

# LAKE QUIVIRA

## • DINNER MENU •

### SHAREABLES

<b>SPINACH &amp; PEPPER JACK QUESO DIP (GF)</b> 10 salsa, corn chips	
<b>JUMBO CHICKEN WINGS (GF)</b> 13 choose one: buffalo, sesame hoisin, bbq blue cheese dressing or ranch, carrots, celery	
<b>ALABAMA BBQ SHRIMP</b> 10 white bbq sauce, grilled corn relish, popped sorghum, micro basil	
<b>CRISPY CHICKEN TENDERS (3)</b> 11 french fries	
<b>BAKED FETA (V)</b> 10 grilled pita, blistered grape tomatoes, lemon-kalamata olive powder, extra virgin olive oil	
<b>COFFEE RUBBED BURGER SLIDERS</b> 12 bacon jam, swiss cheese, spinach, house chips	
<b>LAMB KOFTA SKEWERS</b> 12 grilled pita, cucumber, tomato, pickled onion, tzatziki, harissa aioli, micro lettuce	
<b>CORN FRIED GREEN TOMATOES (V)</b> 8 pimento cheese, tomato jam	
<b>FLATBREAD</b> 10 Meat Toppings- \$1.50: pepperoni, sausage, canadian bacon, applewood bacon Vegetable Toppings- \$.50: kalamata olives, bell peppers, onions, mushrooms, jalapeños, tomatoes	
<b>PIZZA 14"</b> 12 Meat Toppings- \$1.50: pepperoni, sausage, canadian bacon, applewood bacon Vegetable Toppings- \$.50: kalamata olives, bell peppers, onions, mushrooms, jalapeños, tomatoes **12" Cauliflower Crust** - (GF) (VG) 14.50	

### SOUP & SALAD

<b>SOUP DU JOUR</b> 4/5.50	
<b>TOMATO BASIL</b> 4/5.50	
<b>HOUSE SALAD (GF V)</b> 5 mixed greens, grape tomatoes, carrots, cucumber, cabbage, red onion, choice of dressing	
<b>LQ CRESCENT SALAD (GF)</b> 7/13 mixed greens, avocado, bacon, hard-boiled egg, tomatos, boulevard dressing	
<b>CAESAR SALAD</b> 6/12 romaine, parmesan, lemon, croutons, parmesan crisp, caesar dressing	
<b>SOUTHWEST SALAD (GF V)</b> 7/14 romaine, cheddar, tomatoes, black bean-avocado relish, tortilla strips, chipotle ranch dressing	
<b>ASIAN VEGETABLE SALAD (V)</b> 7/14 romaine-cabbage blend, carrot, red onion, cashews, mandarin oranges, cucumber, edamame, crispy wontons, sesame-ginger dressing	
<b>HEIRLOOM TOMATO &amp; BURRATA</b> 10 basil dressing, peppercorn cracker, olive oil, saba	
<b>SALAD DRESSINGS:</b> buttermilk ranch, blue cheese, honey mustard, chipotle ranch, 1000 island, oil & vinegar, caesar, balsamic vinaigrette, italian, french, boulevard, basil dressing, sesame-ginger	
<b>SALAD ADD ONS</b>	
6oz Grilled Chicken Breast	6
Grilled Shrimp (5)	7
6 oz Chuck Tender Steak	8
6oz Grilled Salmon	8

### HANDHELDS

<b>NASHVILLE CRISPY CHICKEN SANDWICH</b> 14 egg bun, pepper jack, paprika-chive aioli, lettuce, tomato, onion, pickles	
<b>CRISPY BUFFALO CAULIFLOWER WRAP (V)</b> 11 flour tortilla, mixed greens, carrot, red onion, tomato, blue cheese crumbles	
<b>BRATWURST SANDWICH</b> 13 pretzel bun, club made bratwurst patties, bacon kraut, smoked cheddar, whole grain mustard, crispy onions	
<b>BUFFALO BURGER</b> 15 brioche bun, lettuce, tomato, onion, pickle - add cheese 1.00	
<b>8OZ ANGUS BURGER</b> 14 brioche bun, lettuce, tomato, onion, pickle - add cheese 1.00	
<b>CORNED BRISKET REUBEN</b> 13 local marble rye, corned beef brisket, swiss cheese, sauerkraut, 1000 island	
<b>LQ CLUB SANDWICH</b> 12 toasted wheat bread, ham, swiss cheese, turkey, smoked bacon, bibb lettuce, tomato, mayonnaise	
<b>HOT ITALIAN BEEF</b> 14 brioche hoagie bun, slow cooked beef, spicy giardiniera, au jus	

