



LAKE SHORE COUNTRY CLUB

Soup & Salad

FRENCH ONION SOUP - \$3.50/\$4.50

ZUPPA TOSCANA - \$3.50/\$4.50

SOUP OF THE DAY - \$3.50/\$4.50

CAESAR SALAD - \$12

romaine hearts, parmesan cheese, garlic croutons, Caesar dressing
add anchovies - \$2

FATTOUSH SALAD - \$12

romaine hearts, tomatoes, cucumbers, red onion, feta cheese,
pita croutons, mint, citrus mango vinaigrette

LSCC HOUSE SALAD - \$6

mixed greens, cucumber, red onion, tomatoes, choice of dressing
add - chicken (\$5), steak (\$9), shrimp (\$8)
salmon (\$8), anchovies (\$2), bleu cheese (\$1)

Shared Plates

CHICKEN WINGS - \$14

bbq, golden bbq, butter & garlic, buffalo, cajun, dry ranch

SPINACH ARTICHOKE DIP- \$12

creamy blend of spinach, artichoke hearts, and asiago cheese,
served with crispy pita chips

FIRECRACKER SHRIMP - \$14

flash fried in cornstarch, spicy sesame & honey aioli

CHARCUTERIE BOARD - \$19

chef's selection of meats, cheeses, and snacks

HUMMUS AND VEGGIES - \$12

house made, fresh herbs, toasted garlic, chickpeas,
cucumber chips, carrot sticks, celery sticks

Handhelds

BENDELOW BURGER - \$15

6 oz smash steak burger, heirloom tomato, baby arugula,
bacon, whole grain mustard mayonnaise, toasted brioche roll

CLUB SANDWICH WRAP - \$11

turkey, ham, bacon, swiss cheese, romaine lettuce, tomato, mayo,
choice of bread or wrap

QUESADILLA - \$17

grilled chicken breast, roasted bell peppers & onions,
cheddar, mozzarella, sour cream, salsa

BBQ BRISKET SANDWICH - \$17

sliced brisket, cheddar cheese, crispy onions, arugula,
green goddess dressing, toasted sourdough bread

REUBEN - \$15

corned beef, sauerkraut, swiss cheese, thousand island dressing,
marbled rye

FRESH DOUGH CHEESE PIZZA - \$8

choice of additional toppings (50¢ each) green peppers, sausage,
pepperoni, ham, kalamata olives, sliced onion, mushrooms,
banana peppers, pineapple

Mains

(price includes side salad or soup of the day,
upcharge with any other selections)

LAKE ERIE PERCH \$29

battered & fried, coleslaw, fresh cut fries, tartar sauce, lemon wedge

PASTA YOUR WAY \$16

(price includes pasta and choice of sauce)

choose from the following list

Pastas - fettuccine, rigatoni

Proteins - shrimp (\$8), chicken (\$6), italian sausage (\$6),
salmon (\$8), ground beef (\$6)

Vegetables (\$1 per) - mushrooms, peppers & onions,
spinach, blistered cherry tomatoes

Sauces - marinara, alfredo sauce, pumpkin sauce

Add vodka to marinara or pumpkin sauces - \$5

** Chef does not recommend adding vodka to alfredo sauce **

AMISH CHICKEN \$27

airline breast, roasted carrot, spinach, parmesan risotto, thyme jus

PAN ROASTED BARRAMUNDI \$32

6 oz barramundi filet, wilted spinach, black rice, oven roasted
tomato, beurre blanc cream, charred lemon.

18oz PORTERHOUSE STEAK - \$43

baked sweet potato, roasted garlic green beans,
herb and black pepper compound butter

add 4oz lobster tail - \$20, shrimp - \$8

Desserts

CHOCOLATE PLATE - \$10

triple chocolate bark with chili pecans and raisins,
chocolate truffles, peanut butter chocolate fudge

DOUBLE DECKER CHEESECAKE - \$10

layers of pumpkin and vanilla with graham cracker crust

WHITE CHOCOLATE RASPBERRY FRIED CHEESECAKE BITES - \$10

wontons filled with white chocolate & raspberry cheesecake filling,
deep fried, tossed in almond sugar.

DUTCH APPLE PIE - \$10

honeycrisp apples, brown sugar & butter streusel topping

Here at LSCC, we strive to be the very best
at everything we do. We also understand
that there are services or facilities
that can always be improved.

