

MENU

LINCOLNSHIRE FIELDS COUNTRY CLUB

APPETIZERS

BLACK GARLIC BEEF TARTARE*, \$19
Hand-cut filet with black garlic aioli, pickled mustard seeds, shallot and chives, topped with cured egg yolk and crispy shallots; served with crunchy bread.

CRISPY BRUSSELS SPROUTS, \$11
Choice of maple-sriracha glaze, bang-bang, garlic Parmesan or bacon jam.

BANG-BANG SHRIMP (6) GF, \$12
Grilled or fried, bang-bang sauce and lemon.

SOFT PRETZEL & CHEESE V, \$11
Warm pretzels with cheese and whole-grain honey mustard.

CHICKEN WINGS GF, (6) \$11 / (12) \$20
Boneless or bone-in; choice of buffalo, BBQ, bang-bang, Korean BBQ, maple bourbon BBQ or garlic Parmesan; served with celery, carrots and blue cheese or ranch.

PEAR & GORGONZOLA FLATBREAD V, \$11
Caramelized onions, roasted pear, Gorgonzola, mozzarella, baby arugula and balsamic reduction.

BACON-WRAPPED DATES GF, \$13
Medjool dates stuffed with goat cheese, wrapped in applewood bacon and finished with balsamic glaze.

TRUFFLE FRIES V, \$10
White truffle oil, Parmesan, parsley and garlic Parmesan.

BURRATA & ROASTED SQUASH V ♦, \$15
Creamy burrata over roasted delicata squash with pomegranate, pistachios, sage brown butter and grilled bread.

SPINACH & ARTICHOKE DIP V, \$17
Baked with Parmesan and cream cheese; served with tortilla chips and grilled flatbread.

MAPLE-GLAZED PORK BELLY BITES, \$13
Crispy pork belly with apple cider-maple glaze, pickled apple and toasted sesame.

QUESADILLA, BRISKET \$15 / CHICKEN \$12 / CHEESE \$10
Braised brisket, chicken or plain cheese with pico and sour cream.

SANDWICHES & BURGERS

CHOOSE ONE SIDE
Onion Rings / French, Sweet Potato or Skinny Fries / Chips / Fruit / Mashed Potatoes / Asparagus / Broccolini / Vegetable Medley

CHEESE
American / Cheddar / Smoked Provolone / Pepper Jack / Swiss / Blue Cheese

ADD-ONS
Mushrooms \$1 / Grilled Onions \$1 / Fried Egg \$1.50 / Bacon \$2

SMASHED BURGER
Single \$10.50 / Double \$13 / Triple \$16 / Beyond Burger \$15. Lettuce, tomato, onion and pickle.

HARVEST BURGER, \$19.50
8 oz. patty with smoked Gouda, apple-bacon jam, baby arugula and crispy onions on a toasted brioche bun.

CLUB CLUB SANDWICH, \$18.50
Smoked turkey, ham, bacon, smoked provolone, lettuce, tomato and black garlic aioli on toasted sourdough.

REUBEN, \$18.50
Corned beef, sauerkraut, Swiss and Russian dressing on grilled marble rye.

FRENCH DIP, \$19.50
Shaved roast beef, provolone and caramelized onions on a toasted hoagie roll with au jus.

CRISPY CHICKEN SANDWICH, \$15
Buttermilk fried chicken breast, pickles, coleslaw and chipotle ranch on a toasted brioche bun.

TURKEY, CRANBERRY & BRIE, \$16
Smoked turkey, brie, cranberry aioli, green apple and baby arugula on toasted multigrain.

CIDER-BRAISED PULLED PORK, \$18
Slow-braised pork with maple BBQ sauce and apple slaw on a toasted brioche bun.

SHORT RIB GRILLED CHEESE, \$23
Braised short rib, aged white cheddar, caramelized onions and horseradish aioli on grilled sourdough.

GRILLED STRIP SANDWICH WITH GREEN OLIVE RELISH*, \$29
Rosemary-lemon grilled New York strip, green olive and caper relish, and sliced tomato on a grilled crusty hoagie roll.

ROASTED VEGETABLE PANINI V ♦, \$12
Roasted butternut squash, portobello, spinach, goat cheese and sage pesto on pressed ciabatta.

SIDES
Roasted Mushrooms V, GF
Grilled Asparagus VG, GF
Charred Broccolini VG, GF
Roasted Vegetable Medley VG, GF
Mashed Potatoes V, GF
Sweet Mashed Potatoes V, GF
Baked Potato V, GF
Onion Rings V
French, Sweet Potato or Skinny Fries V

SOUPS & SALADS

SOUP OF THE DAY, \$6.50 CUP / \$11 BOWL
HOUSE CHILI, \$6.50 CUP / \$11 BOWL
Cheddar, sour cream and scallions.

