

La Crosse Country Club



Appetizers

Crispy Calamari

Mango-Pineapple Sauce
\$5

Jumbo Shrimp Cocktail

House made cocktail sauce,
lemon wedge
\$8

Haystack Onion Rings

A Club Favorite!
\$4

Blue Crab Cakes

Whole grain mustard sauce,
potato gaufettes
\$7

Grilled Flatbread

Basil pesto, garlic oil,
prosciutto, kalamata olives,
feta cheese, chervil
\$5

Artichoke Spinach Dip

Pita chips
\$6



Entrée Salads

Oriental Chicken Salad

Red bell peppers, water chestnuts,
cucumbers, almonds, wonton crisps,
mandarin oranges, sesame dressing
\$11 Half \$7

Chicken Caesar Salad

Parmesan cheese, garlic croutons,
classic dressing
\$10 Half \$7

Starter Choices

Soup de Jour

Fresh Fruit Cup

House Salad

Organic mixed greens topped with
cucumbers, tomatoes, carrots,
parmesan cheese, and toasted
pine nuts

Chopped or Wedge Salad

Iceberg, tomatoes, cucumbers,
bacon bits, bleu cheese crumbles,
hard boiled egg

Spinach Salad

Topped with red onion rings,
bacon bits, hard boiled eggs, and
hot bacon vinaigrette

Classic Caesar Salad

Chopped romaine lettuce tossed
with our own creamy dressing and
garnished with fresh shredded
parmesan cheese, croutons,
and anchovies

Chef's Salad

Turkey, ham, cheddar, Swiss, cucumbers,
tomatoes, red onions, hard boiled eggs
\$11 Half \$7

LCC Chopped Salad

Bacon, blue cheese, hard boiled egg,
cucumbers, tomatoes, grilled flat iron steak
\$12 Half \$8

Sandwiches

Served with your choice of fries, kettle chips, cottage cheese, fruit cup, soup, sweet potato fries, or side salad

Smoked Turkey Club

Apple wood smoked bacon, lettuce, mayo, tomato, sourdough, toast, side selection
\$8

Chicken Quesadillas

Onions, peppers, pepper jack cheese, salsa, sour cream, guacamole
\$9

Ham & Cheese Panini

Cheddar, muenster, sourdough, side selection
\$7

Classic Reuben

Corned beef, Thousand Island dressing, sauerkraut, Swiss, marble rye, side selection
\$8

Fish Tacos

Mahi mahi, cilantro rice, black beans, flour tortillas
\$9

Chicken BLT Wrap

Romaine, tomato, black olives, bacon, parmesan, ranch dressing, side selection
\$8

Vegetable Fajitas

Red peppers, green peppers, red onions, portabella mushrooms, flour tortillas, black beans, cilantro rice
\$8

LCC Hamburger

Lettuce, tomato, red onion, pickle
\$7.50
Add sautéed onions, mushrooms, cheese .50 Add bacon \$1

Nightly Specials

Tuesday

Seafood Pasta Bar \$17

Wednesday

Prime Rib & Popovers
Queen Cut \$17
King Cut \$21

Thursday

Men's Night Special
Ask your server for details

Friday

Broasted Chicken or Cod Dinner
Chicken \$14 Half \$9.50
All white chicken add \$1

Cod \$14 Half \$9.50
(served batter fried, broiled, or pan fried)

Fish & Chicken Combo \$14
All white chicken add \$1

Fish Sandwich with fries \$8

Salad Bar \$8

Starch Options

Roasted Potato
Wild Rice
Champ Potato

Au Gratin Potato
Garlic Mashed
Baked Potato
Extra Veggies

American Fries
French Fries
Sweet Potato Fries

From the Land

Liver and Onions

8oz of beef liver, with demi glace, bacon, and sauteed mixed onions
\$13 Half \$8.75

Heart of Sirloin

10 oz, sautéed mushrooms and onions
\$16

Tenderloin Tips

Onions, mushrooms, demi glace
\$17 Half \$11.50

NY Strip Steak

12 oz, veal demi
\$23

Filet Mignon

6 oz, wild mushroom demi, bleu cheese
\$26

Chicken Marsala

Wild mushrooms, angel hair pasta
\$16 Half \$10.75

Chicken Artichoke Penne

Artichokes, basil, garlic, tomatoes, parmesan cheese sauce
\$16 Half \$10.75

Duroc Weiner Schnitzel

Three breaded cutlets, spaetzels, mushrooms, tomatoes, and capers
\$18 Half \$12

Duroc Pork Tenderloin

Caramelized onion and apple wood bacon compote, roasted yellow pepper sauce
\$19

From the Sea

Pecan Crusted Walleye

Citrus Supremes, lemon beurre blanc sauce
\$18

Seafood Portofino

Bay scallops, shrimp, mussels, angel hair pasta, garlic butter sauce
\$18 Half \$12

Seared Salmon

Lemon Beurre Blanc
\$18

Coquilles St. Jacques

Sea scallops, wild mushrooms, morney sauce, parmesan cheese
\$20 Half \$13.50

Blackened Tilapia

Citrus Bearnaise sauce
\$15

Batter fried Jumbo Shrimp

\$19 Half \$12.75

Lobster Tail

8-10oz cold water tail with drawn butter
\$29

Vegetarian Delights

Teriyaki Stir Fry

Oriental Vegetables in our own sweet sauce with white rice and cashews
\$15 Half \$10

Portabella Ravioli

Mushrooms ravioli, grilled portabella, parmesan cream sauce, scallions, tomatoes, parmesan cheese
\$16 Half \$10.75

Stuffed Red Pepper

Cous cous salad, coconut curry sauce, sautéed mixed vegetables
\$15

Executive Chef Darcy Sonsalla would be happy to accommodate any special dietary requests or food allergies. Please inform your server, and enjoy your dinner.

Monthly Features Menu

Appetizers

Fried Tomato Timbale

Parmesan crusted farm raised tomatoes,
blue crab meat, chive vinaigrette,
balsamic reduction
\$6

Beef Carpaccio

Raw beef tenderloin topped with
parmesan cheese, black pepper, truffle
oil, and capers, with crostini
\$8

Lobster and Couscous Salad

Saffron cooked couscous, chives, brown
butter, hard boiled egg, diced
tomatoes, and capers
\$10

Featured Wines

Stella Maris Red Blend

\$8.95/Glass \$36/Bottle

Pine Ridge Chenin Blanc

\$8.00/Glass \$30/Bottle

Entrees

Sushi Grade Ahi Tuna

Seared rare and paired with an Asian
slaw and sweet soy glaze
\$21

Paella

Smoked mussels, shrimp, scallops,
andouille sausage, corn, and
peas cooked in a saffron seafood
stock with cilantro rice
\$20

Chicken and Prosciutto Tortellini

In a sun dried tomato and
gorgonzola cream sauce with
wild mushrooms
\$17

Grilled Veal Chop

Herb marinated and served with a
sweet pepper couscous with exotic
mushrooms and bleu cheese crumbles
\$25

Dessert

Chocolate Mascarpone Pearl Cake

\$4.50