

STARTERS



CHIPS & DIPS

House Made Guacamole and Tortilla Chips
Served with Salsa / 12

MAGNOLIA LANE PIMENTO CHEESE

Pimento Cheese, Grilled Bread / 12

ST. LOUIS RIBS

Smoked & Spiced St. Louis Ribs, Kimski's Korean
BBQ Sauce, Kung Pao Peanuts / 16

BURHOP'S SHRIMP COCKTAIL

Half Dozen Jumbo White Tail Gulf Shrimp,
Cocktail Sauce, Kimchi Remoulade, Lemon / 25

SMOKED CHICKEN WINGS

Applewood Smoked Harrison Poultry Farms
Chicken Wings, Buffalo Sauce, Ranch Dressing / 11

CHEF'S SNACKBOARD

Selection of Forage & Foster Artisanal Cheese
and Charcuterie, Accouterments, Publican Bread / 26

BLISTERED SHISHITOS

Frillman Farm's Shishitos, Feta, Wild Honey,
Chili Crunch / 10

CHEF'S DAILY FLATBREAD

Ask your server for what the Chef has
on the flatbread today / 16

SALADS & SOUPS



LC ARCADIAN SALAD

Arugula, Roasted Butternut Squash, Apple, Farro,
Red Onion, Parsley, Seeded Cracker, Parmesan,
Basil Pesto / 13

HEIRLOOM TOMATO SALAD

Heirloom Tomato, Arugula, Cucumber, Red Onion,
Whipped Goat Cheese, House Vinaigrette,
Grilled Bread / 12

TROON CHOPPED SALAD

Smoked Salmon, Arugula, Tomato, Crunchy Corn,
Asiago Cheese, Pipatas, Gold Raisin, Couscous,
Creamy Basil Dressing / 17

CAESAR SALAD

Chopped Romaine, Cherry Tomato, Parmesan,
Publican Croutons, Caesar Dressing / 11

GARDEN SALAD

Spring Mix, Shaved Carrot, Cucumber, Tomato,
Mustard Vinaigrette / 8

Choice of Proteins for Salads:

*Salmon 9, Blackened Shrimp 8, Chicken 8,
Tofu 6, and Skirt Steak 14*

LOW COUNTRY SHE CRAB SOUP

Maryland Blue Crab, Smoked Trout Roe,
Breadcrumbs, Chives / 14

HARVEST SQUASH BISQUE

Roasted Squash, Maple, Cashew Dukkah / 6

- PURVEYORS -

We Proudly Source Our Steaks & Burgers from Zier's, and our Seafood from Burhops in Wilmette

ENTREES



KINKEAD'S CRAB CAKE

Maryland Blue Lump Crab, Roasted Corn Salsa,
Mustard Creme Fraiche / 25

THAI NOODLE & STEAK BOWL

Grilled Steak, Avocado, Carrot, Cabbage, Grilled
Pineapple, Soba Noodle, Peanut Vinaigrette / 28

WILD MUSHROOM RISOTTO

Wild Mushroom, English Peas, Goat Cheese,
Herbs, Breadcrumbs / 22

- Add Salmon 9, Blackened Shrimp 8, Chicken Breast 8

ATLANTIC SALMON

Pan Seared Salmon, Fingerling Potato, Asparagus,
Golden Raisin, Almond, Sauce Romesco / 27

THE CLUBHOUSE BURGER

Zier's Ground Beef, Cheddar & American Cheese,
Lettuce, Heirloom Tomato, B&B Pickles, Dijonaise,
Spoke & Bird Bun, Choice of Fries or Garden Salad / 16

- Impossible Burger available upon request

- Add Bacon, Avocado or Sunny Egg \$2 Each

THE FRENCH DIP

USDA Prime Rib, Spoke & Bird Roll, Au Jus,
Horseradish Creme Fraiche, Fries / 37

SHORT RIB BOLOGNESE

Braised Short Rib Ragu, Rigatoni, Parmesan Cheese,
Breadcrumbs / 27

HARRISON'S FRIED CHICKEN

Buttermilk Fried Gluten Free 1/4 Chicken, Crispy Brussel
Sprouts, Buttermilk Biscuit, Mike's Hot Honey / 25

ZIER'S PRIME STEAK

Choice of USDA Prime 8oz Filet Mignon or 14oz Ribeye
with Our Steak Sauce, Select Two Sides 64/72
(Perfect for Two People)

CHOICE OF SIDES

Fries 6 / Pimento Mac 10

Yukon Gold Mashed Potatoes 9

Grilled Asparagus 8 / Wild Mushrooms 8

- PRIVATE EVENTS -

Join us for your next golf outing, big celebration, or small gathering of friends, The Lawn has some perfect options to accommodate any of your needs. For all inquiries please call us at 847.256.9626 or send an email to farrell@lcfaj.com

Stay up-to-date and find out the latest news on our website at thelawngrill.com or follow us on our Instagram @thelawngrill

- Reservations can be made through our website -