccoli, mascarpone sauce, and a parmesan crisp

Add Chicken +\$6 | Add Shrimp +\$12 | Add Filet +\$28

Desserts

Be sure to ask your server about the weekly dessert specials!

COOKIE DUO \$8

two fresh-baked chocolate chip cookies served with two scoops of vanilla ice cream

GLOVER'S ICE CREAM

Choice of: chocolate, vanilla, or peppermint ice cream

Choice of Toppings: hot fudge, chocolate syrup, caramel, peanuts, sprinkles, whipped cream, cherries

1 Scoop \$4 | 2 Scoops \$8

CHOCOLATE BROWNIE SUNDAE NEW \$8

warm chocolate brownie with vanilla ice cream, hot fudge, fresh sliced strawberries, and toasted walnuts

CARROT CAKE NEW \$8

moist house-made carrot cake with bourbon caramel cream cheese frosting