

French Onion Soup

*Topped with a baguette
Crouton & melted cheese*

2.75 * 4.50

Soup Du Jour

Created fresh daily.

3.50 * 4.50

Butternut Squash Soup

*Roasted butternut squash,
Toasted walnuts, sage, goat cheese,
Maple olive oil drizzle*

2.75 * 4.50

Pub Pretzels & Queso

Topped with salt flakes.

8.

Burnt Ends

Braised & charred pork brisket, maple BBQ

12.

Spinach & Artichoke Dip

*Creamy blend of spinach,
Artichoke hearts & Asiago cheese.*

Served with pita

12

Wings

*(1lb) Flavors available, Buffalo, Dry Ranch, Cajun, Butter &
Garlic, and Golden BBQ.*

14

Crispy Rock Shrimp

Flash fried, marinara, chives.

13.

Shrimp Cocktail

Served with cocktail sauce

14.

Butternut Squash Risotto

*Roasted butternut squash, toasted walnuts
Feta cheese, dill, olive oil & cracked black pepper*

11.

Truffle Steak Fries

Truffle salt, shaved parmesan, fresh herbs

8.

Charcuterie Board

*Speck, prosciutto, salami, brie, sharp
cheddar, burrata, toasted baguette,
kalamata & olive tapenade*

19.

Fresh Dough Cheese Pizza

*Additional toppings (.50 per)
Peppers, onions, ham, pepperoni,
Olives, mushrooms, pineapple & banana peppers*

7.

Salads

Fattoush

*Romaine, tomatoes, cucumbers, red onion
Feta, pita croutons, mint and citrus mango dressing*

12.

Grilled Chicken Fattoush

*Romaine, tomatoes, cucumbers, red onion
Feta, pita croutons, mint and citrus mango dressing*

17.

LSCC House Salad

*Mixed greens, cucumber, red onion,
Heirloom tomatoes, choice of dressing.*

6.

Burrata Salad

*Shredded burrata, heirloom tomato, baby arugula,
Balsamic vinegar, olive oil.*

10.

Caesar Salad

*Romaine hearts, shaved parmesan, croutons,
Anchovy, caesar dressing & grilled lemon*

12.

Grilled Chicken Caesar Salad

*Grilled Chicken, romaine hearts, shaved
Parmesan, croutons, caesar dressing & grilled lemon.*

17.

LSCC Steak Salad

*Gordon's flank steak, mixed greens, cherry tomatoes, cilantro,
Manchego, house beer battered jumbo onion rings & choice of dressing*

15.

Add to any salad, Chicken 5. Salmon 7. Shrimp 7.75
Steak 7.50 Anchovies 1.

Handhelds

Bendelow Smash Burger

6 oz. Smash burger, heirloom tomato, baby Arugula, bacon, whole grain mustard & mayonnaise, served on a brioche roll.

13.

Clubhouse Wrap

*Turkey, bacon, Swiss cheese, lettuce
Tomato & mayo in a flour tortilla*

9.50

Reuben

*Corned beef, sauerkraut, Swiss cheese &
Thousand Island on marbled rye.*

13.

Club Sandwich

*Turkey, bacon, Swiss cheese,
Lettuce, tomato & mayo on sourdough*

9.50.

Shrimp Po Boy

*Flash fried shrimp, shredded romaine, heirloom tomato &
Old bay aioli, served on a brioche bun*

13.

Spicy Pork Tacos (3)

*Gordon's spicy italian sausage, sambal garlic and chili
sauce, onions, cilantro & lime*

10.

Pastrami on Rye

Sliced pastrami, marbled rye, whole grain mustard, pickles, cheddar & salt flakes

13.

Pasta

Roasted Tomato & Garlic Spaghetti

*Grape tomatoes, roasted garlic, caramelized onions,
Parsley, seasoned sourdough crumbs, lemon zest & cracked black pepper*
23.

Chicken or Eggplant Parmesan

House marinara, mozzarella & egg yoke spaghetti
24.

Mushroom Risotto

*Baked brie, wild mushrooms, farro risotto, micro leeks,
Crispy shallots & white truffle*
24.

Meatballs & Polenta

*Gordon's mild Italian sausage meatballs, buttermilk polenta,
Grated parmesan cheese, pea shoots, sea salt, cipollini onions, Roasted
garlic and sundried tomato pesto & herb oil*
23.

Chicken & Fowl

Duck Gnocchi

*Confit duck leg, shiitake mushrooms, marsala cream
Sauce, chives, burrata cheese & truffle oil*
25.

Amish Chicken

*French & sliced breast, braised leg risotto,
Carrots, spinach & pan jus*
25.

Turkey Pot Pie

*Chive puff pastry, turkey breast,
English peas, roasted carrots & gravy*
19.

Seafood

Grilled Atlantic Salmon

*Citrus ponzu rice, dill, red bell peppers,
Flash fried brussel sprouts*
29.

Paella

*Chorizo sausage, chicken thigh, clams, mussels, shrimp
Rice, saffron, roasted garlic, onions & tomato sofrito*
32.

Pan Roasted Mahi Mahi

*Melted leeks, spinach, black rice
Roasted garlic cream sauce & marinated grape tomatoes*
30.

Beef & Pork

Gordon's Dry Aged-Butcher's Cut

*Grilled rare, house spice crust, steak fries,
Guinness stout gravy & chives.
Market Price*

Country Fried Pork Chop

*Corn flake breaded, creamed corn,
Smashed redskin potatoes & collared greens.*
28.

8 oz. Sirloin Filet

*Grilled & basted, garlic mash, stewed carrots,
Pea shoots & demi*
27.

Wagyu Short Rib

*Seared & braised, green chili baked mac,
Cipollini onions & pan jus.*
38.