

# 2020 Menu

## STARTERS & SHAREABLES

### Wagyu Beef Sliders\* // 13.95

Three wagyu beef patties served medium with sharp cheddar cheese, chipotle ketchup and pickle slice on a Hawaiian roll

### GF Tex-Mex Nachos // 10.95

Corn tortillas served with fontina cheese sauce, sour cream, guacamole, pico de gallo, and finished with cilantro cream and orange-honey barbecue sauce

Add smoked pulled pork // 4

Add grilled chicken // 6

Add slow-smoked brisket // 5

### Flash-Fried Calamari // 12.50

Seasoned with lemon pepper and served with orange horseradish marmalade and cocktail sauce

### V Cheese & Jalapeno Quesadilla // 10.25

A jumbo cheddar cheese tortilla stuffed with Monterey Jack, cheddar and jalapenos is grilled and served with pico de gallo and cilantro cream

Add smoked pulled pork // 4

Add grilled chicken // 6

Add slow-smoked brisket // 5

### GF Launchbox Fries // 9.95

A golf basket of French fries tossed in parmesan cheese and fresh herbs, served with a foursome of dipping sauces: chipotle ketchup, spicy Asian mustard, ranch dressing, and fontina cheese sauce

### Wings Your Way

Wings are fried naked and tossed in your choice of sauce: classic buffalo, Cajun barbecue, orange Thai chili, spicy garlic butter or teriyaki. Served with celery and blue cheese or ranch dressing

6 wings // 7

### Soft Pretzels // 9.95

Three buttery pretzels served with cheddar beer cheese sauce

## GF SIGNATURE SALADS

### LC Grilled Salmon\* // 17.95

Grilled salmon is served with mixed greens, sliced strawberries, avocados, mangoes, and glazed almonds, dressed with orange champagne vinaigrette

### Mediterranean Lamb // 14.50

Spiced Lamb is served with chopped romaine, tomato, cucumber, red onion and feta dressed with tzatziki

## CLASSIC SALADS

Add grilled chicken // 6

Add grilled salmon\* // 7

Add seared ahi tuna\* // 8

Add grilled shrimp // 7

### LC Tossed Greens // 6.95

Mixed greens, cherry tomatoes, cucumbers, carrots and red onions tossed in balsamic vinaigrette

### LC Caesar // 7.95

Hearts of romaine, shaved parmesan cheese, garlic croutons tossed in house-made Caesar dressing

## PIZZA

### 14" New York-Style Cheese Pizza // 13

Additional Toppings // 1.50 each

### Pizza Toppings:

Extra Cheese

Pepperoni

Italian Sausage

Bacon

Grilled Chicken

Mushrooms

Red Onion

Broccoli

Banana Peppers

## SANDWICHES

served with choice of side, substitute classic salad: add 1.50

### Sirloin Burger\* // 10.95

A half-pound of ground sirloin is grilled to order, served on a toasted brioche roll with field greens, vine-ripe tomato slice, red onions and pickles

Add american, swiss, provolone or smoked gouda cheese // 1

Add bacon or grilled mushrooms // 1.5

Add guacamole or pico de gallo // .75

### The Rueben // 12.75

Corned beef brisket is sliced thin and piled high on toasted rye bread, topped with Bavarian-style sauerkraut, swiss cheese and russian dressing

### Pulled Pork // 11.75

Smoked pork, pulled and served on a toasted brioche roll topped with apple coleslaw and our Cajun barbecue sauce

### Lamb Gyro // 13.75

Mediterranean-spiced lamb served on garlic-pita bread with tomatoes, feta cheese and tzatziki sauce

### LC Grilled Chicken // 11.95

Served on a toasted brioche roll with field greens, vine-ripe tomato slice, red onions, and pickles

Add american, swiss, provolone or smoked gouda cheese // 1

Add bacon or grilled mushrooms // 1.5

Add guacamole or pico de gallo // .75

### Bacon with Lettuce and Tomato // 13.25

A half-pound of bacon served on toasted euro white bread with iceberg lettuce, vine-ripe tomato slices and mayo

### Chicken Salad // 10.95

With roasted grape & poppy seed aioli, served on toasted euro white bread with field greens

### Roasted Turkey Short-Club // 11.95

Oven-roasted turkey breast piled high on two slices of toasted euro white bread with bacon, field greens, vine-ripe tomato slice, Swiss cheese and herb aioli

### Smoked Brisket French Dip // 12.50

Thin slices of slow-smoked beef brisket served on toasted ciabatta with swiss cheese, whole grain mustard and au jus

## MAINS

### LC Chicken al Forno // 14.25

Grilled with a parmesan garlic crust and served with chef's vegetables

### LC Tuna Tostadas\* // 15.75

Seared tuna served on corn tostadas with avocado relish, red cabbage, pickled vegetables, diced mango and cilantro cream

### Smoked Brisket Tacos // 13.95

Served in flour tortillas with red cabbage, baby arugula, tomato-corn salsa and cilantro cream

### Shrimp & Crab Alfredo // 14.95

Rock shrimp, blue crab and penne pasta tossed in Alfredo sauce, topped with parmesan breadcrumbs and baked until golden brown and bubbly

