

S T A R T E R S

Quesadillas

Grilled flour tortilla with "Pastured" white cheddar and Gouda cheeses, served with sour cream and salsa

Seven

Culinary Adventure

Creations based on seasonal ingredients, local culinary treasures or just whims.

Lake Club Quesadillas

Flour tortilla filled with Sunday Farm chicken, peppers, onions, tomatoes and cheese, served with sour cream and salsa

Ten-fifty

Mozzarella Sticks

Homemade wonton wrapped mozzarella cheese with roasted tomato basil sauce

Seven-fifty

OLC Crab Cakes

Sautéed crab cakes with crispy spiral potatoes, fried shallots and homemade rémoulade sauce

Twelve

Highland Beef Quesadillas

Tortilla stuffed with braised Highland beef, red wine sauce, pastured cheese, red onion with salsa and sour cream

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

Eight

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

Nine-fifty

Seafood Sandwich

Char-grilled 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

Seven

Sides

Sautéed Vegetables	3.50	Side Salad	3.50
Fries Straight with skin	1.75	Sweet Potato Fries	3.00
Homemade Potato Chips	1.00	Fresh Apple or Orange	1.00
Fruit Cup	3.00	Cup of Soup	3.50

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

ENTRÉE SALADS

Farmer Salad

Farm fresh produce and lettuce delivered weekly from local farms, tossed with a seasonal vinaigrette
Seven-fifty

French Salad

Crisp greens tossed with a country mustard vinaigrette, asparagus, roasted red bell peppers, red skin potatoes and French feta
Eight-fifty

The June Salad

Mixed greens tossed in a creamy roasted garlic dressing topped with oven roasted asparagus, portobella mushrooms, red onion, avocado and parmesan cheese
Eight-fifty

Caesar

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

Apple-Castle Rock Blue Cheese

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

Tropical Salad

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

Available Toppings for Pastas and Salads

Grilled Chicken Breast	4.50	Almond Chicken Breast	5.50
Oven-Roasted Turkey	4.00	Sunday Farm Organic Chicken	5.50
Shrimp (5) Grilled	7.50	Grilled Seafood	8.50
Grilled Marinated Steak	6.50	Roasted Portabella "Jefferson, WI"	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, turkey breast, apple-smoked bacon, shredded lettuce and tomato, served with real mayonnaise
Eight-fifty

Tuscan Turkey

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

Pepper Steak Melt

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

Chicken Caesar Wrap

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

Summer Salad Wrap

Almond chicken, strawberries, Mandarin oranges, toasted almonds, bacon, and mixed greens with honey tropical dressing
Eleven-fifty

Highland Beef Melt

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

Veggie Burger

With melted cheese, sliced red onion, tomato, avocado and creamy roasted garlic dressing on an organic wheat roll
Seven-fifty

BLT

A “classic” triple stacked sandwich with lettuce, tomatoes and apple-smoked bacon with real mayonnaise
Seven

1/4 # Hot Dog

All beef natural hot dog served on grilled hot dog bun
Five

Santé Fe Wrap

Flour tortilla filled with blended rice, white cheddar and Monterey Jack cheeses, grilled chicken, bacon, tomato and ranch dressing
Eight-fifty

Triple Decker Club

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

Jamaican Pork Sandwich

Chef Mike’s marinated and slow cooked locally raised jerked pork on toasted whole wheat roll
Nine-fifty

*Sandwiches are served with homemade potato chips

LAKE CLUB SPECIALTIES

Whitefish

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

Pasta Alfredo

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

Chicken Marsala

Grilled chicken breast topped with mushroom red wine sauce, served over egg fettuccini
Fifteen-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
Nineteen

Crab Cakes

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

Spring Pasta

Penne pasta tossed with morel mushrooms, locally grown asparagus, finished with cream and parmesan cheese
Fourteen-fifty

Fajitas

Sautéed onions, peppers, sour cream, salsa, guacamole and flour tortillas with
Sunday Farm Chicken - Ten
Shrimp - Thirteen-fifty
Tenderloin - Fourteen-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
Twelve

Almond Chicken

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

Filet Mignon

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

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