

house wine  
ask to see our full wine list

premium  
\$11 / GLASS  
\$35 / BOTTLE

CABERNET | J LOHR

California | cherry + blueberry + vanilla

SAUVIGNON BLANC | HORSE HEAVEN

Washington | citrus + green apple + fresh herbs

PINOT NOIR | COASTAL VINES

California | fresh cherries + strawberries

MERLOT | FRONTERA

Chile | plum + herbs + chocolate + spice

CABERNET | FRONTERA

Chile | black plums + vanilla

MALBEC | CASSILERO DEL DIABLO

Chile | black plums + spices + round tannins

reds

\$7 / GLASS  
\$25 / BOTTLE

whites

\$7 / GLASS  
\$25 / BOTTLE

MOSCATO | SAN ANTONIO VILLADORO

California | sweet + floral

REISLING | FETZER

California | citrus + green apple + smooth spice

CHARDONNAY | COASTAL VINES

California | pineapple + citrus + vanilla

WHITE ZINFANDEL | SUTTER HOME

Chile | strawberry + ripe pear + honeysuckle + citrus

SAUVIGNON BLANC | FRONTERA

California | crisp + citrus + elderberry

PINOT GRIGIO | COASTAL VINES

California | crisp + apple + pear

# appetizers

## TENDERLOIN BITES

traditional or Korean style \$15  
GF option | DF

## COCONUT SHRIMP

6 shrimp with sweet coconut  
batter + red pepper jelly \$15 DF

## ELOTES

sweet corn + cotija cheese +  
cilantro-lime-avocado sauce +  
cauliflower crostini \$13 GF | V

## ONION RINGS

with ranch or bbq sauce \$9 V option

## JUMBO SHRIMP COCKTAIL

6 shrimp with cocktail sauce + fresh lemon  
\$15 GF | DF

## CHICKEN WINGS

8 breaded wings with choice of sauce  
(tossed OR on the side) \$16  
[buffalo, BBQ, honey mustard, Carolina BBQ  
Bourbon BBQ, ranch, bleu cheese]

# soups

## SOUP DU JOUR

BOWL \$7 | CUP \$5

## FRENCH ONION

BOWL \$20 | CUP \$10

## GARDEN

the classic--mixed greens + tomato + cucumber  
+ red onion + croutons  
full \$15 | petite \$8

## CAESAR

chopped romaine + house caesar + croutons  
+ fresh lemon + parmesan crisp  
full \$15 | petite \$8 [anchovies +\$2]

## WEDGE

iceberg + bacon + tomatoes + bleu cheese crumbles  
full \$15 | petite \$8

## SPINACH (NEW)

heirloom tomato +  
marinated feta + fried  
capers + shallots  
full \$15 | petite \$8

## SEASONAL (NEW)

mixed greens + toasted walnut  
+ cucumber + pickled radish +  
shallot + shredded parm with  
blackberry vinaigrette  
full \$15 | petite \$8

# salads

# dressing

balsamic vinaigrette | bleu cheese | caesar  
dorothy lynch | blackberry-thyme vinaigrette  
ranch | thousand island

# add-ons

blackened +\$2  
chicken +\$8  
salmon +\$12  
four shrimp +\$9  
4oz filet +\$16  
chicken salad +\$6

DF = Dairy Friendly | GF = Gluten Friendly | V = Vegetarian  
DF or GF Optional items can be served without dairy or bread upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase  
your risk of foodborne illness, especially if you have certain medical conditions.



composed

no substitutions  
limited omissions

### HERB CRUSTED WALLEYE

herbed bread crumbs + mashed potato +  
glazed vegetable medley \$32

### SHRIMP & GRITS (NEW)

jumbo shrimp + andouille sausage over creamy  
herbed grits + garnished with pickled asparagus \$28

### BLEU CHEESE CRUSTED TENDERLOIN (NEW, BUT AN OLD FAVORITE!)

bleu cheese + herbed bread crumbs over sauteed  
spinach + mushrooms + red peppers served with  
mashed potato and brussels sprouts \$38

### LOCHLAND BURGER

the classic--choice of cheese + lettuce + tomato  
+ onion + pickles + brioche bun  
+ your choice of side \$16

### QUESADILLA

mozzarella + cheddar + bell pepper + onion  
on the side: sour cream / salsa / guacamole \$12  
add chicken +\$8, beef +\$8, or shrimp +\$9

### CHICKEN TENDERS

+ your choice of side  
full: five strips \$15 | petite: three strips \$12

*buffalo, BBQ, honey mustard, Carolina BBQ  
Bourbon BBQ, ranch, Bleu Cheese*

### PASTA PRIMA VERA

fettucine + house alfredo sauce + roasted veggies \$16  
+ chicken +\$8  
+ shrimp +\$9  
blackened +\$2

### CHICKEN FRIED STEAK

topped with country gravy and served with mashed  
potatoes + green beans full \$20 | petite \$14

### SHRIMP SCAMPI

fettucine + garlic + butter + white wine +  
seasoned bread crumbs \$22



club  
favorites

### FRENCH DIP

shaved prime rib + swiss + caramelized onions  
+ toasted hoagie + au jus on the side  
+ your choice of side full: \$17 | petite: \$14

### BLEU LEVI

shaved prime rib + bleu crumbles + bleu dressing  
+ caramelized onions + sourdough  
+ your choice of side \$18 [served open face]

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all selections served with your  
choice of two sides

### RIBEYE

\$40 [ 10oz ]

### FILET

\$24 [ 4oz ]

\$40 [ 8oz ]

### NEW YORK STRIP

\$38 [ 12oz ]

### SALMON

\$32 [ 7oz ]

### TOMAHAWK PORK CHOP

\$30 [ 12oz ]

### ADD-ON TOPPINGS

\$5 per

*Sauteed Mushrooms*

*Caramelized Onions*

*Red Wine Demi-Glace*

RARE: red, cool center  
MED RARE: red, warm center  
MED: pink throughout  
MED WELL: pink, hot center  
WELL DONE: no pink



- brussels sprouts
- green beans
- vegetable medley
  - broccolini + sweet glazed carrots + green beans
- garden salad
- caesar salad

- cup of soup
  - french onion +\$4
- sweet potato fries
- mashed potatoes
  - loaded +\$2

- baked potato
  - loaded +\$2
- hashbrowns
  - with cheese +\$1
- french fries

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