



LAKE SHORE COUNTRY CLUB

Soup & Salad

SOUP DU JOUR - \$3.50/\$4.50

ZUPPA TUSCANA - \$3.50/\$4.50

FRENCH ONION SOUP - \$3.50/\$4.50

HOUSE SEASONAL GREEN SALAD - \$10

mesclun greens, cucumbers, red onion, heirloom grape tomatoes, choice of dressing

Petite House Salad - \$6.50

CAESAR SALAD - \$12

romaine hearts, pecorino romano, herbed croutons, caesar dressing

Petite Caesar Salad - \$9

FATTOUSH SALAD - \$12

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

Petite Fattoush Salad - \$9

BURRATA CAPRESE SALAD - \$13

wild arugula, fresh buffalo milk burrata cheese, heirloom baby tomatoes, balsamic reduction, aged extra virgin olive oil

add the following to any salad -

anchovies \$2 | grilled or blackened chicken \$6.50 | pan seared or blackened salmon \$9 | sauteed or blackened shrimp \$9 | 6oz ny striploin \$10 | blue cheese crumbles \$1.50

Shared Plates

CHICKEN WINGS - \$14 (GF)

served with carrot & celery sticks, choice of: bbq, golden bbq, buffalo, dry ranch, dry cajun, butter and garlic

CRISPY FRIED CAULIFLOWER - \$13 (GF)

cauliflower florets flash fried, tossed with sweet chili, sesame seeds

SPINACH ARTICHOKE DIP - \$12

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

FIRE ROASTED TOMATO BRUSCHETTA - \$12

roasted roma tomatoes, onions, aged olive oil, garlic & basil, roasted crostini bread

FIRECRACKER SHRIMP - \$15

tempura fried shrimp, firecracker sauce, teriyaki glaze

STEAMED PEI MUSSELS & LITTLENECK CLAMS - \$15

steamed in tomato wine broth, garlic herb crostini

SESAME CRUSTED AHI TUNA - \$15 (GF)

black & white sesame crusted ahi tuna sashimi, tamari, pickled ginger, scallions, wasabi

CRISPY GARLIC & SCALLION CRAB RANGOON - \$15

cream cheese, lump crab, scallion, crispy garlic stuffed wonton skin, sriracha aioli

BURRATA, PROSCIUTTO & BLOOD ORANGES - \$15

fresh buffalo milk burrata, arugula, blood oranges, balsamic glaze, herbed crostini

Comfort Features

AHI TUNA POKE BOWL - \$22 (GF)

ahi tuna chunks w/ sriracha miso aioli, jasmine rice, mango chunks, grape tomatoes, cucumbers, pickled baby radish, pickled ginger, rice paper nori cracker, wasabi, side of soy sauce

LINGUINE & MEATBALLS - \$25

homemade tenderloin meatballs, LSCC signature marinara, linguine pasta, shaved parmesan

CHICKEN PARMESAN - \$25

breaded chicken cutlet, marinara sauce, gratinated mozzarella cheese, linguine pasta

CHICKEN BRUSCHETTA - \$24

pan seared 8-oz chicken breast, fire roasted tomato bruschetta, shredded mozzarella cheese, asiago risotto, balsamic glaze

Handhelds

all sandwiches come with the choice of: house french fries, fresh cut fries, sweet potato fries, chips, or fresh fruit

BENDELOW BURGER - \$15

6-oz angus beef burger, heirloom tomato, shredded lettuce, bacon, whole grain mustard mayonnaise, toasted brioche roll

CLUB SANDWICH or WRAP - \$12

smoked turkey, sliced ham, applewood smoked bacon, swiss cheese, romaine lettuce, tomato, mayonnaise | choice of bread or wrap

LSCC STACK BURGER - \$13

2 stacked 3oz angus beef patties, choice of cheese, shredded lettuce, heirloom tomato

