



Dinner Menu

Starters

LJ Wings– Bone-in -10pcs-11

Served with celery and bleu cheese or ranch dressing.

Choose Hot, Mild, Cajun, Roasted Garlic Parmesan or BBQ.

Boneless Wings - 1/2lb – 8

. Served with celery and bleu cheese or ranch dressing.

Choose Hot, Mild, Cajun, Roasted Garlic Parmesan, or BBQ.

Ultimate Nachos– 13

Tortilla chips, topped pulled pork, house made chili, beer cheese, black olives, jalapenos, house made pico de gallo

Fried Green Tomatoes– 10

Served with a spicy aioli.

Mozzarella Bites- 8

Breaded Mozzarella bites serve with marinara sauce.

Caprese- 10

Fresh sliced tomato, mozzarella cheese layered with a house made pesto and balsamic glaze. Served with crostinis and country style Greek olives.

Brie and Figs– 10

Warmed brie, port soaked figs served with crostinis with a hint of rosemary.

Sweet Chips– 10

Sweet potato chips topped with gorgonzola cheese and a balsamic reduction.

Calamari- 11

Traditional fried calamari served with marinara sauce.

Crab Cakes– 14

Maryland style crab cakes.

Quesadilla

Cheese – 9 Chicken - 12

A flour tortilla stuffed with our house made Pico de Gallo mixture. and Cheddar Jack cheese. Jalapenos, peppers, onions, sour cream, salsa and black olives served on the side.

Soups & Salads

French Onion Cup–4 *Bowl*–6

Chili - Cup– 4 *Bowl*– 6

Soup Du jour– *Cup*–4 *Bowl*–6

LJ Steak Salad– 14

Grilled sliced steak, mixed greens, roasted red peppers, caramelized onions, tomatoes and cucumber tossed in a honey roasted garlic vinaigrette.

The Famous Cobb Salad- 12

Crisp greens, smoked bacon, bleu cheese, hard boiled eggs, diced tomatoes, diced chicken breast and avocado.

Tossed with honey Dijon vinaigrette

Classic Caesar Salad– 8

Chopped Romaine lettuce tossed with classic Caesar dressing and housemade croutons.

Greek Salad– 9

Grilled chicken, feta cheese, tomatoes, kalamata olives, cucumber, and onions. Served with our house made greek dressing . Add potato salad –2

Asian Salad– 14

Shrimp with mixed greens , mandarin oranges, snow peas, red onion, hearts of palm, garnish with crunchy ramen noodles.

Tossed in a toasted sesame dressing.

Spanish Salad– 12

Grilled chicken, walnuts, fire roasted grapes, and goat cheese with mixed greens. Tossed in a balsamic dressing.

Fiesta Salad– 12

Grilled chicken with mixed greens, black bean corn salsa, avocado, tomatoes, jack cheddar cheese, tossed with avocado ranch.

Add to any Salad-

Chicken –4, **Shrimp**–6 **Salmon**– 5 **Steak**– 5

Entrees

All entrées served with your choice of two sides.

12oz Ribeye– 26

8oz Filet Mignon– 28

12oz Sirloin– 20

Catch of the Day– Mkt Price

Please ask your server.

Jack Daniels Salmon– 19

Fresh Salmon marinated in Jack Daniel's Bourbon and honey.

Chicken Cordon Bleu- 19

Fresh chicken breast stuffed with ham and swiss cheese.

Chicken Caprese - 19

Chicken breast stuffed with mozzarella cheese, artichokes and roasted tomatoes topped with pesto sauce.

Pastas, Risotto and Grits

Lobster Mac and Cheese – 24

Chunks of lobster meat, brie and cheddar cheese mixture.

Tuscan Shrimp Pasta– 20

Grilled shrimp, spinach, artichokes, tomatoes tossed in a cavtappi pasta.

Chicken Parmesan– 18

Lightly pounded seasoned chicken breast coated in Italian style bread crumbs gently sautéed in olive oil topped with house made tomato sauce and mozzarella cheese served over spaghetti.

Wild Mushroom Risotto – 14

Parmesan risotto with wild mushrooms.

Charleston Shrimp and Grits– 20

Shrimp and andouille sausage in a Charleston style sauce served with a grit cake.

Burgers and Sandwiches

Choice of one Side

The Traditional Burger - 10

1/2lb of certified angus beef cooked to order.

Lake Jovita Club - 12

Fresh sliced ham, smoked turkey, Swiss cheese, bacon, lettuce and tomato dressed with mayo and layered between three slices of your choice of bread.

Chicken Sandwich- 11

Your choice of grilled, fried or blackened served with lettuce and tomato.

Sides

French Onion Soup

Soup du Jour

Side Salad: Caesar or House

Wild Rice

Garlic Parmesan Mashed Potatoes

Green Beans with Tomato Slivers

Bleu Cheese Smoked Gouda Black Pepper Course Grits.

Vegetable Medley

Broccoli

French Fries

Sweet Potato Chips

Homemade Chips

Coleslaw

Fruit Cup

Wild Mushroom Risotto (add 6)