### LC Vegetarian Rice Bowl // 13.50

V Brown rice, Napa cabbage, braised baby bok choy, roasted chickpeas, edamame, cherry tomatoes and sliced avocado served with spicy soy ginger vinaigrette

### LC Cedar Grilled Salmon\* // 15.25

GF with New Orleans style remoulade and brown rice

V Vegetarian

LC Low Calorie

GF Gluten Free

\* Consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## SIDES

### SIDES // 2.95

House-made Chips  
 French Fries  
 Apple Coleslaw  
 Brown Rice  
 Side Tossed salad // add 0.5  
 Side Caesar salad // add 1

## Beverages

### Fountain Beverages // 2.95

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr. Pepper, Lemonade, Club Soda

### Brewed Coffee and Tea or Juice // 2.95

Vita-Coco Organic Coconut Water,  
 Horizon Farms Organic Milk & Chocolate Milk // 3.25

## KIDS for kids, 12 & under // 7.25

### I'm Not Hungry

Grilled cheese sandwich, french fries

### I Don't Want Anything

Mozzarella Sticks with pomodoro (red) dipping sauce

### I Don't Care

Battered chicken fingers, french fries

### I Don't Know

Grilled hot dog, french fries

### Can I Have Something Else

Two beef sliders with or without American cheese, French fries

### I Don't Like That

Pasta, butter or pomodoro (red) sauce

## Wine

6oz | 9oz | Bottle

### WHITE WINES

**Brancott Estate, Marlborough // Pinot Grigio** 8 | 12 | 28  
*floral, pear, white peach, guava*

**Matanza's Creek // Sauvignon Blanc** 10 | 15 | 34  
*crisp citrus, melon, dry white herbs*

**Cuvaison Estate Winery // Chardonnay** 13 | 19 | 42  
*orange blossom, stone fruits, citrus, apricot*

### RED WINES

**Carmel Road // Pinot Noir** 9 | 13 | 29  
*juicy black cherry, cola, vanilla, toasted oak*

**Norton // 1895 Malbec** 8 | 11 | 21  
*ripe red fruit, spicy black pepper*

**Prisoner Wine Company // Unshackled Red Blend** 15 | 22 | 44  
*spiced dried cherries, white pepper, crushed violets*

**Chloe Wines // San Lucas Cabernet Sauvignon** 9 | 14 | 29  
*black cherry, plum, dark chocolate, coffee, cinnamon bark*

**Cosentino // The Franc Cabernet Franc** 10 | 15 | 34  
*fruit, fresh herbs, clove, black pepper*

**Hagafen // Napa Valley Cabernet Sauvignon** 18 | 27 | 54  
*black raspberry, leather, black pepper, coffee, soft cola*

### House Wines By the Glass

Pinot Grigio, Chardonnay, Pinot Noir, Cabernet 6 | 8.5 | -

## Beer & Malt Beverages

### On Draft

16oz | 20oz | Pitcher

#### Local Flair

**2 Silos // Manassas Station Lager** 5.0% ABV 6.5 | 8.5 | 21.5

**Aslin // Rotating Selection** Varies 7.0 | 9.0 | 22.0

**Devil's Backbone // Vienna Lager** 5.2% ABV 6.5 | 8.5 | 21.5

**Lost Rhino // Rhino Chasers Pilsner** 5.6% ABV 6.5 | 8.5 | 21.5

**Port City // Optimal Wit** 4.9% ABV 6.5 | 8.5 | 21.5

**Solace // Lucy Juicy Double IPA** 8.0% ABV 7.0 | 9.0 | 22.0

**Three Notch'd // 40-Mile IPA** 6.0% ABV 6.5 | 8.5 | 21.5

**Swing Easy Session IPA** 4.6% ABV 6.5 | 8.5 | 21.5  
 Designed by and brewed exclusively for 1757 Golf Club by our friends at Brew Republic Bierwerks in Woodbridge, VA

**Cigar City // Jai Alai IPA** 7.5% ABV 7.0 | 9.0 | 22.0

**LC Miller Lite** 4.2% ABV 5.5 | 7.5 | 18.5

### BOTTLES & CANS

Blue Moon Belgian White // 6.0

Devil's Backbone Vienna Lager / 16oz can // 6.5

**LC Firestone Walker FlyJack IPA Low Calorie!** // 6.0

Goose Island IPA / 16oz can // 6.5

Lost Rhino Face Plant IPA / 16oz can // 7.0

Minuteman IPA / 16oz can // 7.0

**LC GF Omission Ultimate Light Golden Ale ~GF~** // 6.0

Arnold Palmer Spiked Half & Half / 24oz can // 9.0

### DOMESTIC & IMPORT

**LC Miller Lite** / 16oz aluminum pint // 6

Coors Light / 16oz aluminum pint // 6

Bud Light / 16oz aluminum pint // 6

**LC Michelob Ultra** / 16oz aluminum pint // 6

**LC Corona Premier** / 16oz can // 6.5

Stella Artois / 14.7oz import pint // 6.5

**V** Vegetarian    **LC** Low Calorie    **GF** Gluten Free

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