



TO GO MENU

Loch
Lloyd



Updated 3.17.20



OUR CULINARY TEAM

Damian Lehman
Executive Chef

Bradley Brown
Sous Chef

Breakfast Menu: 8a to 11a
Lunch and Dinner Menus: 11a to 7p

To place your order,
please call the Clubhouse:
816.322.1022



BREAKFAST

available 8a to 11a

Served with a side of Fresh Fruit Salad

BREAKFAST BURRITO 10

Scrambled Eggs, Bacon, Ham, Sausage,
Bell Peppers and Queso Fresco
on a warm Whole Wheat Tortilla
served with Salsa and Sour Cream

BREAKFAST SANDWICHES 10 each

*Served on your choice of bread:
Wheat, Sourdough, Rye or English Muffin*

Choose from these three Breakfast Sandwiches:

BACON, SCRAMBLED EGG & CHEDDAR CHEESE
HAM, SCRAMBLED EGG & CHEDDAR CHEESE
SAUSAGE, SCRAMBLED EGG & CHEDDAR CHEESE

SAUSAGE, BISCUITS & GRAVY 10

Two Sausage Patties, two Buttermilk Biscuits
and Sausage Gravy

** Menu items that can be made without gluten ingredients*

APPETIZERS

TERIYAKI GINGER-CRUSTED AHI TUNA* 14

Wakame Salad, Orange-Tomato Ginger Jam, Soy Glaze, Wonton Chips

TENDERLOIN AND HUMMUS* 14

Flatbread, Hummus, Chimichurri Sauce

PAN-SEARED LUMP CRAB CAKE 15

Watercress, Peas, Cucumber, Fingerling Potatoes,
Mint Vinaigrette, Curry Aioli

LAVOSH 14

Havarti, Pecorino, Prosciutto Ham

COLOSSAL SHRIMP COCKTAIL* 13

Peppermint Schnapps Cocktail Sauce

LOBSTER ROUNDS 16

Lobster, Cream Cheese, Panko Bread Crumbs,
Remoulade Sauce

MAMA GIOVANNI'S MEATBALL 8

Rich Marinara, Basil, Burrata Cheese

BUFFALO CHICKEN WINGS 12

Celery, Carrots, Blue Cheese Dressing

ULTIMATE NACHOS* 12

Choice of Chicken or Taco Beef

Crispy Tortilla Chips, Cheddar Jack Cheese, Jalapeños,
Lettuce, Tomato, Sour Cream, Salsa

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SOUPS & SIDE SALADS

CHEF'S SOUP DU JOUR Cup 4 Bowl 6

FRENCH ONION SOUP 6

Crouton, Gruyère Cheese

LOCH LLOYD CHILI Cup 5 Bowl 6

LOCH LLOYD WEDGE* 8

Iceberg Lettuce, Heirloom Tomatoes,
Cherrywood Smoked Bacon, Maytag Blue Cheese

RAW SALAD* 7

Wild Greens, Grape Tomatoes, Orange Segments, Bermuda Onion,
Pickled Watermelon Radish, Shaved Fennel,
Extra Virgin Olive Oil, Lemon, Sea Salt, Cracked Pepper

NAPA SALAD* 7

Spring Mix, Spiced Nuts, Gorgonzola Cheese, Sun Dried Cranberries,
Sliced Onion, Maple Walnut Vinaigrette

SPINACH SALAD* 7

Baby Spinach, Pear, Candied Walnuts, Cranberries,
Goat Cheese, Raspberry Vinaigrette

CAESAR SALAD* 7

Crisp Romaine, Pecorino Cheese, Croutons, Caesar Dressing

** Menu items that can be made without gluten ingredients
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase a risk of a foodborne illness.*

HAND-HELDS

ALL SERVED WITH CHOICE OF SIDE:

French Fries, Onion Rings, Sweet Potato Fries,
House Chips, Tater Tots or Fresh Fruit Salad

SALMON CLUB* 14

Avocado, Applewood Smoked Bacon, Cucumber,
Sun Dried Tomato Pesto, Sourdough Bread

BIG BOY GRILLED CHEESE* 11

Provolone, Havarti, Monterey Jack, American and Cheddar Cheeses;
Toasted Egg Bread, Truffle Oil, Cup of Tomato Soup

CHICKEN SALAD MELT* 14

Tarragon Chicken Salad, Swiss Cheese, Tomato, Mixed Greens,
Candied Walnuts, Orange Segments, Toasted Raisin Bread

WATSON MELT 13

Smoked Turkey, Monterey Jack Cheese, Applewood Smoked Bacon, Red
Pepper Marmalade, Sourdough Bread

THE SOUTHWEST 14

Shaved Prime Rib, BBQ Sauce, Southwest Slaw,
Tumbleweed Onion Straws, Toasted Hoagie Bun

LOCH LLOYD BURGER* 13

8-Ounce Black Angus Patty, Lettuce, Tomato,
Red Onion, Pickles, Brioche Bun
Choice of Cheese: Cheddar, Monterey Jack, Swiss, American,
Habanero Pepper Jack or Blue Cheese
Add Grilled Onions or Mushrooms 1
Add Bacon 3

IMPOSSIBLE VEGGIE BURGER

(YOU WON'T BELIEVE IT!)* 13

6-Ounce Veggie Burger, griddled and served with your choice of
Cheese, Lettuce, Tomato, Red Onion, Pickles

