
Appetizers

Coconut Shrimp

Five jumbo coconut breaded shrimp - served with a sweet red pepper jelly - 13

Bacon & Bleu Cheese Crostini

Thin slices of bread toasted, drizzled with olive oil and topped with crispy bacon and bleu cheese - served warm with a fresh garlic rémoulade - 8

Brie & Fruit

A wedge of brie cheese served with fresh fruit and sliced sourdough - 9

Tomato Basil Bruschetta

Sourdough toasted with roma tomato and fresh mozzarella then topped with fresh pesto - 8

Chips & Spicy Queso Dip

Crisp fried corn tortillas served with spicy cheese dip and guacamole - 7

Hoisin Barbecue Beef Sate

Five beef skewers coated with a savory hoisin barbecue sauce served with a mango chutney - 9

Crab Cakes

Five blue crab cakes served with a spicy Cajun aioli - 12

Stuffed Mushrooms

Large mushrooms baked with Italian sausage stuffing over a gorgonzola cheese sauce - 8

Club Favorites

Bleu Levi

Sliced prime rib served open faced on marble rye with grilled onion and bleu cheese dressing - served with choice of side - 10

Steak Sandwich

Our ten ounce dry aged New York Strip Steak grilled to order then topped with grilled onion and melted gorgonzola cheese on marble rye - served with choice of side - 20

Lochland Quesadilla

Your choice of seasoned steak or fajita chicken on a grilled tortilla with onion, peppers, cheddar and mozzarella cheeses - served with salsa, sour cream and guacamole - 9

Chicken Strips

Six homemade breast strips prepared crisp and served with honey mustard and tangy barbecue sauce - served with choice of side - 9

Items in red print are popular among our membership

Sandwiches

*All sandwiches are served with choice of one side or add a side salad for an additional 1
Sandwich sides include: French Fries, Sweet Potato Fries, Onion Rings, Potato Salad,
Chips, Cottage Cheese, Soup du Jour and Coleslaw*

Lochland Burger

Eight ounces of lean ground beef grilled to order on an onion kaiser
garnished with lettuce, tomato, and pickle - 8

Bleu Cheese Bacon Burger

Our original burger topped with bleu cheese crumbles, crisp bacon and grilled onion - 9

Swiss Mushroom Burger

Sautéed fresh mushrooms and melted Swiss - 9

Lochlander

An old club favorite - an eight ounce patty topped with cheddar and smoked bacon - 9

Grilled Chicken Sandwich

A boneless breast grilled to perfection on a kaiser roll - served with lettuce, tomato and mayo - 8

Portabella Mushroom Sandwich

Grilled portabella mushroom sandwich on sourdough bread
with tomato, provolone cheese, and pesto - 8

Lochland Wrap

Grilled chicken breast with lettuce, diced tomato, shredded cheddar
and Ranch dressing wrapped in a tortilla - 8

French Dip

Shaved prime rib piled on a hoagie roll with melted Swiss - served with steaming au jus - 10

Club Sandwich

Triple decker of smoked turkey, crisp bacon and lean ham on your choice of
sourdough, marble rye or wheat with lettuce, tomato and mayo - 8

Reuben

Lean corned beef on grilled marble rye with sauerkraut,
Thousand Island dressing and melted Swiss - 7

Club Melt

Turkey, ham and bacon on grilled sourdough bread with melted Swiss cheese - 7

Side Salads

Tossed Salad

Mixed greens garnished with tomato, cucumber,
red onion and black olive with your
choice of dressing - 4

Spinach & Hazelnut Salad

Fresh spinach tossed with roasted pepper, feta
cheese and hazelnuts in a warm vinaigrette - 4

Caesar Salad

Crisp romaine tossed with parmesan and
croutons in a Lochland Caesar dressing - 4

Lochland Wedge

A wedge of iceberg lettuce garnished
with tomato, cucumber and black
olive - served with your choice
of dressing - 4

Caprese Salad

Fresh mozzarella and roma tomato drizzled with our balsamic
vinaigrette and topped with fresh pesto - 4

Seafood Entrées

*All Seafood entrées are served with choice of two sides unless otherwise noted - shaded items are changed weekly.
For weekend Lenten specials please ask your server - also see the monthly specials for fresh fish*

Blackened Sea Scallops

Jumbo scallops pan blackened and paired with our tangy and sweet red pepper jelly - served with wild rice and vegetable du jour - 20

Grilled Mako Shark

An eight ounce shark steak grilled then topped with our fresh pesto and grilled roma tomatoes - served with new potatoes and vegetable du jour - 18

