




The LOUNGE

at LAUREL OAK COUNTRY CLUB

SOUPS & SALADS

LAUREL OAK CHILI **NEW**
FRENCH ONION CROCK **NEW** 
SOUP DU JOUR

LAUREL OAK SALAD 
Butter lettuce topped with smoked ham, Swiss cheese, green olives, tomatoes, Parmesan cheese and shaved onion with Laurel Oak vinaigrette

COBB SALAD 
Butter lettuce topped with grilled chicken, crispy bacon, fresh avocado, corn, tomatoes, hard-boiled egg and blue cheese crumbles with Brown Derby vinaigrette

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

ASIAN CHICKEN SALAD
Butter lettuce topped with grilled chicken, apples, oranges, cucumbers, peppers, edamame, cashews and crunchy wontons, served with an orange-ginger dressing

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


ADDITIONS


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


DRESSINGS

*Blue Cheese | Caesar | Orange-Ginger | Honey Mustard | Ranch
Brown Derby Vinaigrette | Balsamic Vinaigrette | Laurel Oak Vinaigrette | White Balsamic Vinaigrette*

SHARABLES

SIGNATURE WINGS 
Twelve large traditional chicken wings tossed in your choice of sauce: Garlic Parmesan, Korean BBQ, Buffalo or Hot, served with celery, carrots, ranch or blue cheese dressing


CHEESE QUESADILLA 
Loaded with cheddar-jack cheese, sautéed peppers and onions | Add chicken, shrimp or short rib

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

BOOM BOOM SHRIMP TACOS **NEW**
Two or three tacos topped with pico de gallo, boom boom sauce, avocado-tomato salad and queso fresco

BEEF BRISKET TACOS
Two or three tacos topped with pico de gallo, baja aioli, pickled onion, avocado-tomato salad and queso fresco


CRISPY ZUCCHINI FRIES **NEW** 
Served with a green goddess sauce

AVOCADO TOAST **NEW** 
Toasted rustic bread topped with crushed avocado, whipped feta, red onion, arugula and heirloom tomatoes

 - Gluten Free |  - Vegan or Vegetarian

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.

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

DELI BOARD

Ham, turkey, corned beef, pastrami or liverwurst
Tuna, chicken, curry chicken or egg salad

LAUREL OAK STEAK BURGER

Topped with lettuce, tomato, onion, pickle and
choice of cheese, served on a brioche bun
Black bean patty substitute available
Add sautéed onions, bacon or mushrooms

CLASSIC REUBEN

Shaved corned beef, Swiss cheese, house-made
sauerkraut and Thousand Island dressing on grilled rye

CHICKEN & AVOCADO WRAP

Grilled chicken, avocado, tomato, spinach, bacon and
cheddar-jack cheese with Green Goddess dressing

SHRIMP SALAD CROISSANT

Shrimp, celery, green onion, parsley, tarragon, chives,
mayonnaise and arugula, served on a flaky croissant

BRISKET GRILLED CHEESE **NEW**

Pulled smoked brisket topped with bacon jam and
American cheese, served on grilled panini bread

GREEN GODDESS SANDWICH

Fresh mozzarella, avocado, cucumber, bibb lettuce,
alfalfa sprouts and Green Goddess aioli on whole
wheat bread

ADDITIONAL SIDES

Fresh Fruit | Coleslaw
French Fries | Sweet Potato Fries
House-Made Chips | Onion Rings

SIDE BY SIDE

Select two of the following:

Half Salad: Caesar or Laurel Oak Salad

Cup of Soup: House-Made Chili or Soup du Jour

Half Sandwich: Deli Board or Classic Reuben

GROUPER SANDWICH

Grilled, blackened or fried topped with lettuce, onion,
tomato and a house-made remoulade, served on a
brioche bun with a side of tartar sauce

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

FALAFEL PITA **NEW**

Hummus, heirloom tomatoes, red onion, edamame,
tzatziki sauce and fresh mint, served on pita bread

LAUREL OAK CLUB SANDWICH **NEW**

Triple decker of sliced ham, turkey, bacon, cheddar
cheese, mayonnaise, lettuce and tomatoes, served on
toasted white bread


PLANT-BASED EMBELLISHMENTS

Vegan Mozzarella Cheese | Feta Cheese
Plant-Based Pulled Chicken or Beef

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BUILD YOUR OWN PIE

Gluten free crust available +2 

PERSONAL PIZZA 14 | LARGE PIZZA 18

Served with your choice of toppings:

CLASSIC TOPPINGS

\$.50 each for personal, \$1 each for large

Extra Cheese | Blue Cheese | Basil Pesto | Pepperoni | Sausage | Bacon
Capicola | Spinach | Banana Peppers | Mushrooms | Black Olives | Onions
Anchovies | Mixed Green & Red Peppers | Roma Tomatoes | Jalapeños

PREMIUM TOPPINGS

\$1 each for personal, \$2 each for large

Goat Cheese | Feta Cheese | Artichokes | Shrimp

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CRAFT COCKTAILS

ESPRESSO MARTINI 14

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

MANGO MARGARITA 12

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

GRAPEFRUIT GIMLET 14

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

LOOF 18

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

THE VT 12

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

WHITE COSMOPOLITAN 12

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

Please drink responsibly