

1914



Starters

GOAT CHEESE CROQUETTE	10
trio of breaded goat cheese balls with red sauce and fried capers	
MEATBALLS GF	10
handmade pork and beef meatballs housemade marinara, parmesan, basil oil	
SHRIMP COCKTAIL GF	10
shrimp, cocktail sauce, lemon wedge	
PROSCUITTO & MELON	10
shaved proscuitto, cantaloupe, olive oil, parsley, pepper, feta cheese	

Salads

STRAWBERRY SPINACH SALAD GF	6/12
strawberries, spinach, poppyseed champagne vinaigrette, feta, candied walnuts	
CITRUS SALAD	6/12
spring mix, poppyseed champagne vinaigrette, feta, oranges, grapefruit, almond toffee	
CAESAR SALAD	10
romaine lettuce, shaved parmesan, croutons	
COBB SALAD GF	12
greens, bacon, egg, blue cheese, tomatoes, chicken, avocado	

Sides

HOUSE GOUDA MAC & CHEESE	6
WHIPPED POTATOES GF	5
BAKED POTATO GF	5
SEASONAL VEGETABLE GF V	5

Entrees

SUMMER RISOTTO GF	18
grilled corn, cherry or heirloom tomatoes, basil, and parmesan	
BUTTERNUT SQUASH RAVIOLI	18
brown butter, rosemary, ravioli, spinach	
SHRIMP SCAMPI	22
garlic, shallots, butter, white wine, cherry tomatoes, and basil with bucatini pasta	
SALMON PANZANELLA	24
lemon vinaigrette, cucumber, onion, arugula, heirloom tomatoes, housemade croutons	
LEMON ROASTED CHICKEN	22
seared airline chicken, rainbow baby carrots, fingerling potatoes, & dill garnish	
BUCATINI + MEATBALLS GFO	19
<i>substitute eggplant for meatballs V</i> handmade pork & beef meatballs, bucatini pasta, housemade marinara.	
CHICKEN FRIED STEAK	19
creamed potatoes, country gravy, seasonal vegetables	
1914 BURGER GFO	18
8 oz burger, fig jam, fried shallots, goat cheese, arugula, brioche bun	
PAN-SEARED FILET GF	45
8 oz, filet, garlic, thyme, rosemary, butter, seasonal vegetable, whipped potatoes	
RIBEYE GF	42
12 oz grilled ribeye, compound butter, seasonal vegetable, whipped potatoes	

The purpose of this organization is the maintenance of a club for social enjoyment

*By-Laws of The Lawrence Country Club
Adopted August 3, 1914*