

## S T A R T E R S

### Quesadillas

Grilled flour tortilla with pastured white cheddar and Monterey Jack cheeses, served with sour cream, salsa and guacamole  
*Six*

### Shrimp and Pork Pot Stickers

Accented with ginger and garlic, fried crisp, and served with an oriental plum sauce  
*Eight-fifty*

### Lake Club Quesadillas

Flour tortilla filled with Sondag Farm chicken, peppers, onions, tomatoes and cheese, served with sour cream, salsa and guacamole  
*Nine-fifty*

### Mozzarella Sticks

Homemade wonton-wrapped award winning mozzarella cheese with roasted tomato basil sauce  
*Six-fifty*

### OLC Crab Cakes

Sautéed crab cakes with crispy spiral potatoes, fried shallots and homemade rémoulade sauce  
*Nine-fifty*

### Shrimp Cocktail

Five large steamed gulf shrimp served with homemade cocktail sauce  
*Nine-fifty*

## S A N D W I C H E S

### Elk Sausage

Meadow Creek Farm elk sausage grilled and topped with onions and sweet bell peppers, served on an organic whole wheat bun  
*Eight*

### Cheese Burger

Locally grown pastured beef burger, grilled, with lettuce, tomato, red onions and your choice of cheese  
*Seven*

### Crab Cake

Sautéed crab cake with rémoulade sauce and fried shallots on a grilled organic wheat roll  
*Twelve*

### Bacon and Cheddar Burger

Char-grilled burger with lettuce, tomato, red onions, apple smoked bacon and cheddar cheese on organic wheat roll  
*Eight-fifty*

### Seafood Sandwich

Char-grilled fresh seafood with lettuce, tomato, red onions, grilled organic wheat roll and tartar sauce on the side  
*Thirteen*

### Classic Burger

Locally grown pastured beef, grilled, with lettuce, tomato and red onions, served on organic wheat roll  
*Six-fifty*

### Sides

Locally made Vanilla Yogurt	2.50	Side Salad	3.50
Fries	1.75	Side Fries with Sandwich	.95
Homemade Potato Chips	1.00	Fresh Apple or Orange	1.00
Fruit Cup	2.50	Cup of Soup	3.50

*\*\* all frying oil is trans-fat free\*\**

## ENTRÉE SALADS

### **Farmer Salad**

Farm fresh produce and greens  
delivered weekly from local farms, tossed  
with a seasonal vinaigrette

*Seven-fifty*

### **Lake Country Salad**

Local tomatoes and fresh mozzarella cheese  
served over mixed greens tossed in a  
balsamic vinaigrette

*Seven*

### **French Salad**

Crisp greens tossed with a country  
mustard vinaigrette, fresh vegetable,  
roasted red bell peppers, red skin  
potatoes and French feta

*Six-fifty*

### **Roasted Beet and Spinach**

Local beets, Mandarin oranges, red onions,  
and candied walnuts served over spinach  
tossed in a citrus vinaigrette

*Seven*

### **Caesar**

Crisp romaine lettuce tossed in our  
classic Caesar dressing, homemade  
croutons and Parmesan cheese

*Five-fifty*

### **Apple-Castle Rock Blue Cheese**

Mixed greens topped with Door County dried  
cherries, sliced apples, toasted almonds,  
blue cheese and apple cider vinaigrette

*Five seventy-five*

### **Tropical Salad**

Sliced strawberries, Mandarin oranges,  
toasted almonds and bacon over mixed  
greens with honey tropical dressing

*Six*

### **Available Toppings for Pastas and Salads**

Grilled or Almond Chicken Breast	4.00	Marinated Jerk Pork	4.50
Elk Sausage	4.50	Sonday Farm Organic Chicken	4.50
Grilled or Chilled Shrimp (5)	7.50	Grilled Seafood	7.50
Grilled Marinated Steak	6.50	Roasted Portobello	4.00

**\*\*All entrée salads served with warm French roll and butter\*\***

**\*\*Entrée salads available as side salads also, but without roll and butter\*\***

## S T A C K S , W R A P S A N D M E L T S

### **Artisan Grilled Ham and Cheese**

Willow Creek Berkshire ham, and Edelweiss Creamery Emmentaler cheese grilled on organic whole wheat  
*Seven-fifty*

