The Lakeside Grille & Bar
Ramsey Golf & Country Club

Live Music

JULY 27TH
MARYS BASEMENT

AUGUST 3RD
MIKE STANTON

AUGUST 10TH
ON THE ROCKS

AUGUST 17TH
QUINN EX

RAMSEY GOLF & COUNTRY CLUB
RAMSEYGOLFANDCOUNTRYCLUB

Desserts

NY STYLE CHEESECAKE | $8
GRAHAM-CRACKER CRUST, RASPBERRY DRIZZLE

CHOCOLATE MOUSSE CAKE | $8
CHOCOLATE GANACHE COATED CREAMY CHOCOLATE MOUSSE

CHOCOLATE FALLEN CAKE | $9
WARM CHOCOLATE CAKE, VANILLA ICE CREAM, WHIPPED CREAM, BERRY COULIS

RICE PUDDING | $8
HOMEMADE RICE PUDDING, WHIPPED CREAM, CHERRY

MUD SLIDE PIE | $9
CHOCOLATE COOKIE CRUMB CRUST, COFFEE & CHOCOLATE ICE CREAM TOPPED WITH CHOCOLATE COOKIES, FUDGE & ALMONDS

ICE CREAM | $7
CHOICE OF CHOCOLATE, VANILLA, STRAWBERRY, CHOCOLATE CHIP MINT, COOKIE DOUGH, COOKIES & CREAM, RAINBOW SHERBERT

SORBET | $7
RASPBERRY OR MANGO

STARTERS

FAIRWAY SPROUTS — Crispy Brussel Sprouts, Parmesan Cheese, Sea Salt 11

CHICKEN DUMPLINGS — Steamed Dumplings, Teriyaki Glaze 13

HUMMUS PLATTER — Trio of Classic Chick Pea , Persian Lime & Roasted Garlic Hummus, Warm Pita Bread, Vegetable Crudité 15

CALAMARI — Crispy Seasoned Calamari Rings, Chorizo, Cherry Peppers, Marinara Sauce 15

SUMMER BURRATA — Imported Fresh Mozzarella Burrata, Asparagus, Prosciutto 15

WINGS — 6 Naked, Breaded or Boneless Wings | Buffalo, Korean or Honey Chipolte Sauce 15

WATERMELON SALAD — Diced Watermelon, Feta Cheese, Red Onion, Crab Meat, Champagne Vinaigrette 16

JUMBO SHRIMP COCKTAIL — Gulf Shrimp, Cocktail Sauce, Fresh Lemon 16

RG&CC PIZZETTA — Burrata, Shaved Prosciutto, Arugula, Tomato Sauce, Basil, EVOO 17

POKE CUPS — Tuna Tartare, Avocado, Teriyaki, Sesame Seeds, Wonton Cups 18

SALADS & SUCH

Add Grilled Chicken 6 | Tofu 6 | Steak 8 | Salmon 8 | Shrimp 10

ASIAN SALAD — Napa Cabbage, Fresh Baby Arugula, Mandarin Orange, Cashews, Manchego Cheese, Wontons, Ginger Dressing 15

COBB SALAD — Romaine, Baby Arugula, Avocado, Bacon, Roasted Corn, Tomatoes, Blue Cheese, Egg, Red Wine Vinaigrette 15

SOUTHWEST SALAD — Baby Spring Mix, Crispy Chicken, Tomatoes, Roasted Corn, Bacon, Monterey Jack Cheese, Chipotle Ranch Dressing 19

SALMON FRAMBOISE — California Mixed Greens, Pepper Cured Irish Salmon, Almonds, Sugar Cured Bacon, Raspberry Vinaigrette 20

SPINACH STEAK SALAD — Fresh Spinach, Sliced Steak, Mushrooms, Cherry Tomatoes, Burrata, Lemon Vinaigrette 24

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SUNFLOWER CRUNCH BOWL — Chopped Cabbage, Romaine, Carrots, Roasted Crispy Edamame & Sunflower Seeds, Manchego, Toasted Quinoa, Sweet Onion Vinaigrette 15

GENERAL TSO'S CHICKEN BOWL — Crispy Boneless Chicken, Broccoli Florets, Sweet Sticky Sauce, White Rice 21

POWER PROTEIN BOWL — RightRice®, Grilled Chicken, Tomato, Cucumbers, Hummus, Pickled Onions, Arugula, Tzatziki 22

BURGERS & HANDHELDS

Comes with Choice of French Fries, Sweet Potato Fries, House Made Chips or Side Salad

BLACK BEAN VEGGIE BURGER — Black Beans, Specialty Grains, Onions, Avocado, Chipotle Mayo, Toasted Multi-Grain Bun 16

