



BAR & RESTAURANT

DINNER MENU



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[@LACITA_COUNTRYCLUB](https://www.instagram.com/LACITA_COUNTRYCLUB)

WWW.LACITACC.COM TELEPHONE: 321 383 2582

STARTERS

Crab Cakes	16
* Deliciously flaky Dungeness Crab cakes.	
Escargot	14
* A classic French delicacy.	
Grilled Octopus	15
* Grilled baby Octopus marinated with fine herbs and garlic.	
Buffalo Chicken Dip	12
* Tangy, fiery flavors of hot wings made into a rich, creamy dip.	
Spinach & Artichoke Dip	10
* Fresh Artichoke Hearts, Spinach, Mayonnaise, Parmesan, and Monterey Jack cheeses.	

SOUP CUPS

Tomato Basil	7.77
* Quinn's all time favorite	
French Onion Soup	7.77
* A Classic, complete with garlic croutons and gobs of melted Swiss and Parmigiano Regianno cheeses on top. CUP	
Soup of the Day	7.77
* Our Chef's daily special CUP (please ask your server).	

SALADS

Caesar Salad	7.77
* House-made Caesar dressing, romaine lettuce, garlic, croutons, and shaved Parmesan cheese.	
Garden Salad	7.77
* Freshly mixed seasonal garden vegetables	
Chef Salad	16
* Assorted deli meats, hard-boiled eggs, and cheeses served over a bed of lettuce and mixed greens with a variety of seasonal, chopped fresh vegetables.	
Harvest Apple Salad	16
* A flavor-packed all-time favorite salad with our own home made dressing.	
Add-ons:	+12
* Grilled Salmon, Chicken Breast, or Shrimp	

MAIN COURSES

FISH & SEAFOOD

Shrimp Scampi	20
* 7 Large Shrimp on a bed of delicious Pasta	
Grilled Salmon	25
* Teriyaki Glazed Atlantic Salmon w/Jasmine Rice & Vegetable Medley	

MEATS

Ribeye (12oz)	32
* 12oz Ribeye w/Herb compound butter, Served w/Baked Potato & Vegetable selection.	
Grilled Chicken Breast	18
* Choice of Roasted Red Potatoes or Baked Potato & Vegetable Medley	
Prosciutto-Wrapped Chicken	23
Stuffed w/Goat Cheese & Sun-Dried Tomatoes	
*Roasted Red Potatoes & Vegetable Medley	
Porchetta Pork Chops	22
*Cooked in Shallots & Fennel, Served w/Roasted Red Potatoes & Vegetable Medley	

PASTA

Shrimp Pasta Primavera	16
* Shrimp & Spring Vegetables served w/Pasta	
Fettuccine Alfredo	15
* Al Dente Fettucini Pasta tossed with our Alfredo Sauce	

VEGETARIAN

Quinn's home made Vegetarian Burger	16
Stuffed Bell Peppers	15
* w/Roasted Red Potatoes & Vegetable Medley	
Grilled Cauliflower Steak	14
* w/Choice of Baked Potato or Roasted Red Potato & Vegetable Medley	

BURGERS & SANDWICHES

(ALL SERVED WITH FRIES)

Quinn's Burger	18
* 1/2 lb. Prime Beef topped with French Onion deliciousness cooked to your liking.	
South West Burger	16
* 1/2 lb. Prime Beef, topped with Bacon, fresh Avocado and Cheese	
Rising Sun Burger	17
* With a fried egg on top!!!	
Fish Sandwich	14
* Perfectly battered fried Cod fish filet	
Avocado Club	16
* Turkey, Bacon, Swiss Cheese, Lettuce, Tomato & Avocado (bread choice)	
Italian Hoagie	16
* Crusty roll filled with Italian meats and a drizzle of olive oil	
BLT (W/Fried Green Tomato)	15
* Classic BLT with a Green tomato twist on your choice of toasted bread	
Monte Cristo	15
* Soft white bread, thinly sliced deli ham, creamy Gruyere cheese, and a custardy egg dip before cooked.	
Quinn's Bacon-wrapped Big Dog	12
* 1/4 lb. all beef, wrapped in Bacon, Grilled in a toasted Brioche bun.	

