



# Lunch Menu

## Appetizers

### **Shrimp Cocktail \$15**

House Made Cocktail Sauce, Charred Lemon

### **Buffalo Wings \$10**

Blue Cheese Dressing and Celery Sticks

## Soups and Salads

### **French Soup Gratinee**

### **Soup Du Jour**

**Cup \$3.50 Bowl \$6.00**

### **Indian Hills Salad \$10**

Mixed Greens, Apples, Pears, Dried Cranberries, Carrots  
Cucumbers, Sliced Almonds, Lemon Basil Vinaigrette

### **Iceberg Wedge Salad \$10**

Chopped Bacon, Vine Ripened Tomatoes. Crispy Iceberg Lettuce  
Maytag Bleu Cheese Dressing

### **Greek Salad \$10**

Crispy Romaine, Tomato, Cucumber, Bell Peppers, Red Onion, Olives, Feta Cheese and Greek Vinaigrette

### **Classic Caesar Salad \$10**

Crispy Romaine, Anchovies, House Made Croutons, Caesar Dressing

### **Salad Additions Chicken \$5 Shrimp \$8 Steak \$10**

\*Consuming Raw or Under cooked Meats, Fish, Shellfish or Fresh Shell Eggs may Increase Your Risk of Food-Borne Illness, especially if you have certain Medical Conditions\*



## **Sandwiches**

### **Grilled Cheese \$10**

Tomato and Bacon

Choice of White Wheat or Rye Bread

### **BLT Wrap \$11**

Applewood Smoked Bacon, Lettuce and Tomato

### **IHCC Club \$12**

Boar's Head Sliced Turkey, Bacon, Lettuce and Tomato

Choice of White Wheat or Rye Bread

### **Fish Tacos \$12**

Crispy Tempura Battered Whitefish

Shredded Lettuce, Tomato, Avocado and Chipotle Mayo

### **Prime Burger \$12**

Lettuce, Tomato, Onion and Pickle

Add Bacon \$1.00 Add Cheese \$1.00

### **Grilled Steak Sandwich \$15**

Topped with Sautéed Onions and Swiss Cheese

Toasted Hero Roll

**~Choice of French Fries, Cole Slaw or Fresh Fruit~**

**We are dedicated to meeting our member's expectations  
when it comes to allergy or dietary restrictions.**

**We offer gluten free pasta along with many other options upon request.**

\*Consuming Raw or Under cooked Meats, Fish, Shellfish or Fresh Shell Eggs may Increase Your Risk of Food-Borne Illness, especially if you have certain Medical Conditions\*