



Lenawee Country Club

Appetizers

FLASH FRIED CALAMARI
Pepperoncini mayonnaise dipping sauce 9

FRESH MOZZARELLA WITH
BRUSCHETTA

House made mozzarella, tomato Bruschetta, fresh basil,
olive oil and balsamic reduction vinaigrette on a
baguette crostini 8

JUMBO SHRIMP COCKTAIL

On a bed of bbq coleslaw and served with a side of
cocktail sauce or Louis sauce and lemon 9

LOBSTER MACARONI & CHEESE
WITH TRUFFLE OIL

Lobster, rotini pasta and creamy cheddar cheese
sauce baked en casserole 12

ROASTED RED PEPPER
AND GARLIC HUMMUS

Parmesan toasted pita chips and marinated
olive basil tapenade 7

Soups

FRENCH ONION

Garnished with house made crouton
and havarti cheese 3

CHICKEN CORN
CHOWDER

Flavored with lemon and finished
with cream 3

SOUP DU JOUR

Made fresh daily.

Cup 2 Bowl 3

Fresh Greens

MICHIGAN SALAD

Grilled chicken with granny smith apples, dried Michigan cherries, candied pecans, crumbled gorgonzola
and baby field greens with raspberry vinaigrette 10

SPINACH, STRAWBERRY & GORGONZOLA

Baby spinach, cut strawberries, gorgonzola cheese and balsamic vinaigrette 8

SPINACH POACHED PEAR SALAD

Baby spinach and mixed greens, port wine poached pear, orange segments, cucumbers, cherry tomatoes,
angel hair carrots, julienne prosciutto and strawberry vinaigrette 7

WEDGE SALAD

Quartered iceberg lettuce topped with crumbled bleu cheese, thin sliced red onion, smoked prosciutto strips
and diced tomato all topped with a buttermilk Dijon dressing 8

*Ask your server about menu items that are cooked to order or served raw. Notice: Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Sandwiches

All sandwiches are accompanied with your choice of fresh fruit, terra chips or seasoned fries.

BALSAMIC CHICKEN & BRIE

Grilled herb scented breast of chicken resting on a toasted brioche roll with sliced granny smith apples, brie cheese, accented by balsamic honey vinaigrette 9

BEEF SHORT RIB

Slow braised beef short rib nestled between toasted cinnamon raisin bread and slices of creamy brie cheese 9

CAPRESE FLATBREAD

Oven roasted flatbread topped with basil pesto, roma tomatoes, mozzarella and olive oil. Served with balsamic mixed greens 7

PORTOBELLO

Swiss cheese, grilled onions, green olive basil pesto, wild arugula, multi-grain ciabatta, house fries 8

Land & Sea

SPICED RIB-EYE

12 oz Rib-eye cooked to temp with your choice of Cajun or Caribbean Jerk spices. Served with baked potato and fresh green beans 20

FILET MIGNON

6 oz Choice Filet of beef wrapped in maple smoked peppered bacon, cooked to temp and topped with apple compound butter. Served with whipped potatoes and fresh asparagus 22

GARLIC & PEPPERCORN

CHARRED CHICKEN BREAST

Sliced airline breast pan roasted and accompanied by a grilled baby portabella and chicken demi glace. Served with a side of fresh herb Jasmine rice 15

MEDALLIONS OF PORK

Thin cuts of tender pork loin with a Coca Cola au jus. Served with sautéed squash and herb orzo 14

APPLE STUFFED PORK CHOP

8 oz bone-in pork chop stuffed with sautéed cinnamon apples and cornbread stuffing. Served with sweet potato mash and green beans almandine 14

GRILLED ATLANTIC SALMON

Grilled salmon steak in a maple Dijon sauce. Served with rice pilaf and fresh asparagus 16

SHRIMP SCAMPI

Generous portion of shrimp sautéed in scampi butter 16

MIXED NUT CRUSTED MAHI-MAHI

With an orange ginger syrup drizzle and orange segment. Served with lemon Jasmine rice and fresh asparagus 18

Land & Sea Entrees are served after 5 p.m. and include house made rolls

Pasta

SUN-DRIED TOMATO BASIL PESTO

Bow tie pasta tossed with a basil pesto cream sauce and sun-dried tomatoes, topped with prosciutto strips and shredded parmesan cheese 17
Add Chicken, Shrimp or Meatballs

RAVIOLI

A generous portion of your choice of spinach and cheese, wild mushroom or lobster ravioli with your choice of alfredo, garlic cream or crab sauce 18
Add Grilled chicken or shrimp

BUILD YOUR OWN PASTA DISH

Start with your choice of bowtie, penne or linguini for your pasta. Choose either alfredo or marinara sauce with your choice of the following: Sausage, peppers, garlic, mushrooms, sautéed squash or zucchini 16
Add meatballs, grilled chicken or shrimp

Pasta Entrees are served after 5 p.m. and include a house salad and house made rolls

Children's Menu

For our younger guests 10 and under

Starters

SEASONAL FRESH FRUIT PLATE 6

SHRIMP COCKTAIL 8

VEGETABLE STICKS WITH RANCH 5

HOUSE SALAD

With your choice of dressing 4

Entrees

CHEESE QUESADILLAS

Flour tortillas filled with shredded Mexican cheeses and grilled to perfection 7

CHAR-BROILED MINI ANGUS BURGERS

Topped with American, Swiss or Cheddar cheese,
lettuce and tomato 7

MARINATED GRILLED CHICKEN BREAST

Boneless chicken breast grilled to perfection with
mashed potatoes and vegetable 9

GOURMET GRILLED CHEESE SANDWICH

Texas toast topped with American, mozzarella and cheddar cheese melted to perfection 6

PENNE PASTA

With marinara, alfredo or butter sauce 8

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