

S T A R T E R S

Homemade Onion Rings

Classic thick cut, buttermilk soaked onion rings, battered and fried golden brown

Five-fifty

Mozzarella Sticks

Homemade wonton wrapped mozzarella cheese with roasted tomato basil sauce

Seven-fifty

Chicken Quesadillas

Flour tortilla filled with organic chicken and organic blended cheese, served with sour cream and salsa

Ten-fifty

OLC Crab Cakes

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

Twelve

Quesadillas

Grilled flour tortilla with “organic” white cheddar and Monterey Jack cheeses, served with sour cream and salsa

Seven

S A N D W I C H E S

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 an 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

Portabella Burger

Roasted local portabella, melted Edelweiss Swiss with lettuce, tomato, red onions, on an organic wheat roll

Seven

Sides

Sautéed vegetables	3.50	Onion rings	3.00
Fries, straight with skin	2.00	Sweet potato fries	3.00
Homemade potato chips	1.00	Fresh apple or orange	1.00
Fruit cup or cottage cheese	3.00	Cup of soup	4.00

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

ENTRÉE SALADS

Farmer Salad

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

Garden Salad

Mixed greens topped with cucumbers, cherry tomatoes, carrots, feta, homemade croutons and your choice of dressing
Eight-fifty

Chop Salad

Mixed greens tossed in a balsamic vinaigrette, edamame, apples, cucumbers, tomatoes, bell peppers, bacon, and blue 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
Nine-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
Grilled shrimp (5)	7.50	Grilled seafood	8.50

****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,
with real mayonnaise
Eight-fifty

Veggie Wrap

Roasted summer vegetables, edamame,
red onions, portabella, avocado,
Edelweiss Swiss and rémoulade
Eight-fifty

BBQ Shrimp Quesadillas

Grilled flour tortilla with “organic” white
cheddar and Monterey Jack cheeses, shrimp,
and topped with BBQ drizzle
Eleven-fifty

BLT

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

Egg Salad Sandwich

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

California Chicken Wrap

Organic free range chicken, organic
white cheddar and Monterey Jack
cheeses, bacon, lettuce, tomato,
avocado and rémoulade
Eight-fifty

August Wrap

Sliced turkey breast, apple-smoked
bacon, shredded lettuce, cucumber and
tomato, with real mayonnaise
Eight-fifty

Triple Decker Club

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

Highland Beef Melt

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

Seafood Taco

Grilled seafood, shredded lettuce,
tomato salsa with a
garlic-cilantro sauce
Ten-fifty

*Sandwiches are served with homemade potato chips

**Substitute fries for one dollar or sweet potato fries for two dollars

LAKE CLUB SPECIALTIES

Whitefish

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

Pasta Alfredo

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

Lobster Tail

Single or double cold water lobster tail, served with rice, vegetable and drawn butter
Market

New York Steak

Char-grilled twelve oz. steak with roasted redskins and sautéed farm fresh vegetables
Eighteen

Crab Cakes

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

Summer Tomato Salad

Mixed local tomatoes, served with fresh mozzarella and mixed greens; drizzled with balsamic vinaigrette
Eight-fifty

Fajitas

Sautéed onions, peppers, sour cream, salsa, lettuce, cheese and flour tortillas
Sunday Farm Chicken - Ten
Shrimp - Thirteen-fifty
Tenderloin - Fourteen-fifty
(Please – no combinations)

Roasted Vegetable Penne

Tossed with homemade pesto, roasted vegetables, tomatoes, extra virgin olive oil, with basil and parmesan
Twelve

Almond Chicken

Sautéed almond-crusted chicken breast with maple cream sauce, served with roasted redskins and sautéed farm fresh vegetables
Fifteen-fifty

Filet Mignon

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

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