Whether it is a project you want to see done,
a dining experience you have had,
or a golf event you attended,
we want to hear from our members about it all!

Please let us know by emailing us at

feedback@lakeshorecountryclub.com

Bring your own bottle corkage fee \$10

White Wines

Alasia Moscato d'Asti (Piedmont, Italy) Lightly carbonated w/ flavors of peach and apricot; Pairs well w/ desserts, fruits, and cakes \$8.50/\$30

Woodbridge White Zinfandel (California) Flavors of citrus, juicy red fruits, and watermelon; Pairs well w/ spicy dishes especially Cajun spice and aged cheeses \$6.75/\$24

Mionetto Prosecco 187ml Splits (Treviso, Italy) Lightly carbonated, fresh floral and fruit flavors; Pairs well w/ spicy seafood, shrimp, avocado, and hard cheeses \$12 ea.

Chateau St. Michele Riesling (Columbia Valley, WA) Medium dry w/ flavors of crisp apple; Pairs well w/ fresh fruit, crab, mild cheeses, and chicken \$8/ \$29

Dark Horse Rose (Province, France) Delicate flavors of strawberry, raspberries, rose petals, and herbs; Pairs well w/ grilled chicken, fruit and cheese platters or veggies and hummus \$9/ \$33

Dark Horse Sauvignon Blanc (Adige Valley, Italy) Flavors of citrus, passion fruit, & gooseberry w/ a crisp mineral finish; Pairs well w/ pasta, white meats, and fish \$9/ \$33

Mezzacorona Pinot Grigio (Alto Adige, Italy) Flavors of aromatic crisp green apple, mineral, and honeysuckle notes; Pairs well w/ appetizers, soups, pasta, white meats, and fish \$8/ \$27

Woodbridge Chardonnay (Lodi, California) Flavors of citrus, apple, & tropical fruit; Pairs well w/ crab cakes, salmon, grilled chicken, or creamy pastas \$6.75/ \$24

Kendall Jackson Vintner's Reserve Chardonnay (California) Aromas of vanilla & honey open to perfectly integrated tropical flavors like pineapple, mango, & papaya w/ a few, bright citrus notes; Pairs well w/ lobster, shellfish, & alfredo pasta \$8.50/ \$33

Rodney Strong Chardonnay (Sonoma, California) Flavors of pineapple, pear, & spice; Pairs well w/ salmon, crab, shrimp, pork chops, & chicken \$9.50/ \$37

Red Wines

Hob Knob Pinot Noir (Vin de Pays d'Oc, Southern France) Flavors of black & red fruits, black plums, and spices; Pairs well w/ lamb, sausage, or duck \$8/ \$29

Mirassou Pinot Noir (Sonoma, California) Flavors of cherry, strawberry, & red currant w/ light vanilla & oak notes; Pairs well w/ salmon, roasted turkey, & pork tenderloin \$8.50/ \$31

7 Moons Red Blend (Lodi California) (Syrah, Merlot, Petite Syrah, Zinfandel, Cabernet, Malbec, & Grenache) Flavors of strawberry preserves, cherry cola, & milk chocolate; Pairs well w/ BBQ chicken, Caprese salad, & Asian Cuisine \$8/ \$29

Woodbridge Merlot (Lodi, California) Flavors of plums, red fruit, & cocoa; Pairs well w/ hearty Italian dishes, and lamb \$6.75/ \$24

Diseno Malbec (Mendoza, Argentina) Rich & lively simply spiced cherry aromas & tangy raspberry fruit flavors. Pairs well with beef, lamb, & poultry \$8/\$29

7 Deadly Zins Red Zinfandel (Lodi, California) Heaps of jammy berry fruit followed by aromas of leather, oak, and spice notes \$9.50/

Woodbridge Cabernet Sauvignon (Lodi, California) Flavors of blackberry, tobacco, & toasty caramel; Pairs well w/ grilled lamb, BBQ ribs, & spicy Bolognese pasta \$6.75/ \$24

337 Cabernet Sauvignon (Lodi, California) Flavors of blackberry, black cherry, & toasty oak; Pairs well w/ roasted pork loin, baked chicken, BBQ steak, & sauteed mushrooms \$9.50/ \$35

Educated Guess Cabernet Sauvignon (Napa Valley, California) Flavors of juicy black currant, black cherry, spices, & fruitcake; Pairs well with beef stew and prime rib \$15/\$48

On Draft

Available in 12, 16 or 25 oz.