SALAD DRESSINGS:
Ranch / Blue Cheese / Thousand Island / White Wine Vinaigrette / Red Wine Vinaigrette / Honey Mustard / French / Caesar / Citrus Honey Vinaigrette / Chipotle Ranch / Balsamic / Green Goddess

HARVEST SALAD V, GF, \$12
Baby greens, cherry tomatoes, candy cane beets, yellow squash, peas, cucumber, pickled red onion, carrot and fennel with citrus honey vinaigrette.

CAESAR SALAD, \$11
Romaine, croutons, Parmesan, shaved cured egg yolk and Caesar dressing.

COBB SALAD, \$17
Mixed greens, smoked turkey, cherry tomatoes, hard-boiled egg, avocado, red onion, bacon and blue cheese with choice of dressing.

FRIED CHICKEN SALAD, \$17
Romaine, fried chicken breast, cherry tomatoes, cheddar, avocado, hard-boiled egg and cucumber with chipotle ranch.

KALE & APPLE SALAD V, GF ♦, \$11
Baby kale massaged with lemon, shaved Honeycrisp, candied pecans, dried cranberries, crumbled goat cheese, pickled shallots and apple cider vinaigrette.

ROASTED PEAR & ARUGULA SALAD V, GF ♦, \$13
Baby arugula, roasted Bosc pear, Gorgonzola, candied walnuts and dried cherries with white balsamic vinaigrette.

BUTTERNUT SQUASH & QUINOA SALAD V, GF, \$13.50
Mixed greens, roasted butternut squash, quinoa, pomegranate seeds, feta and toasted pepitas with maple cider vinaigrette.

Add grilled chicken \$4.50, salmon \$10, shrimp \$7 or sliced filet* \$14.*

SPECIALTY PIZZAS
MEAT LOVERS, \$20
Marinara, fresh mozzarella, pepperoni, sausage, bacon and ham.

BBQ CHICKEN, \$16
BBQ sauce, grilled chicken, red onion, mozzarella, smoked Gouda and cilantro.

CALZONE, \$13
Two toppings included; extra toppings \$1 each.

PIZZA - BUILD YOUR OWN
Two toppings included; extra toppings \$1 each.

CRUST: Thin \$16 / Flatbread \$13 / Cauliflower \$13
SAUCE: Marinara / BBQ / Pesto / Olive Oil / Ranch
MEAT: Sausage / Pepperoni / Chicken / Bacon / Ham / Grilled Chicken
TOPPINGS: Tomato / Onion / Mushroom / Bell Peppers / Black or Green Olives / Banana Peppers / Spinach / Artichoke / Pickled Jalapenos / Kalamata Olives

ENTREES

GRILLED FILET MIGNON*, 4 OZ \$31 / 6 OZ \$38 / 10 OZ \$44
Demi-glaze, duck fat roasted fingerling potatoes with rosemary, creamed spinach and crispy onions.

GRILLED NEW YORK STRIP*, 8 OZ \$36 / 10 OZ \$42 / 12 OZ \$47
Demi-glaze, duck fat roasted fingerling potatoes with rosemary, creamed spinach and crispy onions.

ROASTED HALF BRICK CHICKEN, \$33
Shallot and thyme jus, roasted fall vegetables and wild mushroom risotto.

PAN-SEARED SALMON*, \$30
Maple-Dijon lemon brown butter with pickled mustard seeds, celeriac puree and sauteed Swiss chard.

RED WINE BRAISED SHORT RIB, \$27.50
Red wine braising jus, horseradish mashed potatoes, glazed baby carrots and gremolata.

CIDER-BRINED PORK CHOP*, \$32
Apple-bourbon pan sauce, sweet mashed potatoes and charred broccolini.

PAN-ROASTED DUCK BREAST* ♦, \$35
Cherry-port gastrique, wild rice pilaf with dried cherries and pecans, and roasted delicata squash.

SEARED SEA SCALLOPS* GF, \$38
Sage brown butter, parsnip puree, crispy Brussels sprouts and apple cider reduction.

VEGETARIAN
WILD MUSHROOM RISOTTO V, GF, \$25
Roasted cremini, shiitake and oyster mushrooms, Parmesan, a Parmesan crisp and truffle oil.

BUTTERNUT SQUASH RAVIOLI V ♦, \$20
Sage brown butter, wilted spinach, toasted hazelnuts, shaved Parmesan and crispy sage.

STUFFED ACORN SQUASH VG, GF ♦, \$12
Roasted acorn squash filled with quinoa, kale, cranberries and pecans, finished with maple-cider glaze.

ROASTED CAULIFLOWER STEAK VG, GF, \$18
Golden raisin and caper agrodolce, herbed white bean puree and charred broccolini.

V = Vegetarian | VG = Vegan | GF = Gluten-Free | ♦ = Contains tree nuts or peanuts
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please tell your server about any food allergies before ordering.