### HANDHELD SIDES

french fries	cottage cheese
sweet potato fries	coleslaw
house chips	fruit cup
tator tots	

\*consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of food-borne illness  
\*\* (V)-Vegetarian (GF)-Gluten Free (VG)-Vegan

\*\*All gluten free items are prepared in a common kitchen and may be exposed to products containing gluten.  
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### ENTREES

<b>FENNEL CRUSTED STEAK MEDALLIONS (GF)</b> white bean hummus, heirloom tomato-arugula salad, basil pesto	<b>20</b>
<b>LOW COUNTRY SHRIMP BOIL (GF)</b> red potatoes, sweet corn, andouille sausage, cajun butter	<b>19</b>
<b>PAN SEARED RED SNAPPER</b> zucchini cakes, fennel orange salad, ravigote sauce	<b>24</b>
<b>ANGEL HAIR PASTA</b> heirloom tomatoes, basil, garlic, parmesan, chardonnay	<b>14</b>
<b>SWEET TEA BRINED 12OZ BONE IN PORK CHOP (GF)</b> new potatoes, zucchini, tomatoes, sweet corn, rosemary-grain mustard sauce	<b>23</b>
<b>AIRLINE CHICKEN BREAST</b> cheddar grits, peaches, pecans, spinach, apricot-chili bbq sauce	<b>23</b>

### LQ CHOPHOUSE

<b>6OZ CHUCK STEAK TENDER</b>	<b>18</b>
<b>SWEET TEA BRINED 12OZ PORK CHOP</b>	<b>23</b>
<b>HERB GRILLED JUMBO SHRIMP</b>	<b>18</b>
<b>AIRLINE CHICKEN BREAST</b>	<b>22</b>
<b>6OZ SCOTTISH SALMON</b>	<b>26</b>
<b>4OZ CENTER CUT FILET</b>	<b>26</b>
<b>8OZ CENTER CUT FILET</b>	<b>46</b>
<b>RED SNAPPER</b>	<b>24</b>

### CHOPHOUSE SIDES

<b>CHILLED HEIRLOOM TOMATOES (GF V)</b> extra virgin olive oil, saba	<b>3.5</b>
<b>SWEET CORN ON THE COB (GF V)</b> herb butter	<b>3.5</b>
<b>CRISPY BRUSSELS SPROUTS (GF V)</b> sunflower seeds, saba	<b>3.5</b>
<b>BABY CARROTS (GF V)</b> brown sugar butter glaze	<b>3.5</b>
<b>MIXED MUSHROOMS (GF V)</b> braised in white wine, aromatics	<b>3.5</b>
<b>SAUTEED SPINACH (GF V)</b> olive oil, garlic, herbs	<b>3.5</b>
<b>BUTTER WHIPPED POTATOES (GF V)</b>	<b>3.5</b>
<b>BAKED POTATO (GF V)</b> loaded add 2.00 includes butter, sour cream, bacon, chives	<b>3.5</b>
<b>SUMMER VEGETABLES RAGOUT (GF V)</b> zucchini, heirloom tomatoes, sweet corn, basil	<b>3.5</b>
<b>CHEDDAR GRITS (GF V)</b> chives, butter	<b>3.5</b>

### ADD ONS

Black Garlic Butter **1**  
Ravigote **1**

Broiled Blue Cheese **2**  
Shrimp Skewer **4**

Bourbon-Bacon Jam **2**

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