DESSERTS

Cheesecake	7.77
Chocolate Mousse	7.77
Dessert of the Day	7.77
Seasonal Fruit Plate	7.77

KIDS ONLY MENU

(12 AND UNDER ONLY)

(ALL SERVED WITH A COOKIE)

I DON'T KNOW	9
2 Cheesy Slider size Burgers w/ fries	
I AM NOT HUNGRY	9
Just the right size Mini Pizza	
I DON'T CARE	9
Hot Dog w/ fries	
I DON'T WANT THAT	9
Bacon Mac & Cheese	
WHATEVER	9
Grilled Cheesy Sandwich	
I WANT TO GO HOME	9
Chicken Nuggets w/ fries	
YES PLEASE	9
Pizza Stuffed Crescent Rolls	

KID ONLY DESSERTS

YES!	5
* Vanilla Ice Cream Sundae	
I LIKE IT HERE	5
* Home Made Brownies	

WINE LIST

Red Wine

GLS / BTL

J Lohr Cabernet Sauvignon	11 / 33
Trivento Malbec	11 / 33
Kendal-Jackson Merlot	12 / 36
Imagery Cabernet Sauvignon	12 / 36
Stave & Steel Cab Sauvignon	13 / 39
St. Francis Pinot Noir	15 / 60
Slow Press Cabernet Sauvignon	12 / 36
Gancia Chianti	8 / 24
Natura Merlot	10 / 30

White & Rose

Firestone Riesling	8 / 24
13 Celsius Pinto Grigio	9 / 27
J Lohr Riverstone Chardonnay	9 / 27
Kendall-Jackson Chardonnay	10 / 40
Imagery Sauvignon Blanc	12 / 36
La Crema Chardonnay	14 / 36
Bollini Pinot Grigio	10 / 30

Sparkling

Jp Chenet brut Blanc de Blancs	6 / 20
Piper Sonoma Brut Rose	10 / 30

BAR LIST

Bud	3.75
Bud Light	3.75
Bud Light Next	3.75
Bud Zero	3.75
Miller Light	3.75
Mich Ultra	3.75
Claust Gold	4.75
Guinness	4.75
Yuengling	3.75
Stella	4.75
Corona Light	4.75
Heineken	4.75

DAILY LUNCH SPECIALS 11AM – 4PM

TUESDAY	INDIVIDUAL PIZZA	12
WEDNESDAY	WRAPS OF THE DAY	12
THURSDAY	SOUP & SALAD BUFFET	12
FRIDAY	FISH TACOS	12
SATURDAY	WINGS, BURGERS, HOTDOG INCLUDING 1 WELL, DRAFT, HOUSEWINE	



1982

LA CITA COUNTRY CLUB'S LEGENDARY RON GARL/LEE TREVINO-DESIGNED, 18-HOLE GOLF COURSE WAS BUILT IN 1982 BY FOUNDING OWNER EKS DEVELOPMENT. IT PROVIDES 6,670 YARDS OF CHALLENGES FOR GOLFERS OF ALL CAPABILITIES. ITS MANICURED FAIRWAYS AND GREENS ARE COMPLIMENTED BY SMALL LAKES AND WOODED AREAS THAT TOGETHER PAINT A PASTORAL PICTURE.

2016

PRESENT OWNER VIVIAN DIMOND PURCHASED LA CITA COUNTRY CLUB IN DECEMBER 2016, ENGAGED NEW MANAGEMENT AND BEGAN THE WORK OF RETURNING THE VENERABLE CLUB TO ITS GLORY DAYS. A REAL ESTATE BROKER, INVESTOR AND DEVELOPER WITH PERSONAL PASSIONS FOR DESIGN, ENTERTAINING AND GOURMET COOKING, MS. DIMOND HAS AUTHORED A RENAISSANCE THAT BEGAN WITH A NEW FLEET OF GOLF CARTS AND RESTORATION OF THE STORIED COURSE. ENHANCEMENTS TO THE CLUBHOUSE, TENNIS COURTS AND DINING VENUES FOLLOWED.

WE LOOK FORWARD TO HOST YOUR NEXT EVENTS

WEDDINGS - ANNIVERSARIES - BIRTHDAY PARTIES -
QUINCEAÑERAS - PRIVATE MEETINGS - CONFERENCE ROOM
BOOKINGS - TEAM BUILDING & CORPORATE EVENTS - GOLF
BOOKINGS - TENNIS APPOINTMENTS - SPINNING CLASSES -
PRIVATE PARTIES - DINNER RESERVATIONS - ETC.