
SMALL PLATES

Hush Puppies 9
Nashville Style

Tuna Tataki 12
Seared Tuna

Pickled Vegetables 6

Beet Burnt Ends 9
Double smoked, Goat Cheese

Banana Peppers 11
Cheese, Garlic

Cheese Board 12
Served with Seasonal Accompaniments

SOUPS & SALADS

French Onion Soup 6
Croutons, Provolone

Soup Du Jour 5

Gem Salad 8
Pickled Onion, Tomato, Bacon, Crouton, Blue Cheese Dressing

Caesar 9
Chopped Romaine, Caesar Dressing, Croutons, Parmesan

Seasonal 10
Arugula, Peach, Goat Cheese, Sunflower Seeds, Honey Vinaigrette

Add Chicken 5 / Tuna 6

ENTREES

Tuna Steak 21

Black Rice, Napa Cabbage Slaw

Salmon 27

Pastrami Cured Cantaloupe, Risotto, Mint Pesto

Scallops 28

Fingerlings, Corn Salsa, Pea Puree, Bacon

Vegetable Curry 18

Black Rice, Yellow Curry, Coconut Milk, Seasonal Vegetable

Chicken Milanese 18

Arugula Salad, Parmesan, Balsamic Reduction

Lamb Loin 29

Mashed Potato, Swiss Chard, Mustard Demi

Duck Breast 28

Sweet Potato Puree, Asparagus, Dressed Arugula

Filet Mignon 36

Mashed Potato, Brussel Sprouts, Demi-Glace

Prime Strip Steak 29

Potato Croquette, Asparagus, Truffle Butter

*Entrees include soup du jour or house salad

FISH FRY

Only available on Fridays

All fish fry orders are served with French Fries, Pasta Salad and Cole Slaw

Beer Battered, Cajun, Lemon Pepper, Breaded, or Broiled

Whole 17 Half 12

LANCASTER COUNTRY CLUB
CHEF GREG KWIATEK