

LOST LAKE GOLF CLUB

8300 SE Fazio Drive
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www.lostlakegolfclub.com



LUNCHEON PACKAGE 2017-18 SEASON

Thank you for your interest in Lost Lake. We are committed to providing you with quality food, excellent service and creative menus in a casual yet elegant atmosphere. Please browse through our luncheon package, keeping in mind that if you don't see what you are looking for, we will happily provide you with a customized menu to the best of our ability. We understand ordering for a crowd can be challenging but we are here to assist you. Please call Lisa or Carolyn at 772-220-3515 with questions or to schedule an appointment. We will work hard to earn your business.

ENTRÉE SALADS

All entrees salads include fresh baked dinner rolls, coffee, tea, lemonade and dessert.
Six percent sales tax and 20% gratuity are not included.
Soup or appetizer may be added for an additional \$2.00

TUNA NICOISE SALAD

A classic recipe with a Lost Lake twist, we use white albacore tuna, red potatoes roasted with grape tomatoes, kalamata olives, hearts of palm and arugula tossed with our lemon vinaigrette.
21.00

CHOPPED WALDORF SALAD

Crisp romaine and iceberg lettuce, celery, apples, grapes and toasted walnuts tossed in a creamy lemon vinaigrette, topped with grilled chicken breast.
19.00

CHICKEN, CHARRED ASPARAGUS AND EGG SALAD

Grilled asparagus tossed with lemon, basil, pine nuts and parmesan cheese, arranged with roast chicken breast and hard boiled egg quarters on a bed of arugula and Boston lettuce.
19.00

THAI PORK SALAD

Crunchy charred napa cabbage tossed with soy ginger dressing, slivered carrots, cucumbers and shelled edamame, topped with warm sliced pork, garnished with fresh mint and chopped peanuts.
21.00

BUTTERMILK CHICKEN CAESAR SALAD

A non traditional Caesar dressing tossed with mixed greens, topped with baked chicken breast, garnished with roasted asparagus, shaved parmesan and toasted baguette.
19.00

HEALTHY CHEF SALAD

Mixed greens topped with a healthy attractive presentation of roast turkey breast, avocado, Monterey Jack cheese, matchstick carrots, radishes and hard boiled egg, served with our new buttermilk dressing.
20.00.

COBB SALAD

Chicken breast, bacon, hard cooked eggs, avocado, tomato, gorgonzola cheese and ripe olives arranged on mixed greens, served with your choice of one of our house dressings.
20.00

GREEK SPINACH SALAD WITH GRILLED FLANK STEAK

Spinach, cucumbers, tomatoes and kalamata olives tossed in a red wine vinaigrette, paired with grilled flank steak and marinated feta cheese, served with toasted pita bread.

You may substitute grilled salmon or mahi as an alternative to the steak.

21.00

TRIO SALAD PLATE

We suggest our albacore tuna salad, vegetarian quinoa salad and fresh fruit. You may also choose from a variety of our other homemade salads for a customized menu.

20.00

GRILLED CHICKEN AND STRAWBERRY SALAD

Grilled chicken arranged on a bed of romaine lettuce with strawberries, avocados, peas, red onion and feta cheese, served with lime vinaigrette dressing.

20.00

CHICKEN CLUB SALAD

This chicken salad is made with celery, red onion and chopped tomatoes, tossed in a light dressing, arranged on a bed of mixed greens and topped with crumbled bacon,

18.00

LUNCHEON ENTREES

All entrees include choice of Caesar salad, garden salad or soup, fresh baked dinner rolls, coffee, tea, lemonade and dessert.

FLANK STEAK MARSALA

Grilled flank steak topped with marsala mushroom sauce, accompanied by roasted Yukon gold potatoes.

22.00

CHICKEN MILANESE

Breaded chicken breast sauteed in olive oil, topped with arugula and cherry tomato salad tossed in lemon vinaigrette, accompanied by parmesan mashed potatoes.

19.00

PINOT GRIGIO CHICKEN

Fresh asparagus and a salsa of roasted tomatoes served on a parmesan crusted chicken breast, drizzled with a light pinot grigio sauce, served with orzo pilaf

21.00

ITALIAN STIR FRIED SHRIMP

Large shrimp stir fried with garlic, zucchini, corn, grape tomatoes and basil, served over rice and topped with shaved parmesan cheese.

21.00

CHICKEN FRANCAIS

Egg battered chicken breast sauteed in lemon butter with scallions, mushrooms, capers and a touch of white wine, served with jasmine rice.

20.00

KALE AND CORN STUFFED CHICKEN

Boneless chicken breast stuffed with kale, corn and Monterey jack cheese, drizzled with a lemon pan sauce and served with quinoa pilaf.

20.00

CHICKEN and EGGPLANT PARMESAN

Baked chicken topped with breaded eggplant, baked with our marinara sauce, mozzarella and parmesan cheeses, served with orzo pilaf.

20.00

SAVORY GRILLED PORK TENDERLOIN

Pork tenderloin grilled with a savory rub, topped with a light balsamic demi glace, served with mustard roasted gold potatoes.

21.00

BROWN SUGAR AND MUSTARD GLAZED SALMON

Always fresh, this sweet and savory salmon is baked and served with jasmine rice and fresh asparagus.

22.00

MEDITERRANEAN STYLE FLANK STEAK

Garlic and herb rubbed flank steak, grilled medium rare, topped with a chunky tomato basil salsa vinaigrette, served with spinach mashed potatoes.

22.00

HOMEMADE QUICHE

We still think quiche is a good choice for a ladies luncheon. We can make a variety of flavors to suit your palate and serve it with fruit or salad. If you start with a cup of soup you have the perfect luncheon for a cool afternoon.

17.00

DESSERT

Our dessert choices change frequently as we discover new recipes in our kitchen. Allow us to help you choose a dessert that would complement your meal.

GOLF TOURNAMENT LUNCHEON BUFFETS

These luncheons are only available when connected to a golf tournament at Lost Lake Golf club. They are served immediately following the end of the tournament. Bar service will be available.

Prices do not include tax and gratuity.

BAR-B-QUE

Hot dogs and hamburgers cooked on the verandah. Included are two salads, baked beans and appropriate condiments.

Fresh baked cookies will be served family style for dessert. Coffee, tea, and lemonade are also included. Service will be on paper plates.

15.00

COLD CUT BUFFET

Buffet includes 3 varieties of sliced meats, two cheeses, choice of two salads, individual bags of assorted chips, appropriate condiments and fresh bread.

Fresh baked cookies served family style, coffee, tea and lemonade are also included.

17.00

CONTINENTAL BREAKFAST

This may be served in the main dining room, grille room or verandah.

Included are bagels and cream cheese, fresh baked scones, coffee, tea, orange juice and fresh fruit.

6.00

FULL SERVICE BREAKFAST

Served in the main dining room.

Includes everything on the continental breakfast menu plus scrambled eggs, bacon or sausage, potatoes, pancakes or French toast.

12.00