

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 Sunday 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 home made cocktail sauce

Nine-fifty

S A N D W I C H E S

Egg Salad Sandwich

Classic egg salad made with Free Range eggs, real mayonnaise, lettuce on toasted organic whole wheat bread

Six

Cheese Burger

Grilled locally grown pastured beef burger 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

Grilled locally grown pastured beef 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

Chicken Salad and Fresh Fruit

Creamy homemade chicken salad from
Organic-pastured chicken, fresh fruit,
citrus vinaigrette and fresh greens
Nine

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 Chicken Breast	4.00	Almond Chicken Breast	4.50
Oven-Roasted Turkey	4.00	Sunday 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

Club Wrap

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

Seven-fifty

California Wrap

Local mixed lettuce tossed with citrus vinaigrette, avocado, Mandarin oranges, pecans and red onion

Five-fifty

Great with any protein!

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

Chicken Salad Wrap

Creamy chicken salad with organic-pastured chicken, shredded lettuce, grapes and toasted walnuts

Seven-fifty

Chicken Caesar Wrap

Our classic Caesar salad with Sunday 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

July BLT Wrap

A “classic” in a wrap with shredded lettuce, tomatoes and apple-smoked bacon with real mayonnaise

Seven

Shrimp Wrap

Chilled shrimp, apple smoked bacon, roasted red peppers, avocado, lettuce and chipotle dressing in 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

Classic New York

Char-grilled twelve oz strip steak, topped with garlic-chive butter and served with roasted red skin potatoes and sautéed farm fresh vegetables
Thirty

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

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-crusted 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.