FRIED CHICKEN SANDWICH - \$15

butter milk battered chicken breast, sriracha aioli, shredded lettuce, sliced dill pickles

LSCC FRENCH ROAST DIP SANDWICH - \$16

crusty sour dough baguette, horseradish aioli, dijon mustard aioli, cold sliced prime roast beef, grilled onions, arugula, au jus

FRESH DOUGH CHEESE PIZZA - \$10

Italian style pizza crust, house made marinara, buffalo mozzarella

FRESH DOUGH PEPPERONI & CHEESE PIZZA - \$12

Italian style pizza crust, house made marinara, sliced pepperoni, buffalo mozzarella

FRESH DOUGH FARMHOUSE PIZZA - \$12

Italian style pizza crust, house made marinara, red onion, mushrooms, black olives, roasted red pepper, buffalo mozzarella

Add Banana Peppers to Your Pizza - \$1

Entrees

all entrees include choice of soup or house salad or caesar salad or fattoush salad

PORTOBELLO MUSHROOM RAVIOLI - \$26

thyme crème sauce, green peas, haystack potatoes

SEAFOOD BOUILLABAISSSE - \$35 (GF)

stewed fish, scallops, shrimp, mussels & clams, tomato wine broth, pickled fennel, crostini w/ garlic chive rouille

DIVER SEA SCALLOPS - \$34

chef's featured preparation. please ask server for more details.

NORWEGIAN SALMON - \$28 (GF)

pan seared 7-oz Norwegian salmon fillet, summer salad w/ frisee lettuce, pickled fennel, garlic fennel chili vinaigrette, black garlic

SHRIMP SCAMPI LINGUINE - \$28

pan sauteed tail on shrimp, linguine pasta, garlic & chili olive oil, herb butter

LSCC SIGNATURE CHICKEN BIRYANI - \$28 (GF)

Indian spices infused chicken slow cooked in cast iron pot, layered w/ basmati rice, served w/ cilantro yogurt

JERK BBQ BABY BACK RIBS - \$28

half rack of slow cooked baby back ribs, jerk bbq rub, corn on the cob w/ apple cinnamon butter, french fries

PRIME FILET MIGNON - \$36 (GF)

6-oz prime filet mignon, pan seared, yukon gold mash potato, roasted broccolini, red wine demi-glaze

NY STRIPLON STEAK - \$34 (GF)

8-oz prime ny striploin, pan seared, roasted fingerling potatoes, asparagus, sauce au poivre

Desserts

DESSERT CHARCUTERIE "BOARD" - \$13

cheesecake "board", selection of fresh fruits, chocolates, and wafers

GIANT HOUSEMADE CHOCOLATE CHIP COOKIES - \$10

two giant chocolate chip cookies made fresh in house and served warm

DUTCH APPLE PIE A LA MODE - \$10

golden delicious apples, brown sugar & butter streusel topping, French vanilla ice cream

CHOCOLATE CAKE - \$10

4-layer chocolate cake with chocolate buttercream frosting and shaved chocolate

(GF) = CAN BE PREPARED GF

Bring your own bottle corkage fee \$10

White Wines

Teller White 2020 (Full Circle Winery) Full Circle's house white blend, this mild dry white has bright notes of citrus and pear with a mellow, soft finish. \$10.50/\$41

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

Barefoot White Zinfandel Refreshing, fruity flavors of sun-kissed strawberries, succulent pears, sweet pineapple, and Georgia Peaches \$6.75/\$24

Lunetta Prosecco 187ml Splits (Crisp fruit flavors and a clean finish \$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

Kim Crawford Sauvignon Blanc (Marlborough, New Zealand) Pairs well with fresh oysters, asparagus, lobster, or a light salad \$9/ \$35

Red Wines

Teller Red 2020 (Full Circle Winery) This is not a shy red blend! It features aromas of cherry, black berry with a violet undertone. Medium bodied, with fine tannins and a slight oak finish. \$10.50/ \$41

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

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

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

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

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