

# LUNCH 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.

## 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

**Add Protein:** Grilled Chicken \$6 | 4 oz. Salmon \$12 | Grilled Shrimp \$11 | 5 oz. Sirloin \$12 | Chicken Salad \$6

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

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Executive Chef David Herl

Please inform your server of any allergies you may have.

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## 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

### **Chicken Waldorf 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

## MORE SELECTIONS

### **President Davis Omelette 14**

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

### **Morning Classic 16**

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 18**

House-made Pomodoro, meatballs, garlic crostini

### **Eggplant Parmesan 20**

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

### **Penne Campo 20**

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

### **Pappardelle Alla Pollo 22**

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

### **Pappardelle Alla Bolognese 24**

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

### **Butter-Poached Lobster Ravioli 26**

Shallots, garlic, tomato cream sauce, focaccia toast

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