

# 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



# Boardwalk Club Restaurant



## APPETIZERS

### CORNER COVE MACARONI | 10

*Cavatappi, sharp white cheddar, Parmesan, Applewood Smoked Bacon & herb Panko crust*

### SHORELINE SHRIMP | 17

*Jumbo fried shrimp tossed in your choice of zesty buffalo or firecracker sauce, housemade dill Bleu cheese*

### LAKESIDE WINGS | 17

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

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

### GUACAMOLE | 16

*Freshly made to order, corn tortilla chips, carrots & celery*

### CAULIFLOWER POPPERS | 14

*Lightly battered, Jalapeno crème dipping sauce*

### SHOESTRING

### TRUFFLE FRIES | 10

*Fresh herbs, shaved Parmesan, Himalayan salt*

**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 MARINATED SKIRT  
STEAK | 17*

### GLENSIDE GREEK SALAD | 18

*Mixed greens, pickled onions, Feta cheese, Kalamata olives, heirloom tomatoes, cucumbers, housemade honey lemon balsamic*

### CAESARS SALAD | 17

*Crisp romaine hearts, shaved Parmesan, herb focaccia croutons*

### BOARDWALK CLUB SALAD | 16

*Romaine, Applewood smoked bacon, shaved almonds, shredded Gruyere, shaved Parmesan, heirloom tomatoes, cornbread croutons, your choice of dressing*

## SOUP

### FRENCH ONION

*Cup | 6 Crock | 8*



# Boardwalk Club Restaurant



## GRILL &

## PUB FARE

ALL GRILL & PUB FARE ITEMS ARE SERVED  
WITH HOUSEMADE SEASONED POTATO CHIPS

ADD: FRENCH FRIES | 2.50 TRUFFLE FRIES | 4

### BUILD YOUR OWN BLACK ANGUS BURGER | 16

8 oz Pat LaFrieda Black Angus Burger  
Lettuce, tomato, red onion

**Add: Cheese 1.25**

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

**Add: Toppings 1.50**

Applewood Smoked Bacon | Caramelized Onion |  
Sautéed Mushrooms

### BEACH SIX BURGER | 23

Cajun dusted, Pepperjack, Gorgonzola,  
bacon jam, hot cherry peppers & onion rings

### BUTTERMILK CHICKEN | 17

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

### LMCC SIGNATURE

### TUNA TACOS | 18

Pan seared Ahi Tuna, crispy cabbage,  
pickled red onion, wasabi honey aioli

### VEGETARIAN DELIGHT | 16

Balsamic marinated Portobello mushroom,  
lettuce, tomato, cucumber, gluten-free bun,  
raspberry balsamic drizzle

## ENTREES

### PAN-SEARED SCALLOPS | 35

Romesco risotto & sundried  
tomato aioli

### BLACKENED TERIYAKI SALMON | 31

Teriyaki glazed, sesame  
vegetable rice

### PESTO SHRIMP ALFREDO | 29

Heirloom tomatoes, baby  
spinach, shaved Parmesan,  
Fettuccine, pesto creme sauce

### MANITOU ISLAND CHICKEN | 27

Frenched chicken breast,  
Jamaican jerk glaze, coconut  
rice & pineapple pico de gallo

### MOHAWK MEDALLIONS | 43

Twin four-ounce peppercorn  
filet mignon medallions,  
cabernet demi-glaze, truffle  
sauteed mushrooms, frizzled  
onions, oven roasted golden  
fingerling potatoes

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