

Lake Quivira Country Club

Appetizers

Pepperoni & Jalapeno Flatbread	jalapenos, mushrooms and mozzarella	10
Sesame and White Soy Marinated Tuna Tartare	sriracha, wasabi puree, pickled ginger, carrot and cilantro salad with togarashi wontons	15
Antipasto	pistachio salami, roasted artichokes, roasted peppers, olive tapenade, manchigo and grilled baguette	14
East Coast Style Crab Cakes	spicy mustard sauce and a celery carrot parsnip salad	15
Wagyu Beef Swedish Meatball	covered with Swedish sauce and served with Swiss toast points	14
Lobster Fried Rice	crispy lobster, diced carrots, peas, scallions and scrambled egg, sushi rice	15

Soup & Salads

Butternut Squash & Pumpkin Bisque	GF Smoked Brisket Chili	GF Soup du Jour	cup/bowl	3.5/5
Side Salad: LQ Crescent Caesar BBLT LQ Harvest Salad				5
LQ Crescent	GF	mixed greens, avocado, hard boiled egg, bacon, tomato, boulevard dressing		13
BBLT Salad	GF	berries, grape tomatoes, chopped bacon, feta, mixed greens, raspberry vinaigrette		13
Santa Fe Tortilla Salad	GF V	crispy tortillas, layered with black bean-corn salsa, shredded lettuce, queso fresco, marinated carrots, roasted shallot-lime dressing, chimichurri		13
Waldorf	I	candied walnuts, celery, grapes, blue cheese coulis, petite lettuce tossed in a creamy sherry vinaigrette		13
LQ Harvest Salad		roasted acorn and butternut squash, pistachio hummus, aged parmesan, spicy pistachios, pretzel croutons drizzled with EVOO and sea salt		13
Arugula & Quinoa Salad		pine nuts, carrots, dried cherries, blueberries, avocado, fresh cherries, smoked olive oil vinaigrette		13
Add Chicken				1
Add Flat Iron*				2
Add Grilled or Blackened Salmon*				3
Add Grilled Gulf Shrimp				3

Light Fare

Crispy Chicken Sandwich*	smoked gouda, tomato jam, pickles, peppercorn ranch mayonnaise	12
Wagyu Sliders*	“secret sauce” shredded lettuce, sliced tomato, sesame buns	14
KC Smoked Ribeye Melt*	smoked ribeye, sautéed peppers and onions, American, Swiss, four cheese sauce, toasted ciabatta	14
Grilled Salmon BLT	hoagie bun, smoked bacon, lettuce, tomatoes and herb mayonnaise	14
Chimichurri Marinated Grilled Fish Tacos	pickled jicama and carrots, queso fresco, cilantro, sour cream, pico, crispy jalapenos, salsa and guacamole	15 14 ¹
LQ Angus Beef Burger* Bison Burger* Turkey Burger/Kobe		12/13/10/14
Served on an onion bun with choice of: American, Cheddar, Swiss, Pepper Jack or Bleu Cheese		

Sides

French Fries, Tater Tots, Sweet Potato Fries, Onion Rings, House Chips, Coleslaw, Fruit, Cottage Cheese, Side Salad, Potato Salad, Coleslaw

Lake Quivira Country Club

LQ Chophouse

5 oz Flat Iron Steak*	16
6 oz Tenderloin Filet*	30
12 oz Ribeye*	32
Bacon Wrapped Pork Tenderloins	18
12 oz Pork Chop w/Apple Butter	20
Skuna Bay Salmon finished with caper shallot butter sauce	24
Lamb Chops curry and garlic marinated	28
Mahi Mahi finished with caper shallot butter sauce	24
Sea Scallops finished with caper shallot butter sauce	28

All steaks served with LQ steak butter and balsamic mushroom relish. Chophouse entrees come with your choice of two sides.

Chophouse Sides

Maple Glazed Brussel Sprouts
Broccoli
Baked Potato
Twice Baked Potato
Whipped Potatoes
Smoked Gouda Scalloped Potato
Green Beans and Jarsnip Casserole with Crispy Onions
Sautéed Spinach with Baby Carrots and Roasted Root Vegetables
Substitute Cup of Soup \$1
Substitute Side Salad \$1

Entrees

All entrees served with your choice of soup or salad.

BBQ Glazed Meatloaf with caramelized onion jus, whipped potatoes and green beans	15
Blackened Mahi Mahi jambalaya style risotto, and spicy hollandaise	24
Stone Ground Mustard Poêle Skuna Salmon French lentils with candied carrots, fresh sage and Matignon of vegetables and bacon	24
Italian Sausage and Three Cheese Cannelloni with a parmesan crust, house marinara, and roasted garlic cream	16
Sautéed Chicken Piccata sautéed chicken breast, served over buttered angel hair with tomatoes and peas, finished with a caper and lemon butter sauce	16
Vegetable Pot Pie roasted root vegetables, spinach, mushrooms and sweet potatoes in a pumpkin velouté and topped with a rosemary and sea salt puff pastry	26
Bucatini Pasta and Chickpeas sautéed mushrooms, spinach, grape tomatoes, toasted pine nuts and Reggiano parmesan tossed in herb and lemon olive oil. Add chopped salmon \$3 or (3) sea scallops \$8	15

* The consumption of raw or undercooked meat, poultry, seafood, and egg products may increase the risk of food.