Grilled Atlantic Salmon

Fresh salmon filet grilled and served with a roasted red pepper sauce - Cajun spice available upon request - 20

Pan Fried Walleye

Walleye filet pan fried and served with lemon drawn butter - 19

Salmon en Papillote

Fresh salmon filet baked in parchment paper with fresh rosemary and lemon juice - served with lemon beurre blanc - 20

Chicken Entrées

All Chicken entrées are served with choice of two sides

Asparagus & Artichoke Chicken

A boneless breast sautéed with marinated artichoke hearts and asparagus spears topped with an herb cream sauce - 15

Pesto Chicken Penne Pasta

A grilled chicken breast served atop penne pasta in a rich pesto alfredo sauce - served with garlic toast and shredded parmesan cheese - 15

Grilled Chicken Oscar

Grilled chicken topped with a flaky crab cake and asparagus then finished with a light béarnaise - 18

Indian Barbecue Chicken

A grilled chicken breast brushed with our sweet and tangy barbecue sauce - served with white rice, chapati bread and mixed vegetables - 18

Entrée Salads

Southwestern Chicken Salad

Crispy chicken over greens tossed with bell pepper, scallion, tomato and black olive in a creamy southwestern dressing - garnished with cheddar and tortilla crisps - 9

Salmon & Spinach Salad

Grilled salmon over fresh spinach tossed with hazelnuts, feta and roasted peppers - served with our balsamic vinaigrette - 13

Chipotle Ranch Chicken Salad

Grilled chicken over mixed greens with avocado, bacon, tomato, grated cheddar and green onion with chipotle Ranch dressing - 9

Blackened Steak or Chicken Caesar

Your choice of Cajun seared beef tenderloin tips or chicken over romaine lettuce tossed with parmesan in our peppercorn Caesar dressing - 10

*~ All entrées are served with freshly baked bread and butter
~ Shaded items are changed weekly - except those under the Monthly Specials*

Features

MONTHLY APPETIZER:

Stuffed Won Tons

Try our homemade won tons - three won tons stuffed with pepperoni, salami, mozzarella cheese and pepperoncinis - three provolone cheese stuffed won tons - served with marinara sauce - 10

DRY AGED BEEF:

All Lochland beef is USDA choice or higher Certified Angus dry aged in house for 21 days and cut to order

Ribeye Steak

Fourteen ounces of finely marbled aged beef - served with choice of two sides - 26

Bleu Cheese Crusted Tenderloin

A club favorite - medallions of grilled beef tenderloin with an herb and bleu cheese crust atop braised spinach, mushrooms and roasted peppers - served with choice of two sides - 28

New York Strip

A fourteen or ten ounce cut of flavorful and tender strip steak - served with choice of two sides - fourteen ounce cut - 26 - ten ounce cut - 24

Filet Mignon

Choice beef tenderloin wrapped in bacon and cooked to perfection - served with choice of two sides - eight ounce cut - 26 - six ounce cut - 23

Liver & Onions

Sauteed beef liver with crisp bacon and sweet onion - served with choice of two sides - 15

Ground Sirloin Steak

12 oz. of lean ground beef grilled to order and topped with sauteed mushrooms and onion - served with choice of two sides - 15

Pan Fried Veal Chop

10 oz. veal chop topped with lemon sage and mascarpone sauce - served with choice of two sides - 26

Add chipotle lime or bleu cheese scallion compound butter for .50

MONTHLY SPECIALS:

Trout Oscar

Trout stuffed with crab meat and asparagus then topped with a creamy bearnaise sauce - served with mashed potatoes and vegetable du jour - 19

Steak & Bleu Cheese Salad

Mixed greens tossed with sliced strawberries, bleu cheese crumbles and caramelized onions topped with grilled steak - served with a side of balsamic vinaigrette - 11

Grilled Mahi Mahi

Grilled mahi mahi topped with pico de gallo - served with rice and vegetable du jour - 18

Braised Beef Short Ribs

Braised beef short ribs topped with a beef demi glace - served with Yukon gold mashed potatoes and vegetable du jour - 24

Delmonico Ribeye

A large 20 plus ounce bone-in ribeye that has been dry aged for 29 days - served with mashed potatoes and vegetable du jour - 35

Sides

Additional sides 3

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| ~ Chive Mashed Potatoes | ~ Pasta Alfredo | ~ Baked Potato | ~ Soup du Jour |
| ~ Sweet Potato Fries | ~ Au Gratin | ~ Hash Browns | ~ French Fries |
| ~ Onion Rings | ~ Rice du Jour | ~ Vegetable of the Week | |

~ All entrées are served with freshly baked bread and butter