TURKEY BURGER — Seasoned Ground Turkey, Turkey Bacon, Pepper Jack, Chipotle Mayo, Toasted Multi-Grain Bun 18

CLUBHOUSE BURGER — Grilled 10oz Sirloin Burger, Choice of American, Pepperjack, Cheddar, Swiss, Bleu Cheese, Brioche Bun 18

KOBE BURGER — American Kobe Burger, Cheddar Cheese, Bacon, Onion Rings, Beer Glaze, Brioche Bun 21

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GRILLED CHICKEN AVOCADO — Grilled Chicken, Avocado, Bacon, Muenster Cheese, Ranch Dressing, Lettuce, Tomato, Brioche Bun 18

FRENCH DIP — Shaved Rib-Eye, Sautéed Onions, Provolone Cheese, Toasted French Bread, Au Jus 18

FIESTA BURRITO — Grilled Chicken, White Rice, Black Beans, Shredded Cheese, Sour Cream, Sliced Avocado 19

MAHI MAHI SANDWICH — Grilled Mahi Mahi Fillet, Avocado Lime Crema, Cabbage Slaw, French Bread 21

LOBSTER CLUB — Maine Lobster Salad, Bacon, Avocado, Fresh Baby Arugula, Herb Aioli, Toasted Brioche Bun 25

ENTRÉES

PENNE A LA CRUDO — Imported Penne Pasta, Fresh Tomatoes, Fresh Mozzarella, Basil & Pesto Sauce 23

PEPPER CURED SALMON — Black Pepper Brown Sugar Cured Norwegian Salmon Fillet, Vegetable du Jour, Rice Pilaf, Raspberry Glaze 29

BERKSHIRE PORK CHOP — Grilled 14oz Berkshire Pork Chop, Mashed Potatoes, Apple Cider Cream 32

SOLE FLORENTINE — Sautéed Lemon Sole, Fresh Spinach, Lemon Butter Caper Sauce, Rice Pilaf 32

CHICKEN MILANESE — Breaded Thin Chicken Cutlet, Arugula Salad, Shaved Parmesan, Grape Tomatoes, Fresh Burrata 32

SHRIMP & RISOTTO — Pan Roasted Jumbo Shrimp Atop Lemon Basil Risotto 32

SHORT RIB — Prime Boneless Beef Short Rib Served Over Mashed Potatoes 34

FILET BELMONT HOUSE — Grilled 9oz Tenderloin Steak, Gorgonzola Cheese, Caramelized Onions, Mashed Potatoes, Vegetable du Jour 40

RG&CC SIGNATURE STEAK — Char Broiled 16oz Sirloin Steak, Mashed Potatoes, Vegetable du Jour 42

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

*3.5% CREDIT CARD SURCHARGE FEE

COCKTAILS

FIG IN THE CITY
FIGENZA FIG VODKA SHAKEN, ORANGE LIQUEUR, LIME, AND CRANBERRY SERVED UP

CLASSIC VESPER
BOTANIST GIN, CIROC VODKA, LILLET BLANC APERTIF, LEMON TWIST

APEROL SPRITZ
APEROL LIQUOR, PROSECCO, CLUB SODA

WHITE SANGRIA
SAUVIGNON BLANC, STOLI ORANGE, COCONUT RUM, PEACH SCHNAPPS, APPLE JUICE, GINGER ALE, FRESH FRUIT

BOULEVARDIER BARREL AGED
ELIJAH CRAIG BOURBON, ANTICA FORMULA VERMOUTH, APERTIVIO ROSATO

MALA VIDA PALOMA
MALA VIDA REPOSADO TEQUILA, FRESCA CLUB SODA, LIME

BY THE BOTTLE

HEINEKEN
BUDWEISER
MICHELOB ULTRA
BUD LIGHT
MILLER LIGHT
COORS LIGHT
CORONA
BLUE MOON
DAURA GLUTEN FREE BEER

NON-ALCOHOLIC

HEINEKEN 00

CRAFT BEER & SELTZERS

DOGFISH HEAD 60 MIN IPA
SIERRA NEVADA
BROOKLYN LAGER
ASSORTED WHITE CLAWS
ASSORTED VODKA HIGH NOON
ASSORTED TEQUILA HIGH NOON
ANGRY ORCHARD HARD CIDER

