

STARTERS

Beef Sliders 7

Three grass fed mini burgers with cheddar cheese on grilled brioche rolls

Southwestern Shrimp 10

Marinated, char-grilled shrimp served with an avocado salsa

Mozzarella Sticks 7.5

Homemade wonton wrapped mozzarella cheese with roasted tomato basil sauce

OLC Crab Cakes 12

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

Quesadillas 7

Grilled flour tortilla with organic white cheddar and Monterey jack cheese, served with sour cream and salsa

SALADS

Farmer Salad 8.5

Farm fresh produce and lettuce, delivered weekly from local farms, tossed with a seasonal vinaigrette

Apple-Castle Rock Blue Cheese 9.5

Mixed greens topped with Door County dried cherries, sliced apples, toasted almonds, blue cheese and apple cider vinaigrette

Tropical Salad 8.5

Sliced strawberries, Mandarin oranges, toasted almonds and bacon over mixed greens with honey tropical dressing

Garden Salad 8.5

Mixed greens topped with cucumbers, cherry tomatoes, carrots, feta, homemade croutons and your choice of dressing

French Salad 8.5

Spinach tossed in a country mustard vinaigrette with roasted red peppers and asparagus, feta cheese and crispy red skin potatoes

**Entrée salads served with French roll and butter
Entrée salads available as side salads, but without roll and butter. All dressing are gluten free**

Available Toppings

Grilled Bell & Evans chicken breast 6 oz.	5.00
Almond Bell & Evans chicken breast	5.50
Oven-roasted turkey	4.00
Sunday Farm organic pastured chicken	5.50
Grilled shrimp	7.50
Grilled seafood	8.50

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

SANDWICHES

Bacon and Cheddar Burger 9.5

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

Seafood Sandwich 13

Char-grilled seafood with lettuce, tomato, red onions, grilled roll and side of tartar sauce

Triple Decker Club 7.5

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

Wisconsin Beef Melt 9

Slow-cooked, dry aged, grass fed beef with red wine sauce, white cheddar and Monterey Jack cheese served on an egg wash roll

Veggie Burger 7.5

Veggie burger with melted cheddar, red onion, tomato, spinach, avocado and creamy roasted garlic dressing on a grilled wheat roll

BLT 7

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

Crab Cake Sandwich 12

Sautéed crab cake with rémoulade sauce and fried shallots on a grilled roll

Thai Wrap 9.5

Turkey, spinach, carrot, cucumber, avocado, and Mandarin oranges with an Asian dressing

Steak Sandwich 15

Char-grilled 5 oz. tenderloin with fried shallots and chive butter served on a grilled roll

Wrap it! Any sandwich is available in a flour tortilla

**Sandwiches served with homemade potato chips
Substitute fries for one dollar or sweet
potato fries for two dollars**

SPECIALTIES

Spring Pasta 14.5

Penne pasta tossed with a mushroom medley and locally grown asparagus, finished with a rich cream sauce and parmesan cheese

New York Steak 25

Char-grilled 10 oz. steak with sliced red skins and sautéed farm fresh vegetables

Filet Mignon 30

Seared 8 oz. filet served with sliced red skins and sautéed farm fresh vegetables

Whitefish 17

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

Bell and Evans Chicken Breast 18

Grilled chicken breast served over quinoa with a spinach- mushroom medley, topped with a basil cream sauce

Fajita Steak Sandwich 16

Seared tenderloin with onions, peppers, mixed cheese and salsa served on a grilled roll

A MATTER OF TASTE!

Greetings to all!

Below is a list of some of the things we do here at the Club. I think it all comes down to quality. Sometimes you can taste it, such as freshly flown in seafood or just picked locally grown produce. Other times you can't, such as Trans fat free foods. Regardless, I believe the food served here at the Club, "your Club", is the best quality in the area.

Local, sustainably grown food – last year 35% or sixty-five thousand dollars of our food budget went to buying food straight from local farmers. Not only do I think the flavor is superior, I think it is important to support local farms. I like to know where and how our food is grown.

Trans fat free oils – This is the eighth year we have used trans fat frying oil. As a chef who feeds people, I feel some responsibility in researching, purchasing and using healthy ingredients. This is the fifth year we are using Trans fat free oil in all other cooking, such as house made salad dressing.

*****Meats** – Antibiotic and growth hormone free, pastured or free range, chicken and eggs, burgers. For a complete listing of our farms at www.wisconsinlocalfood.com.

This is a partial list of some of the things we do at the Club. Some of the things you can taste; others maybe not. People all over this country are starting to take a second look at food, especially locally and sustainably grown. Whether it's what they eat or what they feed to their children, people want fresh, tasty and healthy food. I look at the Club as the members' second home. I try to balance creativity with using the best nutritious and quality food I can. If you have any specific concerns, please give me a call.



DAILY SPECIALS

Tuesday Night

Half price Bottle of Wine

Wednesday Night

\$7 Margaritas-

Served any way you prefer!

Thursday Night

\$7 Martinis-Your Choice!

Friday Night

\$2 Tap Beers

Saturday Night

\$5 Level Vodka Drinks-

Served any way you prefer!



Tuesday Night

Build your own salad!

Wednesday Night

Pot roast nachos

Thursday Lunch

Build your own salad!

Sunday Night

Burger special