

APPETIZERS

GLCC NACHOS 13

Bicolor tortilla chips topped with ground chorizo con queso, black olives, green onions, jalapenos, tomatoes & Monterey jack cheddar cheese. Accompanied with salsa, sour cream & guacamole.

**Substitute chicken in place of chorizo ground queso.*

PEEL & EAT SHRIMP 13

Half pound of Creole boiled shrimp, served with cocktail sauce & lemon wedge.

CRISPY CALAMARI 11/14

Golden brown, lightly breaded calamari served with a trio of sauces; general TSO, marinara & sweet chili.

 **NEXT TO ITEM INDICATES GLUTEN FREE**

SOUPS

**SOUP DU JOUR OR
BAKED FRENCH ONION SOUP**

CUP 4

BOWL 6

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

SALADS

ROASTED GOLDEN BEET 8/11

Baby kale, roasted golden beets, red onions, candied walnuts, & Goat cheese, drizzled with Tarragon vinaigrette.

CHOP HOUSE 10/13

Mixed greens, iceberg & romaine with hearts of palm, mushrooms, bacon, bleu cheese crumbles, red onion, chopped egg & garnished with shaved fried onions.

CAESAR 7/10

Romaine lettuce, lightly tossed with house-made Caesar dressing, served with croutons and Parmesan cheese.

SIGNATURE 4/8

Mixed greens, toasted almonds, dried cranberries, shredded Parmesan cheese.

ADD PROTEIN

Four grilled shrimp 6
Grilled six ounce chicken 4
Grilled petite salmon six ounces 9

SALADS ARE AVAILABLE PRE-DRESSED WITH YOUR CHOICE OF:

Ranch
Caesar
French
Thousand Islands
Tarragon Vinaigrette
Creamy Bleu Cheese
Balsamic Vinaigrette
Raspberry Vinaigrette
Bleu Cheese Vinaigrette
Olive Oil & Red Wine Vinegar

BOAT BAR ENTREES

For our Guests with food allergies or other health related dietary restrictions we are happy to discuss & attempt to accommodate your special dietary requests.

FILET MIGNON 25/32

Hand cut charred filet, crowned with drunken orange marmalade sauce, garnished with caramelized onions.

BABY BACK RIBS 17/26

St. Louis ribs dry rubbed & braised for four hours in a BBQ au jus, glazed in sweet & tangy BBQ sauce.

PAD THAI 17

Rice noodle, onion, carrot, egg, lemon, KA*ME fish sauce, basil, cilantro & crushed peanuts. Add Wok fried protein:
Shrimp 6 or Chicken 4

LOBSTER MARSALA 17/30

Fresh lobster tail chunks, sautéed mushrooms, sun dried tomatoes, garlic deglazed in Marsala cream sauce, tossed with cavatappi pasta.

BASIL PANKO CHICKEN 17/23

Pan seared panko crusted boneless chicken breast, crowned with fresh basil beurre blanc sauce, accompanied with vegetable quinoa.

PRIME NY STRIP 30

Grilled twelve ounce NY Strip, topped with shiitake mushrooms, hoisin sauce, ginger & fried leeks.

LAKE PERCH 21/28

Fresh lake perch, dusted in seasoned flour, pan fried golden brown & crowned with lemon caper butter sauce.

GRILLED SALMON 20/27

Bed of French green lentils with hand cut Norwegian grilled salmon, garnished with lemon mustard herb butter.

PASTA PRIMAVERA 17

Sautéed artichoke, broccoli, Roma tomatoes & garlic, tossed with Chardonnay & garlic parsley linguine.

Add Chicken 4 or Shrimp 6

CIOPPINO STEW 28

Four ounce pan seared sea bass, gulf shrimp, mussels & little neck clams in a zesty saffron tomato broth, served with grilled baguette bread.

LOBSTER SLIDER 16

Three & a half ounces of fresh cold water lobster tails, tossed in tarragon dill aioli, stacked on two brioche buns.

BISTRO BURGER 13

Certified Black Angus burger with a blend of short rib, brisket & chuck, or all natural chicken breast, topped with lettuce, tomato & onion. Customize with bacon, mushrooms, pickles, olives and your choice of cheese. Add bleu cheese 1.00

PHILLY BEEF SANDWICH 16

Half pound shaved griddle seared prime rib, stacked on a hoagie bun with peppers, onions & cheddar cheese mornay.

ALL PLATE ORDERS INCLUDE A CHOICE OF TWO SIDES:

Signature salad, soup, whipped potatoes, baked potato, roasted garlic whipped potatoes, French fries, waffle cut fries, sweet potato fries, steamed broccoli, fruit cup or vegetable quinoa.