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TEE-TIME FAVORITES

Tee Time Favorite Sandwiches available on White, Wheat or Egg Bread

**GRILLED QUARTER-POUND BRATWURST,
TURKEY DOG or BEEF HOT DOG* 6**

GOLFERS' DELI SANDWICH 8
Choice of Smoked Turkey, Apple-Smoked Ham or Shaved Prime Rib
served with Lettuce, Tomato, Mayonnaise

GOLFERS' CLUB 10
Smoked Turkey, Apple-Smoked Ham, Lettuce, Tomato,
Smoked Bacon, Mayonnaise

BLT 8
Smoked Bacon, Lettuce, Tomato, Mayonnaise

TUNA SALAD or CHICKEN SALAD SANDWICH 8

**ADD A SIDE FOR
AN ADDITIONAL \$2**

French Fries
Onion Rings
Sweet Potato Fries
House Chips
Tater Tots
Fresh Fruit Salad

*Sandwiches available on
White, Wheat
or Egg Bread*

** Menu items the can be made without gluten ingredients*

HAND-TOSSED, HOUSE-MADE PIZZA

THREE-CHEESE PIZZA

Small 9 Medium 13 Large 16

Mozzarella, Pecorino, Creamy Goat Cheese, Oregano, Fresh Basil

TRADITIONAL PEPPERONI PIZZA

Small 10 Medium 13 Large 18

MEAT LOVER'S PIZZA

Small 12 Medium 15 Large 19

Canadian Bacon, Hamburger, Pepperoni, Italian Sausage, Bacon

THE ULTIMATE PIZZA

Small 15 Medium 18 Large 21

Canadian Bacon, Hamburger, Pepperoni, Italian Sausage, Bacon,
Bell Peppers, Black Olive, Mushroom, Red Onion

MARGHERITA PIZZA

Small 9 Medium 13 Large 18

Extra Virgin Olive Oil, Mozzarella, Roma Tomatoes, Fresh Basil

Each Additional Protein Topping 2

Italian Sausage, Canadian Bacon, Pepperoni or Hamburger

Each Additional Vegetable Topping 1

Mushrooms, Red Onions, Black Olives or Bell Peppers

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ENTRÉE SALADS

CHICKEN CAESAR SALAD* 14

Grilled Chicken Breast, Crisp Romaine, Pecorino Cheese, Croutons, Caesar Dressing

SALMON SPINACH SALAD* 17

Grilled Salmon, Baby Spinach, Pear, Candied Walnuts, Cranberries, Goat Cheese, Raspberry Vinaigrette

TENDERLOIN FATTOUSH SALAD* 18

Grilled Tenderloin Skewer, Crisp Romaine, Cucumber, Tomato, Pita, Feta Cheese, Sumac, Parsley, Lemon Vinaigrette

NAPA CHICKEN SALAD* 14

Grilled Chicken Breast, Spring Mix, Spiced Nuts, Gorgonzola Cheese, Sun Dried Cranberries, Sliced Onion, Maple Walnut Vinaigrette

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ENTRÉE SELECTIONS

TENDERLOIN*

6-Ounce 30 8-Ounce 36

Gorgonzola Crust, Potato Hash, Oven-Dried Tomatoes,
Wild Mushroom Demi

DUCK CONFIT* 24

Shishito and Mushroom Hash, Parsnip, Potato, Easy Egg,
Jalapeño Honey Demi, Pomegranate Pips

SLOW-BRAISED PRIME SHORT RIBS 26

Garlic Mashed Potatoes, Wild Mushroom Demi,
Balsamic Port Reduction

PAN-SEARED LAVENDER AND LOCAL HONEY GLAZED SALMON* 22

Wild Greens, Grape Tomatoes, Orange Segments,
Bermuda Onion, Marcona Almonds,
Shaved Fennel, Lemon,
Extra Virgin Olive Oil, Sea Salt, Cracked Pepper,
Orange Gastrique

KANSAS CITY STRIP STEAK* 31

12-Ounce Strip Steak, Truffled Root Vegetables,
Glace de Viande

COFFEE-CRUSTED RIBEYE* 34

14-Ounce Ribeye, Sherried Stone Potatoes,
Agnes Butter, Baby Carrots

ENTRÉE SELECTIONS

(continued)

DIVER SCALLOPS* 30

Mediterranean Couscous, Asparagus,
Carrot Ginger Beurre Blanc

GRILLED VEGETABLE PLATE* 16

Marinated Portobello Mushrooms, Asparagus, Sweet Peppers,
Yellow Squash, Zucchini, Beet Mash, Baby Carrots,
Smoked Tomato Vinaigrette

MINI MIGNONS* 26

Potato Hash, Madiera Demi Glace,
Tumbleweed Onion Straws

CORIANDER AND FENNEL PORK TENDERLOIN* 21

Sweet and Yukon Potato, Brussel Sprouts,
Havarti Cheese, Cherry Gastrique

PESTO CHICKEN FARFALLE* 18

Chicken Breast, Bowtie Pasta, Tomatoes,
Wild Mushrooms,
Pesto Cream Sauce, Pecorino Cheese

Thank You!

THE COUNTRY CLUB AT LOCH LLOYD
16750 COUNTRY CLUB DRIVE
VILLAGE OF LOCH LLOYD, MO 64012

816.322.1022

WWW.LOCHLLOYD.COM

