



DINNER MENU

LOCKPORT TOWN & COUNTRY CLUB

STARTERS

Nonna Josephine's Mini Meatballs

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

Mozzarella en Carozza

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

Stuffed Banana Peppers

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

Eggplant Stack

Lightly fried eggplant, sautéed spinach, tomato jam, fresh mozzarella, pomodoro sauce, balsamic reduction

Jumbo Shrimp Cocktail **GF**

Served with cocktail sauce and lemon

Roasted Beet & Burrata **GF**

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

Blackened Prime Rib Crostini

Cajun seasoned prime rib, caramelized onion, imported provolone, garlic toasted focaccia, horseradish aioli

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.

Wedge Salad **GF**

Iceberg, tomato, smoked bacon, pickled red onion, crumbled blue cheese, creamy blue cheese, balsamic reduction

Roasted Beet **GF**

Mixed greens, fried goat cheese, mandarin oranges, candied pecans, roasted red beets, balsamic vinaigrette

Sesame Chicken

Romaine-mesclun blend, shredded cabbage, sesame seed-crusted chicken, edamame, mandarin oranges, toasted cashews, sliced almonds, crispy chow mein noodles, sesame ginger 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

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

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

California Turkey Wrap

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

Turkey Melt

Thin-sliced turkey breast, melted Swiss cheese, roasted red peppers, garlic butter toasted sourdough

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.

Tuna Melt

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

Pulled Pork Grilled Cheese

House-braised pork tenderloin, Las Cruces barbecue rub, cheddar cheese, hickory barbecue, garlic butter, toasted sourdough

Waldorf Chicken Wrap

Homemade chicken salad, dried cranberries, walnuts, greens, flour tortilla

18th Hole Burger

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

Steak in the Grass

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 **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

Chicken Fingers

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

Steak & Stuffed Pepper

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

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.

LTCC Grain Bowl

Israeli Couscous, chickpeas, grape tomatoes, English cucumber, roasted red pepper, crumbled Feta, thinly sliced, oregano vinaigrette. Optional: Add your choice of protein; Grilled Chicken, 4 oz. Salmon, Grilled Shrimp, or 5 oz. Sirloin.

PASTAS

Gluten-free penne is available upon request.

Spaghetti & Meatballs

House-made Pomodoro, meatballs, served with garlic crostini

Shrimp Risotto **GF**

Jumbo shrimp, smoked pancetta, roasted red pepper, banana pepper, mascarpone, balsamic reduction

Wild Mushroom Risotto **GF**

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

Gnocchi Gorgonzola

Our handcrafted potato gnocchi is tossed in a creamy Gorgonzola sauce, tender spinach, roasted wild mushrooms, shaved Parmesan cheese

Chicken Parmesan

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

Veal Parmesan

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

Chicken Alla Vodka

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

Scallop & Lemon-Ricotta Pappardelle

Meyer lemon ricotta cream, toasted breadcrumbs, pappardelle pasta, shaved pecorino

ENTRÉES

Smothered Chicken

Pan-fried, flour-dredged chicken breast with roasted wild mushrooms, caramelized onions, melted provolone, whole grain mustard cream, mashed potatoes, roasted broccolini

Tuscan Shrimp & Salmon **GF**

Mashed potatoes, roasted red pepper and spinach cream

Dublin's Lawyer **GF**

Seared scallops, shrimp, 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.

Filet of Sirloin **GF**

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

6 oz. Filet Mignon **GF**

Whipped potato puree, prosciutto potato croquette, roasted broccolini, Stags Leap demi glacé

Steak Diane **GF**

Pan-seared 14 oz. Black Angus NY Strip with cognac cream sauce, roasted wild mushrooms, mashed potatoes, roasted rainbow carrots

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