

# DINNER MENU

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## STARTERS

### **Nonna Josephine's Mini Meatballs 12**

Six mini meatballs, whipped ricotta, grated Pecorino Romano, toasted focaccia, basil chiffonade

### **Eggplant Stack 15**

Lightly fried eggplant, fresh mozzarella, grilled heirloom tomato, basil pesto, pomodoro sauce, balsamic reduction

### **Jumbo Shrimp Cocktail 16**

Cocktail sauce, lemon

### **Crab Cakes 16**

Jumbo lump blue crab, mango salsa, lemon aioli

### **Calamari 16**

Lightly fried calamari, banana peppers, Pomodoro sauce

### **Devils on Horseback 16**

Applewood bacon-wrapped tenderloin, Frank's RedHot tossed, seasoned arugula

### **Chicken Fingers 16**

Five white meat tenders served with blue cheese and French fries. Choice of mild, medium, hot, BBQ, garlic Parmesan, or hot Parmesan

### **Chicken Wings 18/28**

10 or 20 wings served with blue cheese, carrots, and celery. Choice of mild, medium, hot, BBQ, Garlic Parmesan, or hot Parmesan.

## SANDWICHES

Served with a pickle and chips. Upgrade to French fries, sweet potato fries, or tater tots for \$2. Choice of Pesto Herb, Tomato, or White Wrap. GF rolls are available.

### **Beef on Weck 14**

Italian-seasoned beef on a kimmelweck roll, dipped in au jus

### **California Turkey Wrap 15**

Thinly sliced turkey, provolone cheese, avocado, spinach, tomato, red onion, basil pesto mayonnaise

### **Hot Ham & Cheese 15**

Thinly sliced Black Forest ham, melted Swiss cheese, sourdough

### **Waldorf Chicken Wrap 15**

Homemade chicken salad with mixed greens

### **Tuna Melt 16**

Albacore tuna salad, sliced tomato, cheddar cheese, melted on toasted sourdough bread

### **Crispy Fried Eggplant 16**

Topped with caramelized onion, fresh mozzarella, arugula, roasted red pepper, pesto

### **Chicken Wrap 16**

Chicken fingers or grilled chicken with lettuce, tomato, cheddar cheese, and blue cheese dressing. Choice of Mild, Medium, Hot, BBQ, Garlic Parmesan, or Hot Parmesan.

### **Steak in the Grass 19**

Grilled sirloin filet topped with sautéed spinach, sliced banana peppers, melted mozzarella

### **18th Hole Burger 18**

Half-pound Angus patty cooked to your liking topped with fresh lettuce, tomato, onion, your choice of cheese

## SOUPS & SALADS

### **Soup du Jour 5/8**

Choice of cup or bowl of soup of the day, served with saltines or oyster crackers.

### **French Onion Soup 6/10**

Caramelized sweet onions, sherry-laced beef broth, crispy baguette, Swiss, provolone cheeses

### **House Salad 8/10**

Mixed greens, cherry tomatoes, English cucumber, shaved red onion, garbanzo beans

### **Caesar Salad 9/11**

Crisp romaine hearts with house-made focaccia croutons, shaved Parmesan, fresh lemon

### **LTCC Wild Berry Salad 17**

Mixed greens, strawberries, blueberries, dried cranberries, goat cheese, candied pecans, balsamic vinaigrette

### **Caprese Salad 15**

Heirloom tomatoes, fresh mozzarella, basil oil, balsamic reduction, fresh basil

### **Roasted Beet & Burrata 16**

Roasted red beets, burrata, tomato jam, shaved prosciutto, balsamic reduction, seasoned arugula

**Dressing:** Ranch, Balsamic Vinaigrette, French, Caesar, Italian, Blue Cheese, Raspberry Vinaigrette, Thousand Island, or Vinegar & Oil.

