



SHADOW LAKE

GOLF & RACQUET CLUB

LUNCH MENU

FIRE STARTERS

French Onion Gratin 5

Caramelized onion, beef broth, sherry, garlic crouton, provolone and Swiss

Shadow Lake Chowder Cup 5 | Bowl 7

Clams, shrimp, scallops, cream, bacon and potatoes

Soup du Jour Cup 4 | Bowl 6

Chef Dave's daily creation

Chicken Tenders (4) 9

Crispy pepper breaded served with French fries and your choice of BBQ or bleu cheese

Famous Quesadilla 11

Herbed tortilla, cheddar, peppers, onions, bacon, Chiavetta's chicken, salsa, sour cream | *Vegetarian option available*

Mozzarella Sticks (5) 7

Battered and deep fried served with house marinara

Mushroom Flatbread 10

Naan, truffle alfredo, caramelized onions and leeks, capers, mozzarella, asiago

Potato Skins (4) 7

Cheddar, bacon, scallions, sour cream

Wings or 6 for 8 | 12 for 15

Boneless Wings ½ lb. for 8 | 1 lb. for 15

Jumbo roasters or our famous boneless available

Buffalo Style, Char-B-Que, Honey Country,

Fiery Gochujang, Eddy's Dry Rub

Served with celery, carrots and bleu cheese

Side Salads 3.5

Appetizer-sized portions of our House Salad, Caesar Salad, or Granny Apple Salad

ENTRÉE SALADS

All Entrée Salads served with warm breads, oil and vinegar and butters

Granny Apple Chicken 12

Mesclun greens, sliced apple, crumbly bleu cheese, candied walnuts, Chiavetta's chicken *Vegetarian option available*

Salmon Caesar 13

Crisp romaine, asiago, garlic crouton, house Caesar dressing, 4 oz. grilled Aukra salmon *Vegetarian option available*

Tenderloin Grain Bowl 18

Baby arugula, gorgonzola, pickled beets, toasted barley, pickled onion, warm mushroom vinaigrette, 4 oz. sliced Autumn's Harvest beef tenderloin *Vegetarian option available*

Winter Spinach Salad 11

Baby Spinach, dried cranberries, crispy pancetta, toasted almonds, chevre, Butternut Squash seed oil dressing



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SANDWICHES

All sandwiches served with fries or add \$2.00 for fruit salad, onion rings or sweet potato fries

Dip at the Lake **14**

Shaved prime rib, caramelized onion, smoked cheddar, onion sub roll, au jus

California Reuben **13**

Roast turkey, coleslaw, Swiss, 1000 Island, guacamole, seeded rye

Chimichanga **11**

Sweet potato, black bean, cotija cheese, sweet corn, bell pepper, mango salsa, chipotle crema, crispy tortilla

The Toasted Club **12**

Turkey, ham, or both, with bacon, lettuce, tomato, mayo, choice of bread

Pastrami Reuben **13**

Pastrami, dill Havarti, pickled onion, kraut, 1000 Island, honey mustard, seeded rye

Turkey Apple Melt **13**

Shaved turkey, sliced apple, bacon, brie, cranberry-horseradish spread, open-faced on grilled ciabatta

Build Your Own Burger or Chicken **12**

8 oz. beef patty or Chiavetta's chicken with lettuce, tomato, onion on classic twist roll

Add Bacon **2**

Additional Toppings **.25** each

Cheddar, Swiss, American, Cooper, Havarti, Smoked Cheddar, Brie, Grilled Onions, Grilled Peppers, Sautéed Mushrooms, Meat Hot Sauce

Hunter Burger **14**

8 oz. patty, sautéed mushrooms, horseradish pickles, Swiss, American cheese, meat hot sauce, sharp mustard, lettuce, tomato, onion, classic twist roll

Turkey Burger **12**

House recipe turkey burger, roasted red pepper, pesto aioli, Havarti, dressed arugula, Hawaiian roll

Ask your server about
Chef's Daily Lunch Features

HOMESTYLE OPTIONS

Turkey Sandwich **13**

Roasted turkey, stuffing bread, cranberry sauce, gravy

Dave's Famous Meat Loaf **16**

Bacon wrapped and tomato basted, served with mashed potatoes, seasonal vegetable, beef gravy

Lake French **16**

Egg battered cod, rice pilaf, seasonal vegetable, lemon – sherry butter

Pot Roast **18**

Slow burgundy stewed beef chuck, roasted root vegetables, mashed potatoes, crispy onion

Penne a la Bolognese **13**

Penne pasta, house made meat sauce, garlic baguette, asiago

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