

Boardwalk Club Restaurant



CLUB COCKTAILS

FOUR WALLS CREATED BY KRISTIN

Grey Goose orange essence, Cointreau, cranberry, lemon

HIGH GEAR CREATED BY JACOB

Gray Whale gin, egg white, lemon, simple syrup

GOOD NEWS CREATED BY DELANEY

Rum Haven, espresso, coffee liqueur, crème de coconut

SPELLBOUND CREATED BY NICOLE

Aperitivo Rosato, prosecco, grapefruit

SANGRIA

BLACKBERRY SPICE

14 | 40

TRADITIONAL RED OR WHITE

12 | 30

ROSÉ

13 | 35

DRAFT BEER

*Ask your server about our
rotating draft beer selection!*

BOTTLE BEER

Blue Moon | 6

Budweiser | 4.50

Bud Light | 4.50

Yuengling | 4.50

Sam Adams | 6

Coors Light | 4.50

Corona Light | 6

Czig Meister IPA | 7

Guinness | 7

Redbridge | 5

Stella Artois | 6

Heineken 0.0 | 5

Hard Seltzer | 6

A SURCHARGE OF 3% WILL APPLY TO ALL CREDIT CARD PAYMENTS
ALTERNATIVELY, YOU MAY WISH TO PAY BY CASH. 20% GRATUITY WILL BE
APPLIED TO PARTIES OF 6 OR LARGER. SPLIT CHECK: MAXIMUM 5 CARDS

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APPETIZERS

CHEFS CRUDITE | 15

*Lightly seasoned pita chips,
roasted red pepper hummus,
Baba Ghanoush, sun dried
tomato spread, carrots, celery*

CRISPY CALAMARI | 16

*Marinara, Carla's® jalapeno
aioli, banana peppers*

LAKE SIDE WINGS | 17

*(8) Fried chicken wings tossed in
your choice of sauce*

*HOT BUFFALO, BBQ, GARLIC PARMESAN, FIRECRACKER,
LEMON PEPPER, THAI SWEET CHILI, EVERYTHING BAGEL*

FIRECRACKER SHRIMP | 16

*Breaded popcorn shrimp,
firecracker sauce, parmesan ranch*

IRISH SKINS | 14

*Corned beef, gruyere, sauerkraut,
zesty thousand island drizzle*

TRUFFLE FRIES | 12

*Shoestring potatoes, fresh herbs,
shaved parmesan, seasalt*

**DIETARY MODIFICATIONS
AVAILABLE UPON REQUEST
(PLEASE NOTIFY SERVER
TO MODIFY MENU ITEMS)**

GREENS

DRESSINGS:

*CHAMPAGNE VINAIGRETTE, THOUSAND ISLAND,
BLEU CHEESE, RANCH, BALSAMIC VINAIGRETTE,
CAESAR, GARLIC PARMESAN*

ADD:

*CHICKEN | 8 SHRIMP | 11 SALMON | 13 AHI TUNA | 14
BLACK BEAN BURGER | 10 FILET MIGNON | 25*

STRAWBERRY BURRATA SALAD | 16

*Arugula, strawberries,
tomatoes, glazed walnuts,
strawberry honey
vinaigrette*

CAESARS PALACE | 16

*Crisp romaine hearts,
hard-boiled egg, anchovies,
shaved parmesan, cracked
black pepper, croutons*

WINTER WEDGE | 17

*Iceberg lettuce, candied
pecans, red onion, heirloom
tomatoes, Applewood
smoked bacon, Gorgonzola,
bleu cheese dressing*

SOUPS

SLOW ROASTED BEEF STEW | 15

*Seasonal vegetables,
braised short rib, garlic bread
bowl*

FRENCH ONION

Cup | 6 Crock | 8

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GRILL & PUB FARE

ALL GRILL & PUB FARE ITEMS ARE SERVED
WITH HOUSE-MADE SEASONED POTATO CHIPS

ADD: FRENCH FRIES | 2.50 TRUFFLE FRIES | 4

BUILD YOUR OWN BLACK ANGUS BURGER | 18

8 oz Pat LaFrieda Black Angus
Lettuce, Tomato, Red onion

Add: Cheese 1.25

American | White Cheddar | Provolone |
Gruyere | Gorgonzola | Pepper Jack

Add: Toppings 1.50

Applewood Smoked Bacon | Caramelized Onion |
Sautéed Mushrooms

WILD WEST BURGER | 23

Pepper jack cheese, American cheese,
bourbon BBQ sauce, frizzled onions,
jalapeno, applewood smoked bacon

BUTTERMILK CHICKEN | 18

Jumbo fried chicken breast, garlic pretzel
bun, fire-roasted red pepper aioli, lettuce,
tomato, spicy pickle chips

STEAK PO'BOY | 20

Marinated skirt steak, shredded lettuce,
tomato, red onion, pickles, Provolone,
Cajun mayonnaise

LMCC SIGNATURE TUNA TACOS | 19

Pan seared ahi tuna, crispy cabbage, pickled
red onion, teriyaki glaze, wasabi honey aioli

TWIN BLACK BEAN BURGER | 18

Balsamic portobello mushroom, roasted red
peppers, tomato, lettuce wrap (bun upon
request)

ENTREES

PAN-SEARED SCALLOPS | 35

Wild mushroom risotto, truffle
pesto, applewood smoked bacon

ATLANTIC SALMON | 31

Maple Dijon herb crusted,
cranberry goat cheese cous-
cous, broiled asparagus

LOBSTER RAVIOLI | 34

Chunk Lobster meat, seafood
alfredo sauce, shaved parmesan,
rustic garlic bread

DECONSTRUCTED CHICKEN POT PIE | 27

Free-range chicken, seasonal
vegetables, flakey crust

RIB-EYE | 43

Gorgonzola creme, cherry
peppers, smashed fingerling
potatoes, candied carrots

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