Bud Light \$3.25/\$3.50/\$5.00

Guinness \$4.00/\$5.00/\$7.00

Labatt Blue Light \$3.25/\$3.50/\$5.00

Seasonal Draft

\$4.00/\$5.00/\$7.25

Michelob Ultra #3.25/\$3.75/\$5.00

Stella Artois \$4.00/\$4.50/\$6.50

Timber Creek Fully Loaded IPA \$4.00/\$4.75/\$6.75

Domestics

Blue Moon \$4.50

Budweiser \$3.75

Bud Light \$3.75

Bud Light Lime \$3.75

Bud Light Orange \$3.75

Coors Light \$3.75

Michelob Amber Bock \$4.00

Michelob Ultra \$4.00

Michelob Ultra-Pure Gold \$4.00

Miller Lite \$3.75

Sam Adams Boston Lager \$4.25

Yuengling \$4.00

Yuengling Light \$4.00

Corona Extra \$4.00

Corona Light \$4.00

Heineken \$4.00

Heineken Light \$4.00

Labatt Blue \$4.00

Labatt Blue Light \$4.00

Labatt N/A \$4.00

Ciders & Raddlers-

Magner's Pear Cider \$5.25

Leinenkugel's Summer Shandy \$4.50

Craft & Seasonal

Delirium Tremens (Strong Blonde- ABV 8.5%) \$5.25

Dogfish Head 60 min. IPA (India Pale Ale - ABV 6.0% IBU 60) \$5.25

Duclaw Sweet Baby Jesus! (Chocolate peanut butter porter ABV 6.2% IBU33) \$4.50

Ellicottville Blueberry (Blueberry Wheat - ABV 4.8% IBU 11) \$4.50

Fat head's Bumbleberry Cans only (honey blueberry wheat - ABV 5.3% IBU 13) \$5.25

Fat Head's Headhunter IPA cans only (West Coast Style IPA - ABV 7.5% IBU 87) \$5.25

Fat Head's Sunshine Daydream Can (SESSION IPA ABV 4.9% IBU 50) CANS ONLY \$5.25

Founders All Day IPA (Session India Pale Ale - ABV 4.7% IBU 42) \$4.50

Goose Island IPA (India Pale Ale - ABV 5.9% IBU 55) \$5.00

Leinenkugel's Summer Shandy (Weiss Beer w/Natural Lemonade Flavor - ABV 4.2% IBU 11) \$4.50

New Belgium Fat Tire (Belgian Style Ale - ABV 5.2% IBU 22) \$4.50

New Belgium V2k IPA (Ipa Abv 6.9% Ibu 19) Cans Only \$4.50

New Belgium Voodoo Ranger Juicy Haze (7.5% ABV IBU 42) cans only \$4.50

Platform Beer Co. Haze Jude (new England IPA ABV 6% IBU 46) \$4.50

Platform Odd Future (Imperial IPA ABV 8.6% IBU75) \$5.00

Southern Tier Nu Haze (IPA ABV 6% IBU 19) cans \$4.50

Southern Tier 2XIPA Can (Imperial India Pale Ale - ABV 8.2% IBU 80) \$4.50

Southern Tier 8 Days A Week Can (American blonde ale-ABV 4.8% IBU 15) \$4.50

Rhinegeist Truth IPA (American style IPA- 7.2% ABV 75 IBU) cans \$5.00

Unibroue La Fin Du Monde (Abbey Style Tripel- ABV 9.0% IBU 19) \$7.00

Hard Seltzers

White Claw (Hard Seltzer ABV 5.0%) Black Cherry, Mango, Ruby Grapefruit, Lime, Raspberry \$4.50

Ranch Water (4% ABV) 100% Organic agave & lime juice. (Original, Spicy, Prickly Pear, & Rio Red Grapefruit) \$4.50

Vizzy (hard seltzer 5% ABV) Strawberry Kiwi, Blueberry Pomegrante, Black Cherry Lime, & Pineapple Mango. \$4.50

Nude Hard Seltzers Raspberry Lemon (no carbs, sugar, or sweetener and only 100 calories 5% ABV) \$4.50

High Noon (Vodka Seltzer 4.5% ABV) \$7.50