

La Crosse Country Club



Appetizers

Crispy Calamari
Flash fried with mango
sesame vinaigrette
\$5.50

Haystack Onions
A club favorite!
\$4

Fried Pork Dumplings
With Ponzu sauce
\$6

Crab Cakes
2 cakes with mixed
greens and honey
mustard sauce
\$8.50



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

Lighter Fare

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

LCC Burger

6 oz patty with lettuce, tomato, red onion, pickle, and fries
\$8 add bacon or cheese \$1

Chicken Quesadilla

Peppers, onions, pepper jack cheese, sour cream, guacamole
\$9

Sicilian Pork Sandwich

Sauteed pork loin with peppers and onions with a sun dried tomato vinaigrette
\$7

Chef Salad

Iceberg lettuce, ham, turkey, tomatoes, cucumbers, hard boiled egg, cheddar and swiss cheeses
\$11 Half \$7.25

Beef Liver and Onions

With veal demi glace
\$12 Half \$8

Cider Chicken

Glazed boneless breast with butternut squash ravioli
\$12 Half \$8

Entrees

Batter Fried Shrimp

6 beer battered gulf shrimp with
tarter sauce

\$17 Half \$11.25

Pan Fried Canadian Walleye

\$18

Pan Blackened Tilapia and Scallops

With citrus béarnaise sauce

\$17

Portabella Mushroom Ravioli

Grilled portabella atop mushroom ravioli in
a parmesan cream sauce with asparagus

\$15 Half \$10

Weiner Schnitzel

3 pork cutlets topped with sautéed
mushrooms, tomatoes, and capers
with spaetzels

\$16 Half \$10.50

Tenderloin Tips

Sautéed with onions and mushrooms in a
red wine demi glace

\$16 Half \$10.50

Grilled Angus Ribeye

12 oz cut smothered with sautéed
mushrooms and onions

\$22

Angus Filet Mignon

6 oz cut with a red wine mushroom sauce

\$26

Nightly Specials

Wednesday

Prime Rib & Popovers

Queen Cut \$17

King Cut \$21

Thursday

Baby Back Pork Ribs

Whole Rack \$20

Half Rack \$15

Friday

Broasted Chicken or Cod Dinner

(Cod served batter fried, broiled, or pan fried)

Chicken \$14 Half \$9.50

All white chicken add \$1.50

Fish & Chicken Combo \$14

All white chicken add \$1.50

Fish Sandwich with fries \$8

Salad Bar Buffet \$8



Desserts

Tiramisu

Crème Brule

Turtle Sundae

Chocolate Mousse Pie

\$5

Mini Desserts

Key Lime

Cheesecake

Hot Lava Cake

\$3.50