

LAKE QUIVIRA

DINNER MENU

Appetizers

Summer Caprese Salad GF V	10	Artisan Charcuterie Board	16
Bibb Lettuce, Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Dressing, finished with a drizzle of Balsamic Reduction		Chef's Selection of Fine Meats & Cheeses, served with Pickled Vegetables, Dijon Mustard, Grilled Bread and a Honey Comb	
Wings GF	12	Tuna Tartine	16
1 pound of wings, choice of Smoked & House Dry Rubbed, tossed in BBQ or tossed in Buffalo, Served with Celery and Ranch or Bleu Cheese		Sushi Grade Marinated Yellow Fin Tuna, White Soy Sauce, Togarashi, Cucumbers and Avacado, served on a Puff Pastry, Finished with a lightly fried Quail Egg	
Calamari	12	Flatbread	10
Buttermilk battered & fried with Spinach & Jalapenos, served with a Chili-Lime Sauce		Choice of 3 toppings Pepperoni, Sausage, Hamburger, Bacon, Ham, Peppers, Onions, Mushrooms, Jalapenos	
Beef Carpaccio Bruschetta	16	White Queso & Chips V	10
Rare Sliced Tenderloin served on Baguette Toast Points with Arugula, Reggiano Parmesan & Pine Nuts			

Soups

Cup - 3.5 Bowl - 5

Tomato Basil with Rye Croutons V
Chicken Tortilla with Tortillas Strips GF
Soup du Jour

Salads

House Salad GF V	5
Mixed Greens, Grape Tomatoes, Carrots, Cabbage, Onion, Choice of Dressing	
Shaved Brussel Sprout Salad GF V	7
Candied Pecans, Dried Apricots, Gorgonzola Cheese, Pickled Red Onion, Dijon Vinaigrette on a Bed of Brussel Petals	
LQ Crescent GF	7/13
Mixed Greens, Avocado, Hard-boiled Eggs, Bacon, Tomatoes, Boulevard Dressing	
Caesar Salad	7/13
Crisp Romaine, Parmesan, Croutons, Lemon, House-Made Caesar Dressing, finished with a Parmesan Crisp	
BBLT GF	7.5/14
Mixed Greens, Grape Tomatoes, Bacon, Berries, Feta, Raspberry Vinaigrette	
Arugula & Quinoa Salad GF V	14
Arugula, Quinoa, Pine Nuts, Carrots, Dried Cherries, Blueberries, Avocado, Smoked Olive Oil Vinaigrette	

Additions

Chicken (Grilled, Blackened or Fried)	3
Flat Iron Steak	4
Salmon (Grilled or Blackened)	4
Grilled Shrimp	4

Dressings Selections

Ranch, Fat Free Ranch, Bleu Cheese, Boulevard, Caesar, Italian, Honey Mustard, 1000 Island, Fat Free French, Balsamic Vinaigrette, Raspberry Vinaigrette, Olive Oil & Vinegar, Smoked Olive Oil Vinaigrette, Dijon Vinaigrette, Lavender Yogurt Dressing, Louie Dressing

Handhelds

All sandwiches served with one LQ side.

Upgrade to a Caesar, Crescent, BBLT Salad or Bowl of Soup for \$1.00.

Other Burger Selections

8oz All Natural Beef Burger	12
Local 8oz Bison Burger	14
Choice of: American, Cheddar, Swiss or Pepper Jack Brioche Bun with Lettuce, Tomato, Onion & Pickle Bacon (1.5) Sautéed Mushrooms (.50) Bleu Cheese (.50)	

Crispy Chicken Sandwich

Buttermilk Fried Chicken Breast on a Brioche Bun, topped with Smoked Gouda, House-Made Tomato Jam, Sliced Pickles & Peppercorn Ranch Mayonnaise

Beyond Meat Fresco Melt V

Griddled Sourdough, American and Swiss Cheese, LQ Sauce

LQ Ribeye Melt

Smoked Ribeye on Toasted Ciabatta with Sautéed Peppers & Onions, American & Swiss Cheese, smothered in a Four Cheese Sauce

Due to varying market pricing, prices are subject to change.

*Consuming raw or under cooked meat, poultry, shellfish or eggs may increase your risk food-borne illness.

LAKE QUIVIRA

DINNER MENU

Entree

*All Entrees are served with one LQ Side
Upgrade to a BBLT, Caesar, Crescent or Bowl of soup for \$1.00.*

Chicken Parmesan Parmesan breaded Chicken Breast topped with Fresh Mozzarella over Angel Hair Pasta served with House Marinara	18	Seared Beef Tournedos Oscar GF Seared Tenderloin topped with Lump Crab Meat, Potato Cakes, Asparagus, finished with Bearnaise	26
Chicken Tender Basket Three House breaded and fried Chicken Tenders, Crisp Fries, and your choice of BBQ, Ranch, Buffalo or Honey Mustard for dipping	14	Chilean Sea Bass GF Roasted in Olive Oil, served with Cauliflower, Pine Nuts, Capers, shaved Fennel, In Tomato Broth, finished with Basil Oil	32
Country Fried Steak Served with Mashed Potatoes and Green Beans	18		

LQ Chophouse

*All LQ Chophouse Entrees are served with two LQ sides.
Upgrade to a Brussels, BBLT, Caesar, Crescent or Bowl of soup for \$1.00.*

5oz Flat Iron Steak GF Served with Mushroom Salad & Steak Butter	24	Skuna Bay Salmon GF Served with a Caper Shallot Butter Sauce	25
6oz or 8oz Tenderloin Filet GF Served with Mushroom Salad & Steak Butter	32/38	12 Oz Pork Chop GF Served with house made Apple Butter	24
12oz Ribeye GF Served with Mushroom Salad & Steak Butter	36		

LQ Sides

Broccoli GF V	Baked Potato GF V
Sauteed Spinach GF V <i>Cooked with Shallots & Lemon</i>	Butter Whipped Potatoes GF V
Maple Brussel Sprouts V	House Fettuccine & Herb Cream Sauce V
Fruit Cup GF V	Asparagus GF V <i>Garnished with a pesto roasted cauliflower</i>
Cottage Cheese GF	Sauteed Green Beans GF V <i>Cooked with caramelized Pearl Onions & Mushrooms</i>
French Fries GF V	Coleslaw GF V
Tater Tots GF V	House Salad GF V
Sweet Potato Fries GF V	Cup of Soup
Onion Rings V	

Dessert

Ask our team about daily dessert features