



APPETIZERS

Chicken Wings

Eight wings seasoned and fried, served with buffalo, JD honey BBQ, honey mustard, ranch, or bleu cheese

\$17

Tenderloin Bites

8 small bites of prime tenderloin, traditional or korean

\$17

Coconut Shrimp

Sweet coconut shrimp served with red pepper jelly

\$17

Crab Cakes

Four lump crab meat made in-house, breaded and fried, served with hollandaise sauce

\$25

Calamari

Breaded and deep fried until golden, served with cocktail sauce

\$18

BBQ Bacon-Wrapped Prawns

Six jumbo prawns wrapped with applewood bacon, skewered, seared, and flame-grilled with our homemade Jack Daniels honey bbq

\$28

SOUPS/SALADS

LCC Caesar

Romaine, tossed with housemade croutons, parmesan cheese, served with a house-made parmesan crisp, tossed in LCC Caesar dressing

full \$16 petite \$9

Wedge

Head of iceberg lettuce topped with tomatoes, bacon, and bleu cheese crumbles

full \$16 petite \$9

LCC Garden

Mixed greens, topped with tri-colored cherry tomatoes, red onion, cucumbers, and house-made croutons

full \$16 petite \$9

Chef

Mixed salad greens with strips of ham, turkey breast, american and swiss cheese, diced tomatoes, ham and boiled eggs

full \$16 petite \$9

Add Any Protein

Chicken \$8 Salmon \$12 3 Prawns \$10
4oz Filet \$16 Chicken Salad \$6
Try Blackened for +\$2

Dressings

Ranch, Dorothy Lynch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, 1000 Island, Caesar

Soup de Jour

Bowl \$7 Cup \$5

French Onion

Bowl \$12 Cup \$8



COMPOSED

Pistachio Walleye

Hand-breaded walleye in seasoned flour and ground pistachio nuts, sauteed, splashed with lemon juice and white wine, served with steamed Asparagus

\$39

Chicken Fried Steak

Our double-tenderized and double-breaded sirloin steak, hand-breaded and fried to order, topped with country gravy, served with homemade mashed potatoes

\$34

Fettuccine Alfredo

Fettuccine cooked al dente, tossed in our rich, creamy homemade Alfredo sauce, topped with parmesan cheese, and served with garlic bread

\$22

chicken +\$8 3 jumbo prawns +\$10
grilled salmon +\$12 blackened +\$2

Breaded Prawns

Six breaded prawns deep-fried, seasoned, and served with cocktail sauce

\$35

Cajun Pasta

Al dente penne in a creamy and rich cajun sauce with sauteed peppers, onions, mushrooms, andouille sausage, and marinated grilled chicken breast garnished with 3 jumbo prawns, shaved parmesan and served with garlic bread

\$31

HAND HELDS

Lochland Burger

The classic, served with lettuce, tomato, onion, and pickle, with a choice of cheese

\$17

LCC Quesadilla

Mozzarella, cheddar, bell pepper, and onions served with salsa, sour cream, and guacamole

\$12

chicken+\$6
beef +\$6 shrimp +\$9

BBQ Bacon Cheese Burger

Our classic burger grilled and sauced with our housemade Jack Daniel's honey bbq with a choice of cheese

\$18

French Dip

LCC shaved prime rib, caramelized onions, topped with swiss cheese with a side of au jus

full \$17 petite \$14

Chicken Tenders

Double-breaded chicken breast fried to order

full \$15 petite \$12

choice of buffalo, carolina bbq, Jack Daniels honey bbq, honey mustard, ranch, or bleu cheese



FROM THE GRILL

PRIME GRADE

choice of starch and vegetable

Ribeye

\$50 [16oz]

New York Strip

\$47 [16oz]

Filet

\$48 [8oz]

Sirloin

\$34 [12oz]

Tomahawk Pork Chop

\$30 [12oz]

Salmon

\$34 [8oz]

Steak Toppers

Sauteed Mushrooms +\$5

Caramelized Onions +\$5

Red Wine Demi-Glaze +\$5

Crab Meat +\$9

Lobster Meat +\$9

3 Prawns +\$9

OPTIONAL - HOLLANDAISE SAUCE

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

SIDES

CUP OF SOUP

french onion +\$4

CAESAR SALAD

GARDEN SALAD

GREEN BEANS

VEGETABLE MEDLEY

broccoli, sweet glazed carrots, green beans

BRUSSEL SPROUTS HALVES +\$2

STEAMED ASPARAGUS +\$2

FRESH FRUIT +\$2

ONION RINGS +\$2

FRENCH FRIES

SWEET POTATO FRIES +\$2

MASHED POTATO

loaded +\$2

AU GRATIN POTATOES

HASHBROWNS

add cheese +\$1

WILD RICE



PREMIUM

\$11 glass | \$35 bottle

CABRENET - JLOHR

California | cherry + blueberry + vanilla

SAUVIGNON BLANC - HORSE HEAVEN

Washington | citrus + green apple + fresh herbs

HOUSE WINE

\$8.75 glass | \$31 bottle

REDS

PINOT NOIR - CANYON ROAD

California | fresh cherries + strawberries

MERLOT - CANYON ROAD

Chile | plum + herbs + chocolate + spice

MALBEC - CASILLERO DEL DIABLO

Chile | black plums + spices + round tannins

CABERNET - CANYON ROAD

California | black plums + vanilla

WHITES

MOSCATO - CANYON ROAD

California | sweet + floral

RIESLING - FETZER

California | citrus + green apple + Smooth Spice

CHARDONNAY - CANYON ROAD

California | pineapple + citrus + vanilla

WHITE ZINFANDEL - SUTTER HOME

Chile | strawberry + ripe pear + honeysuckle + citrus

SAUVIGNON BLANC - CANYON ROAD

California | crisp + citrus + elderberry

PINOT GRIGIO - CANYON ROAD

California | crisp + apple + pear

SPARKLING - CANYON ROAD

California | fresh citrus + herbs + flower petals



KIDS MENU

\$24 4oz Filet

\$8 Grilled Cheese

\$8 Chicken Strips (5)

\$9 Cheese Burger (4oz)

\$8 Lg Corn Dog

\$8 Mac & Cheese

CHOOSE A SIDE

Fresh Fruit

French Fries

Vegetable Medley

Sweet Potato Fries +\$2

DESSERTS

ICE-CREAM SUNDAE

vanilla ice-cream + whipped cream

+ chocolate sauce/caramel sauce

+ cherry

\$5

