WINE SELECTION

PREMIUM

$11 glass | $35 bottle

Cabernet — J. Lohr
California
cherry • blueberry • vanilla

Sauvignon Blanc — Horse Heaven
Washington
citrus • green apple • fresh herbs

REDS

$8.75 glass | $31 bottle

Pinot Noir — Canyon Road
California
fresh cherries • strawberries

Merlot — Canyon Road
Chile
plum • herbs • chocolate • spice

Malbec — Casillero del Diablo
Chile
black plums • spice • round tannins

Cabernet — Canyon Road
California
black plums • vanilla

WHITES

$8.75 glass | $31 bottle

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 • floral

APPETIZERS

Mozzarella Stix
Six golden-fried mozzarella sticks served with warm marinara sauce
$17

Coconut Shrimp
Six sweet coconut shrimp served with red pepper jelly
$17

Crab Cakes
Four lump crab cakes 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

Tenderloin Bites
Eight small bites of prime tenderloin
Traditional or Korean
$19

SOUPS & SALADS

LCC Garden
Mixed greens, topped with tri-colored cherry tomatoes, red onion, cucumbers, and house-made croutons
full $16 | half $9

Wedge
Head of iceberg lettuce topped with tomatoes, bacon, and bleu cheese crumbles
full $16 | half $9

Chef Salad
Mixed greens topped with ham, turkey, Swiss & American cheese, diced tomatoes, hard-boiled egg, crumbled bacon bits, and choice of dressing
full *$18 | half $9*

Add Protein: Chicken $8 | Salmon $12 | 3 Prawns $10
Try Blackened for a $2 upcharge

LCC Caesar
Romaine, with housemade croutons, parmesan cheese, tossed in LCC Caesar dressing, with housemade parmesan crisp
full $16 | half $9

Strawberry Salad
Mixed salad greens topped with fresh strawberries, feta cheese crumbles, caramelized walnuts, and homemade strawberry vinaigrette
full $18 | half $9

Soup du Jour
bowl $7 | cup $5
(In Season)

French Onion
bowl $7 | cup $5

Dressings: Dorthy Lynch, Ranch, Blue Cheese, Hone Mustard, Balsamic Vinagreette, Thousand Island and Casear

COMPOSED

Pistachio Walleye
Hand-breaded walleye in seasoned flour and ground pistachio nuts, sautéed, splashed with lemon juice and white wine
$41

Fettuccine Alfredo
Fettuccine cooked al dente, tossed in our rich, creamy homemade Alfredo sauce, and served with garlic bread
$22

Cajun Pasta
Al dente penne in a creamy and rich cajun sauce with sautéed peppers, onions, mushrooms, andouille sausage, and marinated grilled chicken breast, garnished with three jumbo prawns, and served with garlic bread
$33

Chicken Fried Steak
Our double tenderized and double-breaded sirloin steak, hand-breaded and fried to order, mashed potatoes topped with country gravy
$34

Breaded Prawns
Six breaded prawns deep-fried, seasoned, and served with cocktail sauce
$35

Spaghetti Aglio e Olio
Spaghetti sautéed with olive oil, fresh garlic, red pepper flakes, fresh parsley
This dish is vegetarian
$20

Cacio e Pepe
Fettuccine sautéed in butter and olive oil with Parmesan cheese, cracked black pepper and fresh chopped parsley. This dish is vegetarian.
$20

HANDHELDS

Ground in house from steak trim
Ask about gluten free buns

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 housemade guacamole on the side
$12
Add Protein: Chicken +$8 | Beef +$8 | Shrimp +$10
3 Jumbo Prawn

Chicken Breast Sandwich
Grilled chicken breast served with lettuce, tomato, onion, and pickle, with a choice of cheese.
$19

French Dip
LCC shaved prime rib, caramelized onions topped with swiss cheese with a side of au jus
full $17 | half $14

Bleu Cheese Burger
Our classic grilled burger topped with homemade bleu cheese sauce, bleu cheese crumbles
$18

Chicken Tenders
Double-breaded chicken breast fried to order
full $14 | half $13

Dipping Sauces: Buffalo, Jack Daniel's Honey BBQ, Honey Mustard, Ranch, and Blue Cheese

FROM THE GRILL

Prime Grade
finished with garlic butter
choice of starch or vegetable and side salad

Ribeye - 16 oz | *$50*

New York Strip - 16 oz | *$47*

Center Cut Filet - 8 oz | *$52*

BBQ Porterhouse Pork Chop - 12oz | $30

Salmon - 8 oz | *$34*

Steak Toppers

Sautéed Mushrooms (+$5) • Caramelized Onions (+$5) • Crab Meat (+$9) • Lobster Meat (+$9) • 3 Prawns (+$9)
Optional: Hollandaise Sauce

Sides

Baked Potato • Cup of Soup (French Onion +$4) • Caesar Salad • Garden Salad • Brussels Sprouts • Green Beans • Vegetable Medley (broccolini) • glazed carrots • green beans • Fresh Fruit (+$2) • Onion Rings (+$2) • French Fries • Sweet Potato Fries (+$2) • Mashed Potatoes (loaded +$2) • Au Gratin Potatoes • Hashbrowns (with cheese +$2) • Wild Rice

Fried exclusively in beef tallow. No seed oils.