

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.

