



DINNER MENU

LOCKPORT TOWN & COUNTRY CLUB

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, sautéed spinach, tomato jam, fresh mozzarella, pomodoro sauce, balsamic reduction

Stuffed Banana Peppers | 15

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

Jumbo Shrimp Cocktail | 17 GF

Served with cocktail sauce and lemon

Jumbo Lump Crab Cake | 17

Whole-grain mustard beurre blanc, arugula, red onion, Grana Padano

Baked Stuffed Clams Casino | 17 GF

Six stuffed clams, applewood bacon

SOUPS & SALADS

Soup du Jour | 6/9

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

French Onion Soup | 7/10

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

House Salad | 8/10 GF

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

Caesar Salad | 9/11

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

LTCC Salad | 13/16 GF

Arugula, candied nuts, dried cranberries, crumbled blue cheese, cucumber, shaved onion, dressed with balsamic vinaigrette

Harvest Salad | 13/16 GF

Goat cheese, roasted beets, Brussels sprouts, butternut squash, candied pecans, and arugula, dressed with a maple balsamic vinaigrette

Caprese Salad | 15 GF

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

Add Protein: Grilled Chicken \$8 | 4 oz. Salmon \$14 | Grilled Shrimp \$13
5 oz. Sirloin \$14

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

HANDHELDS

All sandwiches are served with a pickle and chips. Upgrade to French fries, sweet potato fries, or tater tots for \$2. Gluten-free rolls are available.

Beef on Weck | 15

Thinly sliced prime rib on a kimmelweck roll, dipped in au jus

Turkey & Avocado BLT Wrap | 16

Applewood-smoked bacon, avocado, green leaf lettuce, heirloom tomato, and roasted garlic aioli

Grilled Portobello Mushroom Sandwich | 16

Marinated grilled Portobello mushroom, sliced heirloom tomato, Swiss cheese, seasoned arugula, balsamic aioli

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.

Tuna Melt | 16

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

Chicken Caprese Focaccia | 17

Grilled chicken breast, fire-roasted tomatoes, fresh mozzarella, basil pesto

French Onion Burger | 18

8 oz. Angus beef, sherry, thyme, caramelized onions, Gruyère cheese

18th Hole Burger | 18

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

Steak in the Grass | 19

Grilled sirloin filet topped with sautéed spinach, sliced banana peppers, provolone

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 | 16 GF

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

Stuffed Banana Pepper Grilled Cheese | 16

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

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 GF

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

Greek Chicken & Rice Bowl | 20 GF

Lemon basmati rice, mixed greens, cucumber, cherry tomatoes, red onion, feta cheese, marinated chicken, tzatziki, Greek vinaigrette

PASTAS

Gluten-free penne is available upon request.

Spaghetti & Meatballs | 22

House-made Pomodoro, meatballs, served with garlic crostini

Wild Mushroom Risotto | 24 GF

Creamy Arborio rice, wild mushrooms, white wine, mascarpone cheese, truffle oil

Pumpkin & Ricotta Gnocchi | 26

Sage brown butter, toasted walnuts, Pecorino Romano, served with grilled focaccia

Chicken Parmesan | 30

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

Chicken Alla Vodka | 30

Lightly fried chicken, Parma prosciutto, vodka-tomato cream, penne, shaved Parmigiana Reggiano

Pappardelle Bolognese | 30

Slow-cooked, hearty ragu made with beef, pork, and veal, served with grilled focaccia

ENTRÉES

Chicken Rollatini | 26

Thinly pounded chicken, lightly breaded and stuffed with spinach, prosciutto, and mozzarella. Served with mashed potatoes, broccolini, and cream sauce.

Chicken Francaise | 30

Egg-battered chicken breast, lemon white wine beurre blanc, Parmesan risotto, broccolini

Salmon Frascati | 35 GF

Pan-seared salmon with Cacio e Pepe risotto, roasted broccolini, lemon beurre blanc

Haddock Fish Fry (FRIDAY ONLY) | 20

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 coleslaw, tartar sauce, and lemon.

6 oz. Sirloin Strip Steak | 24

Open-face, garlic focaccia, mashed potatoes, broccolini, balsamic aioli, seasoned arugula

8 oz. Sirloin Strip Steak | 30 GF

Angus Reserve Prime strip-cut sirloin served with crispy potato wedges, roasted broccolini, and peppercorn demi-glace

6 oz. Filet Mignon | 56 GF

Angus Reserve Prime filet mignon served with crisp potato wedges, roasted broccolini, and a peppercorn demi-glace

Steak & Frites | 58

18 oz. Angus Reserve prime ribeye, truffle fries, roasted Brussels sprouts, buttermilk-fried onions

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