



PUB MENU

AVAILABLE 11AM - 9PM

APPETIZERS

WINGS | SIX FOR 9, DOZEN FOR 18

Hot, Mild, BBQ, Sweet Thai Chili, Old Bay, or Seven-Pepper Dry Rub. Served with Celery and your choice of Ranch or Bleu Cheese

BUFFALO CHICKEN DIP | 14

Our Homemade Buffalo Chicken Dip topped with Bleu Cheese Crumbles and served with Crostini

PUB PRETZELS | 12

Soft Pretzel Rods served with Spicy Brown Mustard and Beer Cheese

TRUFFLE PARMESAN FRIES | 10

Served with a Truffle Rosemary Aioli

FRENCH ONION CROCK | 8

BACON-WRAPPED SCALLOPS | 15

Potato Mousseline, Bacon Jam, and Asiago Tuille

SANTA FE EGGROLLS | 12

Three Eggrolls served with Nacho Cheese Sauce and Roasted Jalapeño Aioli

COCONUT SHRIMP | 15

Served with Pineapple Sweet Thai dipping sauce

CRISPY BRUSSELS SPROUTS | 14

Fried Brussels Sprouts topped with Parmesan Cheese, Crumbled Applewood Smoked Bacon, and a Balsamic Reduction drizzle

SOUP | CUP 6, BOWL 8

Homemade Chili, Soup du Jour

SALADS

Add Chicken (8), Shrimp (10), Salmon (10), or Flat Iron (14)

Dressings: House, Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Dijon Vinaigrette, Maple & Cider Vinaigrette, Thousand Island

PITCHING WEDGE | 12

Iceberg Lettuce Wedge with Crumbled Bacon, Smoked Bleu Cheese Crumbles, Cherry Tomatoes, and Pickled Red Onions. Served with Bleu Cheese dressing

FALL HARVEST | 16

Grilled Chicken, Fresh Honeycrisp Apples, Golden Raisins, Sweet Pickled Cranberries, Pepper-Crusted Goat Cheese, and Glazed Walnuts over Mixed Greens. Served with a Maple & Cider Vinaigrette

COUNTRY CLUB COBB | 16

Oven-Roasted Turkey, Crumbled Bacon, Avocado, Cherry Tomatoes, Cheddar Cheese, and Hard Boiled Egg over Field Greens. Served with Bleu Cheese dressing

MEDITERRANEAN | 13

Herb-Roasted Cherry Tomatoes, Cucumbers, Shallots, Kalamata Olives, Feta Cheese, and Quinoa over Baby Spinach and Arugula. Served with Pita Chips, Olive Oil, and Red Wine Vinegar

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

HANDHELDS

All Handhelds served with Homemade Chips and a Pickle

French Fries, Tater Tots, Sweet Potato Fries, Cole Slaw, House Salad, or Caesar Salad | 3

LCC BURGER | 15

8oz Angus Beef Burger, Lettuce, Tomato, Onion, and your choice of American, Cheddar or Swiss Cheese

SMASH BURGER | 15

Two 4oz Angus Beef Burger Patties, American and Cheddar Cheeses, Caramelized Onions, Sliced Pickles, and Shredded Lettuce with a Horseradish Aioli

CHICKEN BACON RANCH WRAP | 13

Crispy Chicken Tenders, Bacon, Lettuce, Tomato, Cheddar Cheese, and Ranch dressing in a Flour Tortilla

NY STYLE PASTRAMI SANDWICH | 17

12oz Mound of Pastrami with Melted Vermont White Cheddar Cheese and Spicy Brown Mustard on Toasted Marble Rye.

PHILLY CHEESESTEAK | 15

Your choice of shaved Beef or Chicken with American Cheese, Marinara Sauce, and Caramelized Onions. Available on a 9-inch Seeded Hudson Roll

OPEN-FACED MEATLOAF SANDWICH | 13

Our Bacon-Wrapped Meatloaf smothered in a Wild Mushroom Gravy over Sourdough

CHIPOTLE MAPLE PULLED CHICKEN SANDWICH | 15

Chicken Slow-Cooked in Maple syrup and Chipotle Peppers, topped with White Cheddar Cheese, Fried Onions, and our Coleslaw

RACHEL | 15

Oven-Roasted Turkey, Swiss Cheese, Homemade Cole Slaw, and 1000 Island Dressing on Grilled Rye Bread