### **Veggie Burger**

With sweet Vidalia onion, provolone cheese on an organic wheat roll with leaf lettuce  
*Seven-fifty*

### **Tuscan Turkey**

Sliced natural turkey breast, spinach, sliced red onion, balsamic vinaigrette and Feta cheese on a grilled focaccia roll  
*Eight-fifty*

### **BLT**

A classic triple stacked sandwich with lettuce, tomatoes and apple-smoked bacon with real mayonnaise  
*Six-fifty*

### **Pepper Steak Melt**

Grilled marinated hanger steak topped with onions, peppers and melted provolone cheese on a grilled roll  
*Eleven-fifty*

### **Jamaican Pork Sandwich**

Chef Mike's marinated and slow cooked jerked pork on toasted whole wheat bun  
*Nine-fifty*

### **Chicken Caesar Wrap**

Our classic Caesar salad with Soday Farm organic chicken and sliced tomato wrapped in a flour tortilla  
*Nine-fifty*

### **Santé Fe Wrap**

Flour tortilla filled with blended rice, white cheddar and Monterey Jack cheeses, Free Range chicken, bacon, tomato and ranch dressing  
*Nine-fifty*

### **Piedmontese Beef**

Slow-cooked Piedmontese beef with natural red wine sauce, topped with pastured white cheddar and Monterey Jack cheeses, served on an organic wheat roll  
*Nine*

### **Triple Decker Club**

Shaved ham, turkey breast, apple-smoked bacon, lettuce and tomato, served with real mayonnaise on "organic" white toast  
*Seven-fifty*

### **Club Wrap**

Shaved ham, natural turkey breast, apple-smoked bacon, shredded lettuce and tomato, served with real mayonnaise  
*Seven-fifty*

### **Shrimp Wrap**

Chilled shrimp, apple smoked bacon, roasted red peppers, avocado, lettuce and chipotle dressing in a grilled flour tortilla  
*Twelve*

\*Sandwiches are served with homemade potato chips

\*Additional charge for French fries, fresh fruit or cottage cheese

# LAKE CLUB SPECIALTIES

## **Whitefish**

Oven-roasted whitefish topped with herb bread crumbs, lemon-herb butter served with blended rice and sautéed farm fresh vegetables

*Fourteen*

## **Pasta Alfredo**

Fresh egg fettuccini tossed in a rich Parmesan cream sauce, sprinkled with Parmesan cheese, sun-dried tomatoes and fresh chopped basil

*Twelve-fifty*

## **Bistro Steak**

Char-grilled ten oz. hanger steak, topped with garlic-chive butter and crispy shallots, with fried redskins and sautéed farm fresh vegetables

*Eighteen*

## **Pasta Bolognese**

A rich Italian meat sauce made with Murray Grey beef and tossed with egg fettuccini and topped with Parmesan cheese

*Thirteen*

## **Crab Cakes**

Two OLC crab cakes, sautéed and served with blended rice, rémoulade sauce, crispy shallots and sautéed farm fresh vegetables

*Twenty*

## **Summer Pasta**

Penne pasta tossed with morel mushrooms, locally grown vegetables, finished with cream and Parmesan cheese

*Thirteen-fifty*

## **Fajitas**

Sautéed onions, peppers, sour cream, salsa, guacamole and flour tortillas with

*Sunday Farm Chicken - Nine*

*Shrimp - Twelve-fifty*

*Tenderloin - Thirteen-fifty*

(Please – no combinations)

## **Roasted Tomato Pasta**

Fresh egg fettuccini tossed in a homemade tomato and fresh basil sauce with a touch of extra virgin olive oil, basil and Parmesan

*Eleven*

## **Almond Chicken**

Sautéed almond-crust chicken breast topped with maple cream sauce, served with blended rice and sautéed farm fresh vegetables

*Fourteen*

## **Filet Mignon**

Seared eight-ounce filet, topped with garlic-chive butter and served with roasted red skin potatoes and sautéed farm fresh vegetables

*Twenty-nine*

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

