



DINNER MENU

LOCKPORT TOWN & COUNTRY CLUB

STARTERS

Nonna Josephine's Mini Meatballs

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

Jumbo Shrimp Cocktail **GF**

Served with cocktail sauce and lemon

Devils on Horseback **GF**

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

Crab Cakes

Two crab cakes atop seasoned arugula with Creole remoulade

Burrata e Tomate **GF**

Creamy burrata, heirloom tomato, basil pesto, basil oil, shaved Parmesan

Stuffed Banana Peppers

Five-cheese stuffing, melted mozzarella, shaved Parmesan, pomodoro, grilled focaccia

Mozzarella en Carozza

Breaded mozzarella wedges, roasted heirloom tomato sauce, seasoned arugula, basil oil, shaved Parmesan

HANDHELDS

All sandwiches are served with a pickle and chips. Upgrade to French fries, sweet potato fries, or tater tots. Gluten-free rolls are available.

Beef on Weck

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

California Turkey Wrap

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

Tuna Melt

Solid white albacore tuna, sliced tomato, and cheddar cheese, served open-faced or closed

Chicken Wrap

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.

18th Hole Burger

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

6 oz Steak Sandwich

Melted imported provolone, served on a garlic-butter-toasted kaiser roll

The Dublin

Sliced turkey, ham, and tomatoes, served open-faced on N.Y. rye bread with our special dressing and Swiss cheese, baked

Steak in the Grass

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

Turkey Reuben

Oven-roasted turkey, N.Y. rye, sauerkraut, Swiss cheese, 1000 Island dressing

Patty Melt

8 oz. Black Angus burger on N.Y. rye with caramelized onions, melted Swiss, and 1000 Island dressing

SOUPS & SALADS

Soup du Jour

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

French Onion Soup

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

House Salad **GF**

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

Caprese Salad **GF**

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

Caesar Salad

Crisp romaine hearts with house-made focaccia croutons, shaved Parmesan, fresh lemon, opt for a gluten-free option by requesting no croutons.

Milazzo **GF**

Castelfranco radicchio, arugula, cannellini beans, farro, artichokes, Kalamata olives, roasted red peppers, spicy feta, Marcona almonds, lemon vinaigrette

Add Protein: Grilled Chicken | 4 oz. Salmon | Grilled Shrimp | 5 oz. Sirloin

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

Menu by Executive Chef David Herl.

Items marked GF are gluten free. Please inform your server of any allergies you may have.



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CHEF SELECTIONS

President Davis Omelette **GF**

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

Stuffed Banana Pepper Grilled Cheese

Five-cheese stuffed Hungarian banana pepper, caramelized onion, provolone cheese, garlic butter, toasted sourdough

Steak & Stuffed Pepper

Grilled sirloin, five-cheese stuffed Hungarian pepper, provolone cheese, toasted focaccia

Chicken Fingers

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

Chicken Wings **GF**

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

PASTAS

Gluten-free penne is available upon request.

Eggplant Panino

Layered with ricotta, fresh mozzarella, basil oil, balsamic reduction, served with side of pasta in pomodoro sauce

LTCC Gnocchi

Ricotta gnocchi, sausage, hot banana peppers, spinach, heirloom tomato sauce, shaved Parmesan

Spaghetti and Meatballs

House-made Pomodoro, meatballs, garlic crostini

Chicken Florentine

Grilled chicken, mushrooms, tomatoes, spinach, Parmesan cream, spaghetti

Chicken Parmesan

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

Spaghetti Carbonara

Jumbo shrimp, smoked pancetta, peas, pecorino, egg yolk

ENTRÉES

Pan-Seared Chilean Sea Bass **GF**

Spicy coconut cream, farro risotto, roasted asparagus, corn salsa

Salmone Frascati **GF**

Pan-seared salmon, Cacio e Pepe Risotto, roasted asparagus, lemon beurre blanc

Dublin's Lawyer **GF**

Seared scallops, Irish whiskey, leek and garlic cream sauce, house-made gnocchi, crisp bacon

Haddock Fish Fry (FRIDAY ONLY)

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.

6 oz. Filet Mignon **GF**

Lyonnaise potato, roasted asparagus, sauce africaine

Filetto di Manzo **GF**

Grilled filet of sirloin, whipped potato purée, roasted organic rainbow carrots, port wine demi-glace, Parmesan shavings

14 oz. NY Prime Strip **GF**

Whipped potato purée, red wine demi-glace, maitake mushrooms, shishito peppers

Pollo Volcano

Crispy fried chicken breast, roasted red pepper-banana pepper risotto, roasted broccolini, spicy vodka sauce, whipped ricotta, shaved Parmesan

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