EGGPLANT PARMESAN | 14

Fried Eggplant Slices, Marinara Sauce, Fresh Mozzarella, and Fresh Basil on a Seeded Hudson Roll

CRABCAKE SANDWICH | 20

Crabcake with Lettuce, Tomato, and Dill Tartar Sauce on a Kaiser Roll

LCC CLUB | 15

Triple Decker sandwich with your choice of Ham or Turkey, Swiss Cheese, Bacon, Lettuce, Tomato, and Mayonnaise on your choice of Sourdough, Wheat, or Rye Bread

CHICKEN TENDERS & FRIES | 14

Chicken Tender and Fries basket served with your choice of dipping sauce and Homemade Cole Slaw

FISH & CHIPS | 19

Hand-Battered Atlantic Cod served with French Fries, Homemade Cole Slaw, and Dill Tartar

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DINNER MENU

AVAILABLE 4 PM - 8 PM

APPETIZERS

TRUFFLE PARMESAN FRIES | 10

Served with Truffle Rosemary Aioli

BACON-WRAPPED SCALLOPS | 15

Potato Mousseline, Bacon Jam, and Asiago Tuille

SOUP | CUP 6, BOWL 8

Homemade Chili, Soup du Jour

COCONUT SHRIMP | 15

Served with Pineapple Sweet Thai Chili

CRISPY BRUSSELS SPROUTS | 14

Topped with Parmesan Cheese, Crumbled Applewood Smoked Bacon, and a Balsamic Reduction Drizzle

FRENCH ONION CROCK | 8

All Entrees served with your choice of House or Caesar Salad

SEAFOOD

LCC CRAB CAKE (GF)

SINGLE | 28, DOUBLE | 38

Served with Risotto, Braised Asparagus, Dill Tartar Sauce, and Fresh Lemon

HONEY-GLAZED CEDAR PLANK SALMON (GF) | 29

Honey-Glazed Atlantic Salmon roasted on a Cedar Plank and served with Risotto and Steamed Broccoli with Drawn Butter

COQUILLES ST JACQUES

JUNIOR | 22, PRO | 32

Pan-Seared Scallops served in a Lemon Champagne Beurre Blanc. Served with Cheddar & Thyme Mashed Potatoes and your choice of one side

SIDES: Cheddar Thyme Mashed Potatoes, Baked Potato (add Cheddar Cheese, Bacon, and Sour Cream \$2), Risotto, Steamed Broccoli with Drawn Butter, Fried Brussels Sprouts with Bacon & Parmesan, or Braised Asparagus

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PASTA

CHICKEN PARMESAN

JUNIOR | 20, PRO | 27

Hand Breaded Chicken Cutlet topped with Marinara and melted Mozzarella. Served over Spaghetti

BLACKENED SHRIMP & CRAB ALFREDO

JUNIOR | 27, PRO | 34

Blackened Jumbo Shrimp and Lump Crab Meat tossed with Herb-Roasted Tomatoes and Fettuccine in a Creamy Alfredo Sauce. Finished with Aged Parmesan Shavings

WILD MUSHROOM RISOTTO | 22

Creamy Pecorino Romano Risotto with Caramelized Onions and Wild Mushrooms

CHICKEN & BEEF

CHICKEN MAGAZINE

JUNIOR | 24, PRO | 30

Pan-Seared Chicken Breast simmered in a Creamy Dijon Sauce with Fresh Tomatoes and Jumbo Lump Crab Meat. Served over Cheddar & Thyme Mashed Potatoes with your choice of one side

BACON-WRAPPED MEATLOAF

JUNIOR | 19, PRO | 24

Served with a Wild Mushroom Gravy, Cheddar & Thyme Mashed Potatoes, and Braised Asparagus

CENTER CUT FILET (GF) | 37

6oz Filet with a Coffee-Maple Reduction, Cheddar & Thyme Mashed Potatoes, and Braised Asparagus

CHOPPED SIRLOIN (GF) | 23

Served with a Wild Mushroom Pan Sauce, Cheddar & Thyme Mashed Potatoes, and Steamed Broccoli with Drawn Butter

SIDES: Cheddar Thyme Mashed Potatoes, Baked Potato (add Cheddar Cheese, Bacon, and Sour Cream \$2), Risotto, Steamed Broccoli with Drawn Butter, Fried Brussels Sprouts with Bacon & Parmesan, or Braised Asparagus

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