

BWVC

Lake Mohawk Country Club



WEST LOUNGE BAR MENU

HAPPY HOUR DRINK SPECIALS

\$2 Off Draft & Bottled Beer

Please ask your server for our current selection of draft & bottle beers

\$2 Off Wine & Mixed Drinks

LAKESIDE STARTERS

Crispy Wrapped Shrimp 12

Citrus chili and sweet & sour sauces, pickled Asian slaw

Lakeside Wings (12) 11

Buffalo, Kansas City BBQ or Honey-Garlic sauces accompanied by celery and carrot batonnettes with bleu cheese dressing

Bavarian Pretzel 5

Soft pretzel rods served with Mike's beer & cheese sauce

 Items That Can Be Made/Are Gluten Free

 Items That Can Be Made/Are Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

GRILL

Black Angus Burger 11

Grilled to your liking then topped with lettuce and tomato on a challah roll

Crispy Chicken Sandwich 12

Lightly breaded chicken topped w/ bacon aioli, lettuce, tomato and onion on a torta roll

Fish and Chips 12

Beer battered cod, steak cut fries and house tartar

*All grilled items served with a deli pickle and your choice of creamy coleslaw or Boardwalk fries

SALADS

South Shore Caesar 11

House Traditional Caesar with crisp hearts of romaine lettuce and herb focaccia croutons

West Shore 9

Seasonal greens, tomato, cucumber and herb focaccia croutons

Add To Your Salad

Old Bay Grilled Shrimp (4)... 6

Herb-Grilled Chicken.... 4

Dressings

Signature Citrus Dijon, Pomegranate Balsamic, Bleu Cheese and House Made Buttermilk Ranch

CHEF'S MENU

All Main Course A La Carte selections served with a House Salad of mixed seasonal field greens with our signature citrus dijon vinaigrette

Argentine Red Shrimp Risotto (GF) 21
Argentine red shrimp, grilled zucchini, squash and bell pepper kabob, red chimichurri

Braised Lamb Shank (GF) 26
Natural jus, roasted leeks, bacon, fork-mashed Yukon gold potato

Chicken Sorrentino (GF) 19
Sautéed breast of chicken, eggplant, Prosciutto di Parma and fresh mozzarella with a tomato demi over angel hair pasta

Pappardelle 17
Wild mushrooms, charred asparagus, roasted shallot, sage, Parmigiano Reggiano, truffle oil

Cowboy Steak (GF) 28
Grilled 16oz bone-in ribeye, sage demi, roasted lemon broccoli, house-cut steak fries

Vegetarian? Please ask about the Chef's daily offerings

≈We will make every attempt to accommodate your requests and substitutions≈

FOR THE KIDS

Served with a deli pickle and your choice of creamy coleslaw or Boardwalk fries

Thick-Cut Grilled Cheese 7
Toasted to a golden brown with your choice of American, Cheddar or Gruyere cheese

Black Angus Burger (GF) 11
Grilled to your liking then topped with lettuce and tomato on a challah roll

Penne Pasta (GF) 6.5
Choice of butter or marinara

Chicken Tenders (GF) 8
Served with honey mustard dipping sauce

Thumann's 100% All Beef Frankfurter (GF) 6
on a toasted bun

*All children's meals include a beverage and the choice of vanilla or chocolate Alpine Creamery ice cream

(GF) Items That Can Be Made Gluten Free

(V) Items That Can Be Made/Are Vegetarian

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DESSERT OFFERINGS

Crème Brulee Trio ^{GF}

6

Chef's selection of 3 petit crème brulee w/ caramelized cane sugar crust and fresh seasonal berries

Lemon-Blueberry Manifesto

6

Buttery & lemony, melt in your mouth petit sugar cookies with wild Maine blueberries sided with lemon curd and a vanilla tuile

Pumpkin Spice Bundt Cake

7

Soaked with a buttery orange glaze, filled with spiced cream and drizzled with caramel served with a scoop of pumpkin spice latte ice cream. Perfect for sharing!

Brownie ala Mode ^{GF}

6

Chocolate fudge brownie drizzled with chocolate sauce served with a ice cream scoop of your choice

Ice Cream ^{GF}

5

Offering Vanilla, Chocolate and featuring daily specialty flavor

Ala Mode: Vanilla/Chocolate.....Add \$2.00 Specialty.....Add \$3.00
