



LOCHENHEATH
GOLF CLUB

DINNER

Chef Eric Nittolo

Explore the Beginnings

- Tempura Carrots - white miso mayo 8
- Whitefish Paté - smoked rainbow trout, dill caper cream, lox, whitefish, smoked trout roe 13
- Classic Cocktail - lemon poached Gulf Shrimp, cocktail sauce, lemon 15
- Maryland Crab Cakes - lump fresh blue crab, cayenne popcorn, gazpacho, coriander mayo 17
- Soft Shell Crab - two peanut tempura, hoisin pork belly, kyabetsu, sriracha sauce 19
- Calamari - octopus, peanuts, vegetables, gooseberries, pad Thai sauce, cilantro, lime 9
- Shrimp - Naboshi tempura style, “firecracker” sriracha lime aioli, scallions, lime zest 12
- Wagyu Tartare / Carpaccio - cipollini, Worcestershire, horseradish, egg yolk, black garlic 19
- Foie Gras - olive oil cake, Riesling apple slaw, caramel pistachios 20
- Lobster Tail - 4 oz. tail, corn creme brulee, popcorn shoots, truffle vanilla creme fraiche, Osetra 24
- Bluefin Tuna - sesame seed crust, tsunami roll (Naboshi shrimp, avocado, scallions, spicy salmon), sauces, garnishes 29

Shells on the Sand - Maine Wild Blue Mussels - half 10 full 17

- Provence - tomatoes, capers, artichokes, pinot grigio, butter
- French - salted pork, shallots, saffron mustard vermouth cream, butter
- Pomodoro - garlic meatballs, olive oil, red wine, basil, San Marzano tomatoes
- Spanish - chorizo, pine nuts, orange juice, sherry vinegar

Chesapeake Oysters

- On the Half Shell - horseradish, cocktail sauce, lemon, pickled onions 1/2 doz. 16 doz. 29
- Rockefeller - spinach, basil, garlic, asiago, Sambuca, panko, hollandaise 1/2 doz. 16 doz. 29

Cheese and Charcuterie Board

- Selection of cheeses, cured meats, jams, fruit, nuts 19

Northern Michigan Gardener

- half 7 full 13 Add to any salad: chicken 5 shrimp 7 salmon 8
- Caprese - heirloom tomato, basil leaves, 20 yr. Balsamic, pesto vinaigrette, burrata
- Strawberry - kale blend, hazelnuts, chèvre, peaches, cantaloupe vinaigrette
- Pear - arugala, radish, shallots, cherries, walnuts, strawberry jam vinaigrette
- Cobb - romaine, blue cheese, bacon, avocado, fried egg, scallions, dressing
- Caesar - romaine, fry bread croutons, romano~parmesan blend

In the Bowl

- Morel Bisque - morels, mushroom melange, brandy, truffle spray 15
- Lobster Bisque - 4 oz. butter poached lobster tail, vermouth fumet cream 19

In the Bun

- Accompanied by sidewinder fries
- Cheddar - lettuce, tomato, grilled onions, cheddar 15
- Blue Cheese - onion rings, bourbon sugar bacon marmalade, blue cheese 16
- Saugatuck - bacon, Swiss, onions, blueberry barbecue sauce 16
- The BIG E - special sauce, lettuce, cheese, pickle, onion, brioche bun 15
- Mushroom Patty Melt - melange mushroom, Swiss, garlic mayo, rye bread 16
- New England - 7 oz. burger, crab cake, 4 oz. lobster tail, half avocado, bacon, curry carrot slaw 33

On the Plate

- Chinook Salmon - Ora King, beets, cucumbers, morel risotto, orange creme fraiche 36
- Alaskan Halibut - potato wrapped, celery root puree, apple carrot slaw, dill dijonaise 36
- Lamb - rack, quinoa, hummus, black cherry sauce quarter 19 half 35 full 59
- Chilean Sea Bass - MSC Certified, kale risotto, scallops, oxtail, yam puree, saffron 42
- Great Lakes Duo - panko crusted walleye, whitefish, basil sauce, fregola sarda, artichokes 29
- Bluefin Tuna - sesame crusted tuna, spicy tuna maki roll, Naboshi shrimp maki roll, wasabi, sriracha, ginger, sauces 39

Miyazaki Japanese A5+

“Highest Grade Beef in the World”

- Filet Mignon - root purée, pomme frites, pinot noir, chocolate, gojuchang 25/oz.

Snake River Farms Gold Label American Wagyu

“Highest Grade Beef in the United States”

- Filet Mignon - parsnip puree, fingerling potatoes, sauce Diane, onion rings 6 oz. 42 10 oz. 69
- Filet Au Poivre - black pepper crusted, fingerling potatoes, onions rings, morel cream sauce 6 oz. 44 10 oz. 69

Land and Sea

Accompanied by fingerling potatoes, season vegetable, bearnaise, onion ring

- Wagyu Filet and Crab Wagyu Filet and Lobster Wagyu Filet and Nobashi Shrimp Wagyu Filet and Scallops 6 oz. 59 10 oz. 85

Chateaubriand

- 22 oz. center cut filet, creamed spinach, fingerling potatoes, bearnaise, mushrooms, onion rings 169

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