

LUNCH MENU

STARTERS

Meatballs 12

House-made beef, veal, and pork meatballs with pomodoro sauce, whipped ricotta, basil, and garlic crostini.

Golden Beet & Heirloom Tomato Carpaccio 12

Golden beets and heirloom tomatoes, served with burrata, baby arugula, sherry vinaigrette, and walnut dust.

Arancini 14

Spinach and mozzarella stuffed risotto balls, served with pomodoro sauce and shaved Parmesan.

Jumbo Shrimp Cocktail 16

Served with cocktail sauce and lemon.

Crab Cakes 16

Jumbo lump blue crab with mango salsa and Creole lemon aioli.

Chicken Fingers 16

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

Frito Misto 18

Medley of lightly fried calamari, shrimp, and scallops, served with roasted garlic aioli and a citrus arugula salad.

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 in a three-day beef stock with Cabernet and Marsala, broiled with Swiss and Provolone over a crispy baguette.

House Salad 8/10

Mixed greens, cherry tomatoes, cucumber, shaved red onion, and garbanzo beans.

Caesar Salad 9/11

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

LTCC Wild Berry Salad 17

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

Burrata Salad 18

Burrata, seasonal fruit, marinated tomatoes, arugula, pistachio crumble, mint, honey, and EVOO.

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

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

Executive Chef David Herl

Please inform your server of any allergies you may have.



LUNCH MENU

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 13

Italian-seasoned beef on a kimmelweck roll, topped with au jus.

Tuna Melt 16

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

Croque-Monsieur 16

Black Forest ham, Gruyère, Parmesan, and béchamel, served on sourdough.

Crispy Fried Eggplant 16

Topped with caramelized onion, fresh mozzarella, arugula, roasted red pepper, and 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 Parm, or hot Parm.

Croque-Madam 17

Black Forest ham, Gruyère, Parmesan, béchamel, and a sunny-side-up egg, served on sourdough.

Steak in the Grass 18

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

18th Hole Burger 18

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

MORE SELECTIONS

President Davis Omelette 14

Diced ham, shredded cheddar cheese, roasted home fries, applewood bacon, and toast.

Morning Classic 16

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

PASTA

Gluten-free penne is offered upon request.

Spaghetti & Meatball 15

House-made pomodoro served with a meatball and garlic crostini.

Eggplant Parmesan 17

Lightly fried, breaded eggplant layered with mozzarella and parmesan, served with spaghetti and pomodoro sauce.

Ravioli Scirati 17

Ricotta and mascarpone-stuffed ravioli, served with roasted tomatoes, sautéed spinach, garlic, EVOO, and finished with shaved Parmigiano Reggiano.

Penne Alla Vodka 17

Tossed with vodka-tomato cream, Parma prosciutto, and shaved Parmigiano Reggiano. Add chicken for \$6.

Chicken Parmesan 18

Crispy chicken cutlets, served over spaghetti with marinara sauce, mozzarella, and Parmesan.

Shrimp Scampi 18

Succulent shrimp in a garlic, white wine, and lemon-infused butter sauce, served over spaghetti.

Pappardelle Alla Bolognese 18

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

Executive Chef David Herl

Please inform your server of any allergies you may have.

