



SUNDAY MENU

AVAILABLE 11AM - 5PM

BRUNCH

HUEVOS RANCHEROS | 14

Two Over-Easy Eggs over Crispy Home Fries, topped with Pico de Gallo, and Avocado. Finished with a Roasted Jalapeno Aioli

LCC BENEDICT | 25

Our Homemade Crab Cakes on Toasted English Muffins topped with Poached Eggs and Hollandaise Sauce. Served with Asparagus.

CLASSIC EGGS BENEDICT | 15

Toasted English Muffins topped with Canadian Bacon, Poached Eggs, and Hollandaise Sauce. Served with Asparagus

WESTERN OMELET | 14

Three Egg Omelet with Ham, Cheddar Cheese, Onions, and Bell Peppers. Served with Crispy Home Fries and your choice of Sourdough, Wheat, or Rye Toast

TWO EGGS YOUR WAY | 10

Served with Crispy Home Fries, your choice of Sausage or Bacon, and your choice of Sourdough, Wheat, or Marble Rye Toast

SHRIMP & GRITS | 16

Creole-Style Jumbo Shrimp with Sautéed Onions and Bell Peppers over a pile of Creamy Grits. Add an Egg | 2

CHICKEN & WAFFLES | 19

Belgian Waffle topped with Crispy Fried Chicken and an Over-Easy Egg. Served with Maple Syrup or Hot Honey

ROASTED APPLE PARFAIT | 9

Vanilla Yogurt topped with Granola, Roasted Cinnamon Apples, and finished with a drizzle of Honey

BELGIAN WAFFLE | 15

Belgian Waffle with Fresh Strawberries, Warm Nutella, and Whipped Cream. Served with Maple Syrup

SMALL BITES

BUFFALO CHICKEN DIP | 14

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

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

CRISPY BRUSSELS SPROUTS | 14

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

SOUP & SALAD

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

SOUP DU JOUR

Cup | 6, Bowl | 8

HOMEMADE CHILI

Cup | 6, Bowl | 8

FRENCH ONION CROCK | 8

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

PHILLY CHEESESTEAK | 15

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

CRAB CAKE SANDWICH | 20

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

ENTREES

All Entrees served with a House or Caesar Salad

BACON-WRAPPED MEATLOAF

JUNIOR | 19, PRO | 24

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

LCC CRAB CAKE

SINGLE | 28, DOUBLE | 38

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

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