

Lunch

Starters

Firecracker Shrimp

Crispy Nobashi fried shrimp, Firecracker sauce, sriracha and slivered scallions \$18

Calamari Fritti

Buttermilk dipped crispy Calamari on a bed of tomato basil marinara sauce and garlic aioli \$16

Chilled Shrimp Cocktail

House made cocktail sauce and fresh lemon \$18

Homestyle Guacamole Warm Tortilla Chips

Served with fresh Pico de Gallo \$12

Black & Blue Beef Tenderloin Tips

Cajun blackened beef tenderloin morsels topped with melted blue cheese served with garlic bread \$26

Prosciutto, Goat Cheese & Fig Flatbread

Aged balsamic syrup \$16

Signature Soups

Lobster Bisque with Dry Sherry \$12

Weekly Soup du Jour \$10

Salads

LochenHeath Caesar Salad

House made creamy Caesar dressing, shaved parmesan cheese and focaccia croutons \$10

LochenHeath House Salad

Baby greens, shaved parmesan, cucumbers, dried cranberries, almonds, sherry vinaigrette \$10

Grilled Chicken Mediterranean Cobb Salad

Fresh baby greens with boiled egg, heirloom tomatoes, Kalamata olives, roasted peppers, artichokes, feta cheese, cucumbers, red onion and grilled chicken breast, lemon herb vinaigrette \$18

Steakhouse Iceberg Wedge Salad

Topped with crispy applewood smoked bacon, crumbled blue cheese, heirloom tomatoes and pickled red onions with focaccia croutons, blue cheese dressing \$12

J.L. Hudson's Classic Maurice Salad

Shredded Iceberg lettuce with slivers of Black Forest ham, roast turkey breast, Swiss cheese, gherkin sweet pickles and Maurice dressing \$16

Sandwiches

Served with house made chips Add French Fries \$3

LochenHeath Burger

Certified Angus Beef topped with Black Diamond white cheddar, lettuce and tomato \$18

Grilled Hot Dog

100% All Beef
On a toasted brioche bun \$10

Soup & 1/2 Sandwich

Served with soup du jour and chef choice sandwich of the day \$12

LochenHeath Club

Fresh grilled ciabatta bread stacked with oven roast turkey, Black Forest ham and applewood smoked bacon, roma tomatoes and butter lettuce \$14

Grilled Pastrami and Swiss on Rye

Shaved and stacked pastrami with melted Swiss cheese on grilled rye bread with stone ground mustard \$16

Caprese Avocado Toast

Toasted multi-grain bread topped with ripe mashed avocado, sweet heirloom tomatoes, fresh mozzarella, basil, aged balsamic and EVOO drizzle \$16

Chicken Shawarma Wrap Lebanese spiced chicken breast wrapped in a warm pita with hummus, sliced cucumber, pickled red onion and creamy garlic sauce \$18

"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 foodborne illness

