

# Lake Quivira Country Club

## Appetizers

	<b>Margarita &amp; Chorizo Flatbread</b>	Rollin B. Farms tomatoes, fresh mozzarella, basil	<b>11</b>
	<b>Burnt End Nacho   GF</b>	smoked burnt ends, queso sauce, pico, sour cream, shredded lettuce, pickled jalapeno	<b>12</b>
	<b>Flash Fried Calamari</b>	crispy jalapenos, lime-chili dipping sauce	<b>12</b>
<b>NEW</b>	<b>Sesame Encrusted Yellow Fin Tuna   GF</b>	green tea infused forbidden rice, rice wine vinegar seasoned Radishes, carrots, herb salad, wasabi avocado mayo	<b>14</b>
	<b>Spring Burrata   VG</b>	Sundried tomato - olive tapenade, crispy parmesan, fried artichoke, pine nuts, basil, grilled French bread	<b>14</b>

## Soup & Salads

	<b>Loaded Baked Potato   GF   Tomato Basil   GF   Soup du Jour</b>	cup/bowl	<b>3.5/5</b>
	<b>Side Salad: LQ Crescent   Caesar   BBLT   Caprese  </b>		<b>5</b>
	<b>LQ Crescent   GF</b>	mixed greens, avocado, hard boiled egg, bacon, tomato, boulevard dressing	<b>13</b>
	<b>BBLT Salad   GF</b>	berries, grapes, tomatoes, chopped bacon, feta, mixed greens, raspberry vinaigrette	<b>13</b>
	<b>Tortilla Salad   GF   V</b>	crispy tortillas, layered with black bean-corn salsa, shredded lettuce, queso fresco, marinated carrots, roasted shallot-lime dressing, chimichurri	<b>13</b>
	<b>Spring Vegetable Salad   GF</b>	asparagus, petite carrot and peas, toasted pumpkin seeds, kalamata olives, pecorino cheese, carrot mint ginger vinaigrette	<b>13</b>
	<b>Asian Noodle Salad</b>	udon noodles, cucumbers, radish, cilantro, basil, toasted sesame, creamy soy dressing	<b>13</b>
	<b>Arugula &amp; Quinoa Salad</b>	pine nuts, carrots, dried cherries, blueberries, avocado, fresh cherries, smoked olive oil vinaigrette	<b>13</b>
	<b>Add Chicken</b>		<b>1</b>
	<b>Add Flat Iron*</b>		<b>2</b>
	<b>Add Grilled or Blackened Salmon*</b>		<b>3</b>
	<b>Add Grilled Gulf Shrimp</b>		<b>3</b>

## Light Fare

	<b>Crispy Chicken Sandwich*</b>	smoked gouda, tomato jam, pickles, peppercorn ranch mayonnaise	<b>10</b>
	<b>Wagyu Sliders*</b>	“secret sauce”, shredded lettuce, sliced tomato, sesame buns	<b>14</b>
	<b>KC Chopped Steak Sandwich*</b>	smoked ribeye, sautéed peppers and onions, American, Swiss, four cheese sauce, toasted ciabatta	
	<b>Grilled Fish Tacos</b>	grilled white fish, jicama slaw, shredded cheese blend, lettuce, sour cream, fried jalapenos, salsa and guacamole on the side	<b>15</b>
	<b>Grilled &amp; Chilled Chicken Sandwich</b>	pickled red onions, sliced red grapes, lettuce, herb mayonnaise, asiago bun	<b>14</b>
	<b>LQ 1/2 Certified Angus Beef*   Bison Burger*   Turkey Burger*</b>		<b>11/12/10</b>
		choice of: American, Cheddar, Swiss, Pepper Jack or Bleu Cheese with lettuce, tomato, red onion, pickles, onion bun	

## Sides

	<b>French Fries, Tater Tots, Sweet Potato Fries, Onion Rings, House Chips, Coleslaw, Fruit, Cottage Cheese, Side Salad, Potato Salad, Coleslaw</b>	<b>3</b>
--	--	----------

# Lake Quivira Country Club

## LQ Chophouse

	5 oz Flat Iron Steak*	16
	6oz Tenderloin Filet*	30
	12 oz Ribeye*	32
	Bacon Wrapped Pork Tenderloins	16
	12 oz Pork Chop w/Apple Butter	18
	Skuna Bay Salmon finished with caper shallot butter sauce	24
	Alaskan Halibut finished with caper shallot butter sauce	28
<b>NEW</b>	Lamb Chops curry and garlic marinated	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	
<b>NEW</b>	Asparagus with summertime ratatouille	
	Broccoli	
<b>NEW</b>	Green Beans with bacon and onions	
	Au Gratin Potato	
	Baked Potato	
	Twice Baked Potato	
	Herb-Parmesan Risotto	
	Whipped Potatoes	
	Substitute Cup of Soup \$1	
	Substitute Side Salad \$1	

## Entrees

*all entrees served with choice of soup or salad*

	Meatball Bolognese orecchiette pasta, ricotta, Italian herbs	14
<b>NEW</b>	Eggplant Parmesan lightly parmesan breaded eggplant, marinara, sautéed spinach with olives, basil cream	15
	Italian Sausage & 3 Cheese Cannelloni house made sausage, mozzarella, aged parmesan and ricotta stuffed pasta with marinara, garlic cream	16
	Chicken & Asparagus Carbonara grilled chicken breast, asparagus, mushrooms, bacon, pappardelle pasta, roasted garlic, white wine cream sauce	16
	Blackened Marinated Gulf Shrimp Risotto sautéed shell fish, aged parmesan,	26
	Pork Schnitzel warm fingerling potato salad, braised red cabbage, horseradish-chive sauce	15
<b>NEW</b>	Mustard Glazed Skuna Bay Salmon creamy tomato polenta, marinated grape tomatoes, kalamata olive salad	24

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