



## soup

### FRENCH ONION

Cup 5 | Crock 7

## appetizers

### TRUFFLE FRIES | 8

Lightly seasoned, tossed with truffle oil

### GUACAMOLE PLATTER | 15

Freshly made to order, tortilla chips, celery, carrots

### LAKESIDE WINGS | 13

(8) Jumbo fried chicken wings tossed in your choice of sauce (Buffalo, BBQ, Garlic Parmesan, Lemon Pepper, Firecracker, or Thai Sweet Chili)

### FIRECRACKER SHRIMP | 13

Breaded popcorn shrimp tossed in firecracker sauce, sided with parmesan ranch

### JUMBO SEAFOOD COCKTAIL | 16

Maryland lump crab meat, citrus steamed shrimp, house-made cocktail sauce

### BRUSCHETTA | 10

Grilled crostini, balsamic reduction

### GARLIC MUSSELS | 15

Garlic basil broth, onions, peppers, and tomatoes

### BAVARIAN PRETZELS | 9

Beer cheese fondue, Bavarian mustard

Please ask your server for available Gluten-Free, Vegan and Vegetarian options. We will make every attempt to accommodate your requests and substitutions.

 = Vegan Available

 = Gluten Free Available

## entrees

All entrees are served with a house salad and dressed with house-made Champagne Vinaigrette.

Each entrée will be served with the vegetable du jour

### PAN SEARED SCALLOPS | 29

Sweet apple risotto, raspberry reduction

### CHICKEN SALTIMBOCCA | 24

Pan seared, garlic sauteed spinach, prosciutto, fresh mozzarella, mushroom demi, smashed potatoes

### MEDITERRANEAN BRANZINO | 26

Broiled, lemon herb sauce, roasted red pepper, rice pilaf

### ROAST OF PRIME RIB | 27

16oz slow roasted Ribeye, thick cut sea salt steak fries

### PENNE VODKA | 19

Traditional vodka sauce, baby spinach, heirloom tomatoes, shaved parmesan

## greens

ADD | CHICKEN 7 | SHRIMP 10 | SALMON 10 | TUNA 12 | BEYOND BURGER 9

### LITTLE RED FOX | 14

Baby spinach, Applewood smoked bacon, red onions, Goat cheese, heirloom tomatoes, pumpkin seeds, pickled beets, balsamic glaze

### FALL HARVEST | 13

Seasonal greens, heirloom tomatoes, dried cranberries, candied walnuts, granny smith apples, feta cheese, raspberry balsamic reduction

### SOUTH SHORE CAESAR | 12

Traditional Caesar with crisp hearts of romaine lettuce & herb croutons

### WEST SHORE SALAD | 10

Seasonal greens, tomato, cucumber, herb focaccia croutons, choice of dressing

## grill & pub fare

All grill and pub fare items are served with a side of house-made potato chips, coleslaw & pickle.

(Sub: French Fries | 1.50)

(Sub: Truffle Fries | 4.00)

### BUILD YOUR OWN BLACK

#### ANGUS BURGER | 14

Lettuce, tomato, red onion

Add: Cheese 1.25 | American | Brie | White Cheddar | Gruyere | Gorgonzola | Pepper Jack

Add: Toppings 1.25 | Bacon | Caramelized Onions | Sautéed Mushrooms | Avocado

#### BEYOND BURGER | 17

Plant based burger, gluten free roll, tomatoes, balsamic grilled Portobello mushroom, mixed seasonal greens

#### WOODFORD BURGER | 18

Frizzled onions, Applewood smoked bacon, Pepper-Jack cheese, smoky Woodford Reserve Bourbon BBQ sauce, thick cut sea salted steak fries

#### CAJUN CHICKEN SLIDERS | 16

Buttermilk fried chicken, Cajun cream sauce, white Cheddar, crispy fried onions, lettuce, tomato

#### LMCC SIGNATURE TUNA TACOS | 17

Pan seared Ahi tuna, crispy cabbage, pickled red onions, wasabi honey aioli

#### SEASONAL CLUB | 16

Honey roasted turkey, spinach, tomato, Brie cheese, Applewood smoked bacon, cranberry aioli, Texas Toast

#### OPEN FACE RUEBEN | 16

Sliced corned beef, sauerkraut, Bavarian sweet mustard, Gruyere, Jewish seeded Rye bread

#### FRENCH DIP | 16

Thinly sliced Ribeye, Gruyere, sauteed onions, horseradish sauce, au jus

Soups & Salads will be accompanied with a grilled crostini

Dressings: Garlic Parmesan Ranch | Bleu Cheese | Traditional Ranch  
Champagne Vinaigrette | Balsamic Vinaigrette | Caesar | Thousand Island