ON TAP

GUINNESS
YUENGLING
COORS LIGHT
MONTAUK IPA
VOODOO RANGER IPA
KANE
STELLA ARTOIS
SAM ADAM'S SEASONAL

RAMSEY GOLF & COUNTRY CLUB
RAMSEYGOLFANDCOUNTRYCLUB

BY THE GLASS

SPARKLING & WHITES

BRUT PROSECCO, LUCA PERETTI; VENETO, ITALY	11 / 42
CHARDONNAY, SONOMA-CUTRER, CA	13 / 50
CHARDONNAY, RODNEY STRONG; CA	10 / 38
SAUVIGNON BLANC, OYSTER BAY; MARLBOROUGH, NZ	12 / 46
SAUVIGNON BLANC, DECOY; SONOMA, CA	12 / 42
RIESLING, PACIFIC RIM; COLUMBIA VALLEY, WASHINGTON	10 / 34
PINOT GRIGIO, DANTELLO, ITALY	10 / 34
ROSE, FLEURS DE PRAIRIE; PROVENCE, FR	12 / 46
ROSE, THE BEACH BY WHISPERING ANGEL; FRANCE	12 / 46

REDS

CABERNET, BONANZA BY CAYMUS; NAPA VALLEY, CA	14 / 54
CABERNET, HORSEPLAY; PASO ROBLES, CA	13 / 46
CABERNET, CORNER STONE; FRANCISCAN, CA	12 / 46
PINOT NOIR, CARMEL ROAD; CENTRAL COAST, CA	12 / 46
PINOT NOIR, EVOLUTION; WILLAMETTE VALLEY, OR	11 / 38
ZINFANDEL, OLD VINE; LODI, CA	10 / 38
MALBEC, ALAMOS; ARGENTINA	11 / 38
PETIT SYRAH BLEND, RHIANNON; CA	10/ 38
MERLOT, J. LOHR; CALIFORNIA	11 / 38
CHIANTI, CASTELLO DI MELETO; ITALY	11 / 42

BY THE BOTTLE

CHAMPAGNE/PROSECCO

100	**TAITTINGER, BRUT MILLESIME; FRANCE**	120
101	**TAITTINGER, BRUT PRELUDE GRANDS CRUS; FRANCE**	95
102	**PROSECCO, MIONETTO; ITALY**	45

AMERICAN WHITES

Chardonnay

199	**FAR NIENTE; NAPA VALLEY, CA**	110
201	**ORIN SWIFT, MANNEQUIN; NAPA, CA**	50
202	**HESS ALLOMI; NAPA VALLEY, CA**	45

Sauvignon Blanc

206	**SAUVIGNON BLANC, DAOU; PASO ROBLES, CA**	45
207	**HESS; SAUVIGNON BLANC, NAPA VALLEY**	55

Pinot Grigio

208	**J VINEYARDS; HEALDSBURG, CA**	35

INTERNATIONAL WHITES

450	**CHARDONNAY, SEVEN FLAGS; SOUTH AFRICA**	85
430	**AL POGGIO BIANCO, CASTELLO DI ALMA; ITALY**	60
310	**PINOT GRIGIO, SANTA MARGARITA, ITALY**	55

BY THE BOTTLE

AMERICAN REDS

Cabernet Sauvignon

500	**CAYMUS; NAPA VALLEY, CA**	150
505	**HESS LION TAMER; NAPA VALLEY, CA**	85
501	**LOUIS MARTINI; ALEXANDER VALLEY, CA**	75
502	**PALERMO; NAPA VALLEY, CA**	75
504	**EDUCATED GUESS; NAPA VALLEY, CA**	50

Pinot Noir

521	**FLOWERS; SONOMA COAST, CA**	85
522	**BELLE GLOS; CENTRAL COAST, CA**	65
523	**ELOUAN; WESTERN VINEYARDS, OR**	55
524	**J VINEYARDS; HEALDSBURG, CA**	50

Zinfandel

530	**SEGHESIO VINEYARDS; SONOMA COUNTY**	65
532	**ORIN SWIFT, 8 YEARS IN THE DESERT; CA**	65
531	**MURPHY GOODE; ALEXANDER VALLEY, CA**	40

Syrah/Blends

551	**THE PESSIMIST; BLEND, PASO ROBLES, CA**	85
552	**HESS, LION TAMER; BLEND, NAPA VALLEY, CA**	70
542	**SPRING VALLEY VINEYARDS FREDERICK; BLEND, WALLA WALLA, WASHINGTON**	70
543	**ABSTRACT, SYRAH BLEND; CA**	50

INTERNATIONAL REDS

640	**CABERNET/SHRIAZ, PENFOLDS; AUSTRALIA**	90
690	**PINOT NOIR, SEVEN FLAGS, PAUL CLUVER; SOUTH AFRICA**	90
650	**BLEND, COYAM, EMILIANA RESERVE; CHILE**	65
630	**MALBEC, CATENA APPELLATION, MENDOZA; AR**	50

*ALL VINTAGES SUBJECT TO MOST RECENT AVAILABILITY