



Appetizers

Soup Du Jour
5/8

Jumbo Lump Crab Napoleon

Jumbo Lump Crab meat tossed with citrus vinaigrette and roasted red peppers layered between crispy wonton skins.

12

BBQ Tasting

A regional sampling of house smoked pulled pork barbeque featuring Memphis style with pickled squash, Eastern Carolina style with slaw and South Carolina mustard based. Served on jalapeno corncakes.

10

Fried Lobster Tail

Flash fried 4 oz Maine Lobster tail with gaufrette potatoes and a honey mustard dipping sauce.

14

Tomato and Camembert Tart

Fresh tomatoes, herbs and Camembert cheese baked in a flaky pastry crust.

8

Salads

LBC House Salad

Hearts of romaine and bibb lettuces tossed with basil vinaigrette, Point Reyes blue cheese, bell peppers, hearts of palm, garbanzo beans, boiled egg, and diced tomato.

9

Classic Caesar

Hearts of romaine tossed in Caesar dressing with croutons, Pecorino Romano cheese and a parmesan crisp.

8

American Wedge

Bibb lettuce with bacon, blue cheese crumbles, tomatoes, and red onion with ranch dressing.

8

Arugula Citrus Salad

Baby arugula, grapefruit and blood orange supremes, goat cheese and asparagus tips tossed with a ginger and honey vinaigrette.

9

Club Favorites

Served with choice of sides

Tee Time Burger

Fresh Angus ground beef cooked to order on a toasted brioche bun with bibb lettuce, sliced tomato, red onion and a pickle spear.

10

Cali Wrap

Oven roasted turkey, bacon, tomatoes, avocado, sprouts and chili lime aioli wrapped in warm chipotle tortilla.

9

Pretzel Club

Turkey, ham, apple wood bacon, bibb lettuce, tomato, Swiss and cheddar cheese and mayonnaise on a soft pretzel roll.

10

Entrees

LBC Filet of Angus Beef

8 oz. Certified Angus beef prepared seasonally with the freshest pairings and sauces.

34/28

Cap of Ribeye

Butter and herb basted with braised Swiss chard and Lyonnaise potatoes served with bourbon demi glace.

27

Kurobuta Pork Chop

Grilled bone in pork chop with sharp cheddar mac, broccoli rabe and topped with an apple pear chutney.

24

Springer Mountain Farms Chicken Breast

Paneed chicken breast with wild rice pilaf and glazed baby carrots. Finished with a whole grain mustard sauce.

20

Seafood Mixed Grill

Grilled lobster, scallops, shrimp, and seasonal fish over fettuccini with sauteed peppers in a creamy white wine sauce.

30

Cape Black Bass

Pan roasted Black Bass over herbed gnocchi and broccoli rabe topped with roasted red pepper, hazelnut and thyme relish.

22

Pan Roasted Scottish Salmon

Violet mustard and herb roasted Scottish salmon with roasted marble fingerling potatoes, baby Spinach drizzled with an herbed vinaigrette.

20