

Lake Quivira Country Club

Starters

Pesto and Smoked Gouda Flatbread \$11 V NEW

Apples, arugula pesto, caramelized onions and smoked gouda

Verde Chicken Tamales \$12 GF NEW

Braised chicken with tomatillos and poblanos local organic corn mesa served with chili cream and pickled vegetables

Roasted Butternut Squash Hummus \$10 GF NEW

Puree of butternut squash, chic peas, garlic and smoked olive oil served with vegetables and whole grain crisps

Caramelized Bay Scallops \$14 GF NEW

Saffron, herb risotto and finished with a shell fish butter sauce

Fried Calamari \$12

Jalapenos, spinach, lime chili aioli

Braised Pork Rangoon \$12 NEW

Crispy wontons with braised pork, cabbage, carrots and cream cheese with gingered sweet and sour sauce

Soups and Salads

Soup du Jour | Roasted Butternut Squash & Pumpkin Bisque | Chicken Noodle Soup

Cup: \$3.50 Bowl: \$5

Side Salads \$5

Caesar Salad | Spinach Salad | LQ Crescent Salad

Chophouse Salad Selections \$13

Spinach and Pancetta Salad GF NEW

Spinach, pancetta, red onions, egg, croutons and mushrooms with warm Maple Syrup Dressing

LQ Crescent Salad GF

Mixed greens, avocado, hard boiled egg, bacon, tomato, boulevard dressing

Caesar Salad

Romaine, parmesan, croutons, lemon, house made dressing

BBLT Salad GF

Berries, grapes, tomatoes, chopped bacon, feta, mixed greens and raspberry vinaigrette

Waldorf Salad GF NEW

Kale, grapes, roasted beets, candied walnuts, celery ribbons, compressed apples in creamy sherry vinaigrette

Tortilla Salad GF V

crispy tortillas, layered with black bean-corn salsa, shredded lettuce, queso fresco, marinated carrots finished with roasted shallot-lime dressing and chimichurri

Arugula and Grains Salad V NEW

Farro, quinoa, dried cherries, pine nuts, carrots and blueberries tossed in smoked olive oil vinaigrette

**ADD CHICKEN \$1, FLAT IRON \$2, GRILLED OR BLACKENED SALMON \$3
GRILLED GULF SHRIMP \$3**

LQ Chophouse

6oz Tenderloin Filet* \$30

12 oz Ribeye* \$32

Bacon Wrapped Pork Tenderloin (2) \$16

Skuna Bay Salmon \$22

12 oz Pork Chop w/ Apple Butter \$18

5oz Flat Iron Steak* \$16

1/2 Lemon-Thyme Smoked Chicken \$17

All Certified Angus Beef and Berkshire Pork. All steaks served with LQ steak butter and balsamic mushroom relish.

Chophouse Entrees come with your choice of two sides

Chophouse Sides

Baked Sweet Potato (Cinna-honey butter)

Twice-Baked Potato

Sour Cream Smashed Yukon Golds

Vegetable du Jour

Herb Parmesan Risotto

Winter Squash and Root Vegetable Gratin **NEW**

Broccoli w/ Hollandaise **NEW**

Green Beans w/ Creamed-Mushrooms **NEW**

Sub Soup Cup / Side Salad \$1

Entrees

all entrees served with cup of soup or house salad

Meatball Bolognese \$12

angel hair pasta, ricotta, Italian herbs

Pine Nut Ricotta & Sage Agnolotti \$16 **NEW**

butternut squash sauce, dried cherries, lemon zest and smoke olive oil

Pork Schnitzel* \$12

lemon cream sauce, sautéed kale & caramelized pearl onions, stone ground mustard dumplings

Chicken Stroganoff \$14 **NEW**

a ragout of chicken and wild mushrooms in a rich red wine veal reduction sauce served over egg noodles finished with sour cream and crispy potatoes

Ginger and Mustard Glazed Salmon* \$22 **NEW**

sweet potato polenta, roasted brussel sprouts, granny smiths, varieties of carrots and turnips

Italian Sausage & 3 Cheese Cannelloni \$16 **NEW**

House made sausage, mozzarella, aged parmesan and ricotta stuffed pasta with marinara and garlic cream

Light Fare

served with choice of one side item

Crispy Chicken Sandwich* \$10

smoked gouda, tomato jam, pickles, peppercorn ranch mayonnaise

Wagyu Beef Sliders* \$14

“secret sauce”, shredded lettuce, sliced tomato on sesame buns

KC Chopped Steak Sandwich* \$13

smoked ribeye, sautéed peppers and onions, American, Swiss, four cheese sauce, toasted ciabatta

Grilled Steak or Chicken Street Tacos* \$14 **GF NEW**

warm corn tortillas, cilantro, carrots, black beans, picante sauce

King Oyster & Fontina Monte Cristo Sandwich \$12 **V NEW**

herb roasted mushrooms, sauté arugula and fontina on roasted garlic bread, lightly egg battered

LQ 1/2 Certified Angus Beef* \$11 / Turkey Burger* \$10 / Kansas Bison Burger* \$12

choice of: American, Cheddar, Swiss, Pepper Jack or Bleu Cheese,

fresh lettuce, tomatoes, red onion, pickles on an onion bun

all sandwiches and burgers served on Farm to Market bread; gluten free buns available

Sides

french fries, tater tots, sweet potato fries, onion rings, house chips,

fruit, cottage cheese, coleslaw, or potato salad

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