

APPETIZERS

Burrata Bruschetta With Figs

Burrata cheese, grilled figs drizzled with balsamic vinegar and olive oil on crostini 10

Warm Feta Cheese Dip

Roasted red pepper, feta cheese, minced basil in cream cheese served with pita chips 10

Truffle Fried Oysters

Six fried oysters tossed in truffle oil and fresh shaved parmesan 12

Louisiana Blue Crab Cakes

Two jumbo lump crab cakes served with house creole remoulade 12

Shrimp Biscayne

Six jumbo Gulf shrimp, sautéed in olive oil with garlic and jalapeños, served on toasted crostinis 12

Gulf Shrimp and Bacon

Four jumbo shrimp, wrapped in applewood smoked bacon and stuffed with jalapeños and pepper Jack cheese 12

Deviled Eggs

Four Southern deviled eggs topped with your choice of fried shrimp or fried oyster 12

Spinach and Artichoke Dip

Baked in a rich cream sauce with wood grilled artichokes, roasted garlic and pita chips 8

Seafood Cocktail Martini

Six jumbo shrimp served with creole remoulade and cocktail sauce 12

SOUPS

Seafood Gumbo

Cup 6 | Bowl 9

Chicken and Sausage Gumbo

Cup 5 | Bowl 7

Soup of the Day

Cup 5 | Bowl 7

SALADS

Country Club Salad

Spring mix greens, cucumbers, red onion slices, and roma tomatoes Small 7 | Large 10

Wedge of Iceberg

Fresh wedge of iceberg lettuce with applewood smoked bacon crumbles, bleu cheese crumbles and diced tomatoes Small 7 | Large 10

Spinach

Baby Spinach with sliced eggs, purple onion, mushrooms, bacon and feta cheese Small 7 | Large 10

Caesar Salad

A crisp romaine lettuce tossed with caesar dressing and toasted croutons, topped with fresh parmesan cheese Small 7 | Large 10

California Salad

Mandarin oranges, sliced strawberries, candied pecans atop a bed of spring mix and baby arugula Small 7 | Large 10

Cobb Salad

Crisp romaine and spring mix with fresh avocados, tomatoes, applewood smoked bacon, hard boiled eggs, red onions, and bleu cheese crumbles Small 9 | Large 10

Add Chicken 4 | Add Shrimp 5



LAKE CHARLES
COUNTRY CLUB

FINE DINING

Available 6:00 p.m. - 9:00 p.m.
All Entrees are served with a House Salad or Cup of Soup.

Our Fresh Gulf Fish of the Day

Please choose your preparation:

Fried | Grilled | Sautéed | Broiled | Blackened

Sauce Meunière or Lemon Butter n/c

Sauce Prien

Crabmeat/Crawfish/Shrimp in Cajun Cream 7

Oscar Style

Fresh lump Crabmeat with Sauce Béarnaise and Asparagus

Seafood Crepes

Crab, crawfish and shrimp rolled in sucre crepes with a nantua sauce 22

Fried or Grilled Seafood Platter

One catfish, two shrimp, one stuffed shrimp, three oysters, one frog leg with hush puppies and fries 25

Fried or Grilled Soft Shell Crabs

Two soft shell crabs served with sriracha lemon butter 25

Center Cut Angus Filet grilled to order, served with choice of Béarnaise or Marchand du Vin

8 oz. Center Cut Prime Filet Mignon 30

4 oz. Center Cut Prime Filet Mignon 18

Tournedos of Beef

Two 4 oz. beef tenderloins on a loaded mashed potatoes, one topped with jumbo lump crabmeat and hollandaise sauce the other topped with brandied Louisiana crawfish tails 32

12 oz. Prime New York Strip

Classic cut Angus beef, grilled to order, served with choice of Béarnaise or Marchand du Vin 28

12 oz. Prime Ribeye

Classic cut Angus beef, grilled to order, served with choice of Béarnaise or Marchand du Vin 28

Grilled Airline Chicken Breast

Grilled chicken breast topped with tasso, mushrooms and curry cream 22

Rack of Lamb

Grilled 10 oz. New Zealand rack of lamb served with Marchand du Vin 28

SIDES

Vegetable of the Day, Broccoli, Cauliflower, Carrots, Zucchini and Squash, Asparagus,
Starch of the Day, Baked Potato, Sweet Potato, Creamed Potato, Carrot Soufflé (add \$1)

Additional Crab, Shrimp or Crawfish 3



CASUAL DINING

Quesadilla

Fajita-marinated steak, chicken or shrimp grilled to perfection! Served with onions and bell peppers, sour cream, homemade guacamole and salsa. 10
Shrimp 12

Loaded Baked Potato

Sour cream, bacon, cheddar cheese and chives served with a small country club salad
Chicken 10 | Shrimp 12 | Crawfish or Shrimp Etouffee 12

Shrimp Pasta Primavera

Six jumbo shrimp, asparagus spears, mushrooms, tomatoes and angel hair pasta with fresh herbs and parmesan cheese 14

Grilled Lemon Pepper Chicken Wrap

White or Wheat

Grilled lemon pepper chicken, spring mix, diced tomatoes with a spicy garlic sauce 10

Creamy Chicken and Broccoli Pasta

Grilled chicken with broccoli florets over rotini pasta with a garlic cream sauce 12

Hamburger Steak

10 oz. chopped sirloin topped with mushrooms, onions and brown gravy served with butter whipped potatoes, vegetable du jour 12

Chicken Fried Steak

Breaded thin steak, deep fried to a golden brown with buttery whipped potatoes 12

