

LOST LAKE GOLF CLUB

8300 SE Fazio Drive
Hobe Sound, Fl. 33455
772-220-3515
www.lostlakegolfclub.com



LUNCHEON PACKAGE
2022-2023 SEASON

ENTRÉE SALADS

All entrée salads include fresh baked dinner rolls, coffee, tea, lemonade and dessert.

BERRIES AND GORGONZOLA SALAD

Mixed greens tossed with dried cranberries, fresh blueberries, strawberries and citrus vinaigrette, topped with crumbled gorgonzola, candied pecans and choice of grilled chicken or shrimp.

23.00

CHICKEN CHOPPED SALAD

Mixed greens layered with chopped cucumber, red onion, tomatoes, cheddar cheese, hard boiled egg, chick peas and crumbled bacon, topped with thin slices of chilled chicken breast, served with choice of our house made dressing.

22.00

MEDITERRANEAN GRILLED SHRIMP SALAD

Mixed greens, artichokes, roasted peppers, grape tomatoes, kalamata and green olives, topped with marinated grilled shrimp, lemon roasted asparagus, feta cheese and toasted almonds.

23.00

COBB SALAD

Chicken breast, bacon, hard cooked eggs, avocado, tomato, gorgonzola cheese and ripe olives arranged on mixed greens, served with choice of dressing.

22.00

TRIO SALAD PLATE

Tuna salad, egg salad and our pearled couscous vegetable salad arranged over leaf lettuce.

21.00

ROASTED VEGGIE AND CHICKEN

Romaine and arugula tossed in lemon vinaigrette with herb roasted eggplant, yellow squash, peppers, grape tomatoes and feta cheese, topped with grilled chicken breast and garnished with roasted asparagus.

22.00

BLT CHICKEN SALAD

Iceberg and romaine lettuce tossed with Caesar dressing, tomatoes and green onion, topped with Cajun baked chicken breast, sliced avocado, crumbled bacon and baguette croutons.

22.00

DECONSTRUCTED CHICKEN WALDORF SALAD

Bibb and romaine lettuce layered with apples, grapes, celery, chopped chicken and toasted walnuts, drizzled with creamy lemon yogurt dressing.

21.00

SOUTHWEST SALAD WITH CHICKEN OR SHRIMP

Mixed greens arranged with your choice of chicken or shrimp, pinto beans, green onions, roasted corn, grape tomatoes, avocado and crumbled cotija cheese, garnished with tortilla croutons and served with creamy lime vinaigrette.

23.00

LUNCHEON ENTREES

All entrees include fresh baked dinner rolls, coffee, tea, lemonade and dessert.

CHICKEN & EGGPLANT STACK

Lightly breaded chicken breast stacked with roasted eggplant, roasted red pepper, fresh tomato and mozzarella cheese, served on a pool of creamy tomato sauce with orzo pilaf.

22.00

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.

22.00

COCONUT ALMOND MAHI

Fresh mahi crusted with our almond coconut topping, drizzled with lime beurre blanc and served with pineapple fried rice.

Market

BRUSCHETTA GRILLED CHICKEN

Marinated grilled chicken finished with mozzarella cheese and a salsa of fresh tomatoes, garlic and basil, served with rice pilaf.

21.00

QUICHE LORRAINE

A traditional recipe but always a favorite, house made from scratch, served with grilled vegetable salad.

20.00

BAKED SALMON

Fresh salmon pairs well with our sweet and spicy rub, oven roasted, served with jasmine rice pilaf and fresh asparagus.

Market

MACADAMIA CRUSTED SALMON

Fresh salmon crusted with a macadamia panko topping, drizzled with a gingery sauce, served with rice pilaf and fresh asparagus.

Market

FLANK STEAK MARSALA

Sliced grilled flank steak topped with marsala mushroom sauce, served with roasted gold potatoes.

23.00

FLANK STEAK MILANESE

Marinated grilled flank steak topped with our lemon arugula and tomato salad, shaved parmesan and served with orzo pilaf.

23.00

Please note due to supply issues (yes they are real) we may not be able to get certain items at different times. We will inform you of an appropriate substitution when necessary. Prices are subject to change.

Dessert choices are fluid. They will be determined when setting up the menu.