

S N A C K S

Duck Sliders

Three mini sandwiches featuring braised
Muscovy duck with red wine sauce.

Great to share or not!

Eight

Grilled Shrimp

Marinated char-grilled shrimp,
served with a chipotle BBQ sauce

Ten

Chicken Quesadillas

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

Ten-fifty

Seafood Taco

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

Eleven

Mozzarella Sticks

Homemade wonton wrapped mozzarella
cheese with roasted tomato basil sauce

Seven-fifty

Quesadillas

Grilled flour tortilla with blended cheeses,
served with sour cream and salsa

Seven

OLC Crab Cakes

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

Thirteen

Spring Rolls

Shrimp, pork, cabbage, carrots, shiitake
mushrooms and rice noodles, served with
an Asian dipping sauce

Seven

Sides

Fries, waffle	2.00	Cottage cheese	3.00
Fresh vegetable	3.50	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

Front Range Salad

Chopped lettuce, black beans, avocado, scallion, blended cheese, tossed with a roasted garlic dressing and topped with tomatoes and tortilla strips

Nine-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 *	5.50	Almond chicken breast*	6.50
Oven-roasted turkey	4.00	Free range organic chicken	5.50
Grilled shrimp (5)	7.50	Grilled seafood	8.50

Featuring Bell and Evans and Smart chicken

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

California Chicken Wrap

Flour tortilla filled with diced chicken, blended cheeses, bacon, lettuce, tomato, avocado and rémoulade sauce

Eight-fifty

Veggie Burger

Veggie burger with melted cheddar cheese, sliced red onion, tomato, avocado and creamy roasted garlic dressing on a whole wheat roll

Seven-fifty

Seafood Sandwich

Char-grilled seafood with lettuce, tomato, red onions, on a grilled wheat roll and tartar sauce on the side

Thirteen

BLT

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

Seven

Fajita Pita

Sliced turkey, lettuce, tomato, avocado, red onion, shredded cheese and roasted garlic aioli

Nine

Triple Decker Club

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

Seven-fifty

Bacon and Cheddar Burger

Char-grilled burger with lettuce, tomato, red onions, apple smoked bacon and cheddar cheese on a wheat roll

Nine-fifty

Cheese Burger

Grilled locally grown pastured beef burger with lettuce, tomato, red onions and your choice of cheese

Eight

*Sandwiches are served with homemade potato chips

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

*** Low carb sprouted wheat bread or buns available

LAKE CLUB SPECIALTIES

Wisconsin Beef Melt

Slow-cooked grass fed beef with natural red wine sauce topped with Castle Rock blue cheese, served on a wheat roll

Nine

Shrimp Scampi

Sautéed shrimp tossed with garlic-chive butter, mushrooms, tomato, fettuccini pasta and parmesan cheese

Thirteen-fifty

Spring Pasta

Fettuccini pasta tossed with shitake and morel mushrooms, locally grown asparagus, finished with cream and parmesan cheese

Twelve-fifty

Whitefish

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

Eighteen

Steak Sandwich

Char-grilled five oz. Wisconsin grass fed tenderloin, fried shallots, and herb butter

Fifteen

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)

Crab Cakes

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

Twenty-three

Filet Mignon

Seared eight-ounce filet, topped with mushrooms and blue cheese, 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.