



LAKE SHORE COUNTRY CLUB
DINNER MENU

Soup
& Salad

Soup du Jour \$3.50 | \$4.50

Italian Garden Vegetable Soup
(GF) \$3.50 | \$4.50

French Onion Soup \$3.50 | \$4.50

House Seasonal Green Salad \$10
Petite House Salad \$6.50
Mesclun greens, cucumbers,
pickled red onion, heirloom grape
tomatoes, choice of dressing

Caesar Salad \$12
Petite Caesar Salad \$9
Romaine hearts, shaved pecorino romano,
herbed croutons, caesar dressing

Fattoush Salad \$12
Petite Fattoush Salad \$9
Romaine hearts, cucumbers, pickled
red onion, heirloom grape tomatoes,
feta cheese, pita croutons, mint,
citrus mango vinaigrette

**Watermelon &
Arugula Salad** (GF) \$14
Baby arugula, watermelon, cotija
cheese, corn tortilla crumbles,
pink salt, lime tajin dressing

Wedge Salad \$14
Little Gem lettuce, crispy prosciutto,
gorgonzola crumbles, vine ripe tomatoes,
buttermilk gorgonzola dressing with chives

Salad Adds
Anchovies \$2.75
Grilled or Blackened Chicken \$6.50
Parmesan Crusted Chicken \$8
Pan Seared or Blackened Salmon \$9
Sautéed or Blackened Shrimp \$9
6 oz. NY Striploin \$14
Blue Cheese Crumbles \$1.50

Shared Plates

Chicken Wings \$14 (GF)
Served with carrot and celery sticks.
Choice of BBQ, Golden BBQ, Buffalo, Dry Ranch,
Dry Cajun, Butter Garlic, Asian Sticky Sesame Sauce

Crispy Fried Cauliflower \$13 (GF)
Cauliflower florets flash fried, tossed with
Asian sticky sesame sauce

Spinach Artichoke Dip \$12
Creamy blend of spinach, artichoke hearts, and
asiago cheese. Served with crispy pita chips.

Fire Roasted Tomato Bruschetta \$12
Roasted roma tomatoes, onions, aged olive oil,
garlic & basil. Served with roasted crostini bread

Firecracker Shrimp \$15
Tempura fried shrimp, firecracker sauce,
teriyaki glaze

Brie & Wild Berry Dip \$15
Warm brie cheese spread and wild berry
compote served with crackers

Chicken Potstickers \$14
Pan fried chicken potstickers, toasted
sesame seeds, sweet chili sauce

LSCC Signature Naan & Tzatziki \$13
Grilled naan, homemade zaatar spice,
tzatziki and aged olive oil

Comfort Features

All Comfort Features include choice of Soup or
House, Caesar or Fattoush Salad

Ahi Tuna Poke Bowl \$26 (GF)
Jasmine rice, ahi tuna, spicy mayonnaise, mango,
cucumber, edamame, nori sheets, tamari sauce

**Healthy Asian Chicken
Lettuce Cups** \$24 (GF)
Thai curry infused ground chicken,
chopped peanuts, lime, cilantro,
little gem lettuce cups, crunchy rice noodle

Chicken Parmesan \$25
Breaded chicken cutlet, marinara sauce,
gratinated mozzarella cheese, linguine pasta

Chicken Bruschetta \$25
Pan seared 8 oz chicken breast, fire roasted
tomato bruschetta, shredded mozzarella
cheese, asiago risotto, balsamic glaze

(GF) – Can be Prepared GF

Handhelds

All sandwiches come with the choice of:

House French Fries | Fresh Cut Fries | Sweet Potato Fries | Chips | Fresh Fruit

Bendelow Burger \$15

6 oz. Angus beef burger, beefsteak tomato, shredded lettuce, bacon, whole grain mustard, mayonnaise, toasted brioche roll.

Choice of cheese:

American | Cheddar | Swiss | Provolone

LSCC Stack Burger \$13

2 Stacked 3 oz. Angus beef patties, shredded lettuce, beefsteak tomato.

Choice of cheese:

American | Cheddar | Swiss | Provolone

LSCC Signature Ham & Cheese \$13

Rustic sour dough bread, Black Forest ham, Gruyere cheese, pommery mustard spread, toasted crispy, served with dill pickle spear

Chicken California Wrap \$13

Herb tortilla, grilled chicken, bacon, shredded lettuce, tomato, ranch, guacamole

Fried Chicken Sandwich \$15

Buttermilk battered chicken breast, sriracha aioli, shredded lettuce, sliced dill pickles

LSCC Signature

Crab Cake Sandwich \$16

Jumbo lump crab cake, Old Bay remoulade, arugula, pickles

Fresh Dough Cheese Pizza \$10

Italian style pizza crust, house made marinara, buffalo mozzarella

Fresh Dough Pepperoni & Cheese Pizza \$12

Italian style pizza crust, house made marinara, sliced pepperoni, buffalo mozzarella

Fresh Dough Farmhouse Pizza \$12

Italian style pizza crust, house made marinara, red onion, mushrooms, black olives, roasted red pepper, buffalo mozzarella

Add Banana Peppers to your Pizza \$1

Entrees

All Entrees include choice of Soup or House, Caesar or Fattoush Salad

Porcini Mushroom

Sacchetti Ravioli \$24

Pan sauteed, beurre noisette, asparagus heads, wild mushrooms, chive oil

Diver Sea Scallops \$34 (GF)

Served with Chef's risotto of the day

Norwegian Salmon \$28 (GF)

Pan roasted blackened spice rubbed salmon, mango salsa, arugula, asparagus

LSCC Signature

Shrimp Etouffee \$28 (GF)

Pan sauteed tail on shrimp, saffron scented rice, andouille sausage, creole etouffee sauce, scallions

Maryland Style Crab Cakes \$38

Jumbo lump crab cakes, roasted Old Bay baby potatoes, asparagus, remoulade

Beef Sirloin Shish Kebabs \$34 (GF)

Mediterranean spice marinated beef kebabs, peppers, onions, saffron scented rice, tzatziki, fresh lime, zaatar spice

LSCC Signature

Chicken Curry \$36 (GF)

Indian spice blend marinated quarter leg of chicken, slow braised, North Indian flavored curry, saffron scented rice, naan bites, fresh cilantro

Prime Filet Mignon \$36 (GF)

6 oz. Prime filet mignon, pan seared, Yukon Gold mashed potatoes, roasted broccoli, choice of red wine Demi-Glace or Au Poivre

Braised Beef Short Rib Ravioli \$34

Beef ravioli, shredded beef short rib bolognese, mascarpone, chive oil, cracked black pepper, shaved parmesan

Sides \$6.50 each

Brown Butter Asparagus | Hot Honey Glazed Baby Carrots
Lemon Garlic Sauteed Wild Mushrooms
Yukon Gold Mashed Potatoes | Butter Parsley Baby Potatoes

Sides \$4.50 each

French Fries | Fresh Cut Fries
Sweet Potato Fries | Garlic Bread

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