**Add Protein:** Grilled Chicken \$8 | 4 oz. Salmon \$14

Grilled Shrimp \$13 | 5 oz. Sirloin \$14 | Chicken Salad \$6



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## CHEF SELECTIONS

### **President Davis Omelette 16**

Black Forest ham, cheddar cheese, roasted potatoes, applewood bacon, your choice of toast

### **Morning Classic 14**

Three eggs any style served with home fries, fresh fruit, toasted English muffin

### **Australian Roasted Half Rack of Lamb 35**

Smashed marble potatoes, roasted baby rainbow carrots, Luxardo cherry mostarda

### **Mediterranean Quinoa Bowl 18**

A mix of quinoa, cucumbers, spinach, feta cheese, Kalamata olives, pepperoncini, marinated chicken, roasted red pepper sauce

### **Southwest Chicken Quinoa Bowl 18**

Quinoa, corn, tomatoes, onion, avocado, sour cream, black beans, cheddar cheese, grilled chicken

## PASTA

Gluten-free penne is offered upon request.

### **Spaghetti & Mini Meatballs 22**

House-made Pomodoro, meatballs, garlic crostini

### **Eggplant Parmesan 26**

Lightly fried breaded eggplant layered with mozzarella, Parmesan, served with spaghetti, Pomodoro sauce

### **Penne Campo 26**

Sautéed mushrooms, roasted red peppers, sun-dried tomatoes, Kalamata olives, Roman artichokes, spinach, garlic, cream, fresh basil

### **Pappardelle Alla Pollo 28**

Riesling-braised chicken, soffritto, pancetta, goat cheese, fresh rosemary, shaved Pecorino Romano, pappardelle, white truffle oil

### **Chicken Parmesan 28**

Crispy chicken cutlets served over spaghetti with marinara sauce, melted mozzarella, shaved Parmigiano Reggiano

### **Penne Alla Vodka 30**

Tossed with vodka-tomato cream, Parma prosciutto, shaved Parmigiano Reggiano, lightly fried chicken

### **Pappardelle Alla Bolognese 30**

Slow-cooked ragu of beef, pork, veal, served over pappardelle pasta, grilled focaccia

### **Butter-Poached Lobster Ravioli 32**

Shallots, garlic, tomato cream sauce, focaccia toast

## STEAK

### **Filet of Sirloin 27/32**

Choice of 6 oz. or 8 oz., creamy whipped potato purée, roasted broccolini

### **8 oz. Steak in the Grass 34**

Grilled sirloin filet, garlic whipped potatoes, sautéed spinach, sliced banana pepper, provolone cheese, focaccia crostini

### **14 oz. NY Strip 48**

Smashed marble potatoes, roasted broccolini, peppercorn demi-glace

### **Filet Mignon 58**

6 oz. filet, garlic whipped potatoes, roasted rainbow baby carrots, cognac demi-glacé

### **18 oz. Bone-In Frenched Ribeye 58**

Garlic-braised spinach, roasted wild mushroom risotto, gorgonzola butter

## SEAFOOD

### **Seared Filet of Salmon 32**

Dill gremolata, lemon-caper cream, mashed potatoes, roasted broccolini

### **Blackened Mahi-Mahi 34**

Cast iron seared mahi mahi, risotto bianco, roasted lemon-braised spinach, mango salsa, lemon aioli

### **Risotto Fra Diavolo 34**

Shrimp, calamari, mussels, spicy tomato brodo, risotto

### **Blackened Yellowfin Tuna 38**

Risotto bianco, corn salsa, Creole mustard cream

### **Pan-Seared Sea Scallops 40**

Crisp potato wedges, lemon-braised spinach, applewood bacon, lemon-garlic cream

### **Haddock Fish Fry (FRIDAY ONLY) 19**

Choose from breaded, broiled, or beer-battered fish, served with your choice of potato. Broiled fish can be prepared with Lemon Pepper, Cajun, or Italian seasoning. Served with a side of coleslaw, tartar sauce, and lemon.

