

The LOUNGE


at LAUREL OAK COUNTRY CLUB



SOUPS & SALADS

CARROT GINGER BISQUE **NEW** 
With maple crema and fried shallots

PORK BELLY & BEET SALAD **NEW**
Little gem lettuce topped with crispy pork, pickled beets, candied walnuts, and Gorgonzola cheese, served with sangria vinaigrette

BIG ITALIAN SALAD **NEW** 
Butter lettuce topped with giardiniera, salami, provolone, Parmesan, tomatoes and olives, served with white balsamic vinaigrette

BURRATA SALAD **NEW** 
Little gem lettuce, heirloom tomatoes, basil and olive oil, drizzled with a 15-year aged balsamic glaze

HOUSE SALAD  
Mixed greens topped with cucumbers, tomatoes and carrots, served with your choice of dressing

CLASSIC CAESAR
Crisp romaine lettuce tossed with Parmesan cheese, croutons and a creamy Caesar dressing

ADDITIONS

Grilled or Crispy Chicken | Grilled Shrimp | Grilled Filet | Pan-Seared Salmon

DRESSINGS

Balsamic Vinaigrette | Blue Cheese | Caesar | Honey Mustard Ranch | Sangria Vinaigrette | White Balsamic Vinaigrette

SHARABLES


SMOKED FISH DIP **NEW**
House-smoked fish dip served with sweet gherkin pickles, crudités, crackers and baguette


CHARCUTERIE
Cured meats, artisan cheeses, house pickles, fig jam and crusty baguette

CALAMARI **NEW**
Served with house-pickled giardiniera, crispy herbs, and a lemon-garlic aioli


CRISPY ZUCCHINI FRIES 
Served with a green goddess sauce

CHICKEN LEMONGRASS DUMPLINGS **NEW**
Steamed dumplings served with Asian slaw and yuzu dipping sauce

ROASTED VEGETABLE FLATBREAD **NEW** 
Topped with roasted vegetables, mozzarella cheese, heirloom tomatoes, pesto, basil and balsamic

CHILE CON QUESO DIP **NEW** 
Queso blanco, cheddar, pepper-Jack cheese with roasted poblano peppers and chiles, served with fresh tortilla chips

HANDHELDS



All sandwiches are served on your choice of white bread, whole wheat bread, rye bread or a wrap
Substitute gluten free bread 
Served with your choice of side: house-made chips, coleslaw or fresh fruit
Substitute fries or sweet potato fries or onion rings

TRAILBLAZER BURGER
8 oz special blend beef patty topped with caramelized onions, sharp cheddar cheese, house-made bacon, lettuce, tomato and cowboy sauce

BRISKET GRILLED CHEESE **NEW**
Pulled smoked brisket topped with bacon jam and American cheese, served on grilled panini bread

NASHVILLE HOT CHICKEN SANDWICH
Southern fried chicken breast topped with a hot honey sauce and dill pickles, served on a brioche bun with mayonnaise

KOREAN BBQ SLOPPY JOE **NEW**
Sweet and spicy beef, kimchi, scallions, and sesame seeds, served on a brioche bun

 - Gluten Free |  - Vegan or Vegetarian | MP - Market Price

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.

ENTRÉES

RAMEN BOWL **NEW**

Chicken broth with shiitake mushrooms, carrots, napa cabbage, ramen noodles, soft-boiled egg and your choice of crispy pork belly, shrimp or short rib

ROASTED CHICKEN BREAST **NEW**

Joyce Farms chicken served with mashed potatoes, green beans, cranberry sauce and chicken jus

SEARED DIVER SCALLOPS **NEW**

Served with brown butter, sage, angel hair pasta and beurre fondue

RIGATONI BOLOGNESE **NEW**

Beef ragu, pork and vegetables, tossed with fresh rigatoni and Parmesan cheese

KOREAN SHORT RIBS **NEW**

Grilled boneless short ribs served with Korean barbecue sauce, rice and broccolini










SHRIMP SCAMPI ANGEL HAIR

Key West pink shrimp with garlic, fennel, spinach, tomatoes and fine herbs in a scampi sauce, served over fresh angel hair pasta

BUILD YOUR OWN CREATION

Select one protein, one sauce, one starch and one vegetable

PROTEINS

GRILLED BRANZINO	
CANADIAN SALMON	
CHILEAN SEA BASS	
GROUPEL	
DIVER SCALLOPS	
BONE-IN CHICKEN BREAST	
TOMAHAWK PORK CHOP	
14 OZ NEW YORK STRIP	
8 OZ FILET MIGNON	

SAUCES

BÉARNAISE | BACON JAM
LEMON BEURRE BLANC | GARLIC-HERB BUTTER
ORANGE-MISO | PICCATA | KOREAN BARBECUE

STARCHES

BASMATI RICE PILAF
ANGEL HAIR PASTA | MAC & CHEESE
MASHED POTATOES | BAKED POTATO
FRENCH FRIES | SWEET POTATO FRIES
ONION RINGS | ZUCCHINI FRIES
MUSHROOM RISOTTO

VEGETABLES

BRUSSELS SPROUTS | CHARRED BROCCOLINI
CREAMED SPINACH | ROASTED CAULIFLOWER
BABY CARROTS | ASPARAGUS | GREEN BEANS

VEGETARIAN

FALAFEL PITA

Loaded with hummus, heirloom tomatoes, red onion, edamame, tzatziki sauce and fresh mint, served on pita bread

VEGETABLE RAMEN BOWL **NEW**



Vegetable broth with shiitake mushrooms, carrots, napa cabbage, ramen noodles and tofu

CAULIFLOWER STEAK **NEW**

Roasted cauliflower served with Korean barbecue sauce, sesame seeds, scallions and rice

MUSHROOM RISOTTO **NEW**

Wild mushrooms, porcini broth, thyme, radicchio and crème fraîche

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DESSERTS

LIMONCELLO CAKE

Lemon layer cake with mascarpone cream and raspberry coulis

CRÈME BRÛLÉE

Baked vanilla custard topped with caramelized sugar and fresh berries

CHOCOLATE LAYER CAKE

*Chocolate cake with chocolate fudge icing,
topped with whipped cream and a strawberry*

APPLE PIE

*Apples, cinnamon and lemon zest in a flaky crust
a la Mode*

ICE CREAM

*Choice of flavor, served by the scoop:
Vanilla | Chocolate | Butter Pecan | Mango Sorbet*

CRAFT COCKTAILS

ESPRESSO MARTINI

*Tito's Vodka, Mr. Coffee and fresh espresso,
garnished with a dark chocolate espresso bean*

MANGO MARGARITA

*Casamigos Tequila, mango margarita mix and triple sec,
garnished with a tajin rum, tamarindo stick and lime*

GRAPEFRUIT GIMLET

*Tito's Vodka, fresh grapefruit juice and champagne,
garnished with dehydrated grapefruit and a sugar rim*

LOOF

*Laurel Oak Old Fashioned: Bulleit Bourbon and bitters,
garnished with a candied orange twist and dirty cherry*

THE VT

*Tito's Vodka, tonic and St. Germain,
garnished with candied ginger and a lime twist*

WHITE COSMOPOLITAN

*Absolut Citron Vodka, Cointreau, fresh lime juice and white cranberry juice,
garnished with dehydrated dragon fruit*

Please drink responsibly

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