

LOST LAKE GOLF CLUB

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



LUNCHEON PACKAGE *2023 SEASON*

ENTRÉE SALADS

All entrée salads include fresh baked dinner rolls, coffee, tea, lemonade and dessert. Soup or appetizer may be added for an additional 4.00.

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.

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.

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.

COBB SALAD

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

TRIO SALAD PLATE

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

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.

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.

LUNCHEON ENTREES

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

CHICKEN MILANESE

Panko and parmesan breaded chicken breast sautéed in olive oil, topped with arugula and cherry tomato salad tossed in lemon vinaigrette, served with garlic orzo.

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.

CHICKEN FRANCAIS

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

Substitute fresh catch

Market

PORK LOIN

Pork loin roasted with our sweet and savory rub, served with sautéed cabbage, red potatoes and a side of housemade applesauce.

BAKED SALMON

Our newest sweet and savory rub on a fresh salmon filet, baked and served with jasmine rice and fresh asparagus.

Market

CHICKEN MARSALA

Boneless breast of chicken sautéed with shallots and mushrooms in a marsala wine sauce, served with orzo.

Substitute fresh catch.....Market

Dessert choice are ever changing. We will discuss those choices when making your reservations