

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

Classic Burger

Grilled, locally grown pastured beef with lettuce, tomato and red onions, served on an organic wheat roll
Seven

Sides

Sautéed vegetables	3.50	Cottage cheese	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	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	Sonday 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 Focaccia

Fresh mozzarella, sliced red onion,
tomato, avocado and garlic-cilantro
sauce on a focaccia roll
Seven-fifty

Chipotle Chicken Wrap

Grilled chicken breast, lettuce, edamame,
bell peppers, tomatoes, red onion, avocado
with a chipotle sauce
Eight-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

Flour tortilla, organic free range
chicken, organic white cheddar and
Monterey Jack cheeses, bacon, lettuce,
tomato, avocado and remoulade sauce
Eight-fifty

Tuscan Stack

Grilled chicken breast, fresh mozzarella, pesto,
lettuce, tomato and balsamic vinaigrette on a
warm focaccia roll
Ten

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

Summer Pasta

Penne pasta tossed with morel and shitake mushrooms, fresh vegetables, finished with cream and parmesan cheese

Twelve—fifty

Pasta Alfredo

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

Thirteen-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)

Lobster Tail

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

Market

Penne Pesto Pasta

Tossed with homemade pesto, vegetables, sun-dried tomatoes, extra virgin olive oil, with basil and parmesan

Twelve

New York Steak

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

Eighteen

Almond Chicken

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

Fifteen-fifty

Crab Cakes

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

Twenty two

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.