Chicken Flatbread with Arugula

Garlic-herbed chicken, sun dried tomato, mozzarella cheese, pesto topped with baby arugula tossed in olive oil and white wine vinegar served on pita bread 10



CASUAL DINING

All Sandwiches and Paninis served with your choice of Chips, Fresh Fruit, French Fries (Curly, Steak, or Shoestring), Homemade Onion Rings, or Sweet Potato Fries

Par 4 Burger

8 oz. fresh ground Angus patty char-grilled and served on a toasted Kaiser bun with lettuce, tomatoes, onions and pickles 9

Add Cheese: Swiss, Pepper Jack, American, or Smoked Gouda 1

Long Drive Meatball Po-Boy

Fresh Italian meatballs with homemade marinara and shredded mozzarella cheese 9

Gourmet Grilled Cheese

Thinly sliced tomato and avocado with parmesan, pepper Jack, havarti and smoked Gouda cheeses 9

Half Swing

Cup of soup and half of sandwich - ham, turkey, or chicken salad sandwich served on white or wheat bread 7

Crab Cake Sliders (3)

Served with lettuce, tomatoes and a lemon aioli 13

Chicken Club Sandwich

Grilled or fried chicken breast with lettuce, tomato, bacon and American cheese served on white or wheat bread 9

Eagle Patty Melt

8 oz. fresh ground Angus patty char-grilled with onions and Swiss cheese served on Jewish rye bread 9

Mediterranean Wrap

Grilled chicken, mixed greens, tomatoes, purple onion, cucumbers, feta cheese with sun dried tomato vinaigrette 10

Pesto Bacon Mozzarella and Tomato Panini

Grilled on ciabatta bread 9

Birdie Club Panini

Turkey, Swiss cheese, bacon, lettuce, tomatoes and dijon mustard 9

Chipotle Chicken Panini

Chicken breast, bacon bits, chipotle chile and cheddar cheese tossed in caesar dressing 9



LAKE CHARLES
COUNTRY CLUB

Chef Charlotte's Homemade Sweets

All desserts are \$6

Neiman Marcus Brownies

Bourbon Pecan Pie

Lemon Meringue Pie

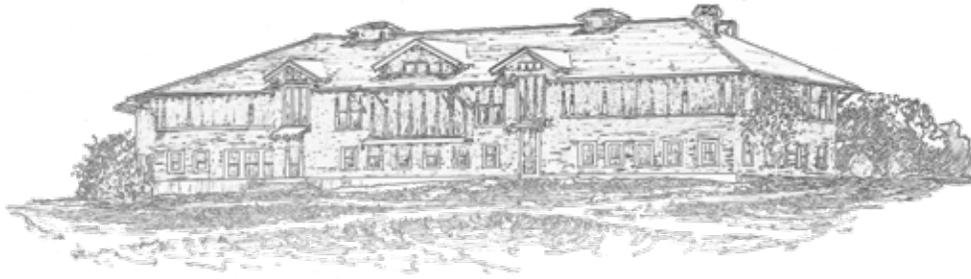
Chocolate Cake

White Chocolate Red Velvet Cake

Vanilla Bean Ice Cream



LAKE CHARLES
COUNTRY CLUB



History of the Lake Charles Country Club

Founded in 1905 on its present site overlooking scenic Prien Lake, the Lake Charles Country Club is one of the oldest private clubs in the entire South. Originally a yacht club, a golf course was constructed on club property in 1919, and play began shortly thereafter. In just its third year, the club hosted the 1922 Louisiana State Amateur Championship, which was only the third state amateur championship ever held in Louisiana. Over the years the club hosted four additional state amateur championships, as well as numerous other state championship events such as the Senior Amateur, the Four Ball, the Senior Four Ball, and the Louisiana Women's Golf Association Amateur Championship.

The original designer of the club's championship golf course is unknown. However, Ralph Plummer, a gold architect who designed the Cypress Creek course at Champions Golf Club in Houston, Dallas Athletic Club, Shady Oaks (Ben Hogan's home course in Fort Worth), and Tyrall Golf & Beach Club in Jamaica, redesigned the layout in the 1950's. The green complexes on the course were renovated by golf architect Ron Prichard in 1991. Since that time, Houston golf architect Jeff Blume, who is the 2018 President of the American Society of Golf Course Architects, has overseen several renovations of the course, including a complete bunker redesign in 2015.

The club has also hosted numerous professional events. During the 1960's and 1970's, the club was the site of the Alvin Dark Celebrity Pro-Am. The host, former major league All-Star and manager Alvin Dark, was a longtime member of the club. The competitors included past and present PGA Tour professionals such as Lionel and Jay Hebert, Lee Trevino, Dutch Harrison, and others, as well as celebrities from Hollywood and major league baseball. Later, in the 1980's and 1990's, the club hosted the Gray Little Memorial Tournament, in which PGA Tour professionals participated. The namesake of the event was longtime club professional Gray Little.

During its illustrious history, the club has hosted Sam Snead and other Hall of Fame professionals for various events. Longtime PGA Tour and PGA Champions Tour professional Willie Wood, who has won on both tours, is a former club champion. Mike Heinen, a longtime PGA Tour professional who won the 1994 Shell Houston Open, is a longtime member.

The club's membership consists of avid - and talented - golfers. As evidence, the club won back-to-back Louisiana Golf Association State Club Team Championships in 2016 and 2017.

As it advances well into its second century, the club continues to be proud of its tennis, swimming, boat basin, fishing facilities, and fine dining, in addition to its championship golf.

