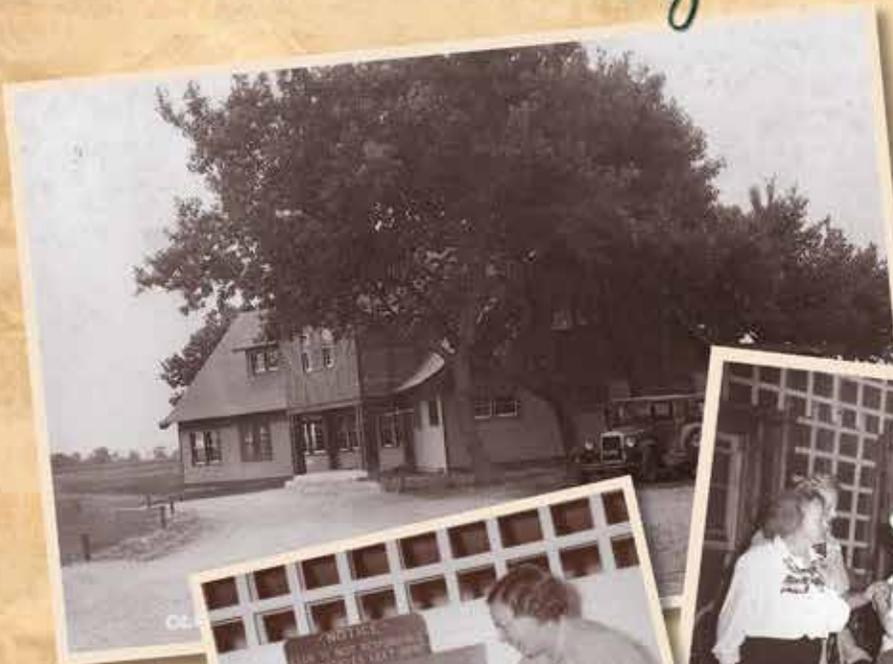


LUNCH MENU

Lake Ripley Country Club



- Memorial Day - Labor Day
- Kitchen hours are subject to weather
 - Please check at the bar for menu availability. All kitchen hours are subject to change due to scheduled special events or weather.

* Ladies Dining only
** Men's Dining only

Lake Ripley Country Club Food Service Hours

Memorial Day - Labor Day

Tuesday	11:00 am - 1:30 pm	Ladies Day Dining Room Menu*
	11:30 am - 1:30 pm	Special Tuesday Bar Menu
	2:00 pm - Dusk	Sandwich Menu
	5:00 pm - Dusk	Tuesday Specials Menu
Wednesday	11:00 am - Dusk	Sandwich Menu
	5:00 pm - Dusk	Wednesday Specials Menu
Thursday	10:30 am - 2:30 pm	Sandwich Menu
	2:30 pm - Dusk	Sandwich Menu**
	5:00 pm - Dusk	Men's Specials Menu**
Friday	11:00 am - 4:00 pm	Sandwich Menu
	5:00 pm - 8:30 pm	Fish Fry Dining Room Menu
Saturday	11:00 am - 4:00 pm	Sandwich Menu
Sunday	7:30 am - 11:30 am	Breakfast Menu
	12:00 pm - 5:00 pm	Sandwich Menu

Appetizers

Beer Battered Onion Rings

Breaded Mushrooms

Cheese Curds

Chicken Wings

Traditional or Boneless Wings per 1/2 pound. Choose BBQ, honey mustard, jerk or buffalo.

Chicken Tenders

Potato Skins

Breaded Pickle Chips

Mini Tacos

Mini Corn Dogs

Cream Cheese & Jalapeno Poppers

Fresh Cut Fries

Make your fries loaded; with bacon, cheese and ranch only extra.

Sweet Potato Fries

Curly Fries

Onion Battered Green Beans

Clam Strips

Pub Chips & Dip

Sriracha Tenders

LRCC Cheese Spread & Crackers

Sampler Basket

Choose three of your favorites from the above

Burgers

Served with pub chips, cottage cheese or coleslaw unless otherwise noted. All burgers cooked medium well unless requested. Cheese Choices: American, Cheddar, Swiss, Muenster, Pepper Jack or Provolone. Ask about our cheese of the week. Bread Choices: White, Rye, Whole Wheat, Ciabatta, Sourdough.

ASK YOUR SERVER ABOUT THIS WEEK'S FEATURED BURGER.

Proburger*

1/3 lb. Angus burger with Cherrywood bacon, lettuce, tomato and choice of cheese.

Hole-In-One Burger*

1/3 lb. Angus patty with Cherrywood bacon and topped with fried egg and your choice of cheese.

Western Open Burger*

1/3 lb. Angus patty, cheddar cheese, Cherrywood bacon and house made BBQ sauce.

Patty Melt*

1/3 lb. Angus burger with Swiss cheese and grilled onions on rye.

Rockdale Special*

Burger choice with American cheese and fried onions on grilled white bread.

Grand Slam Burger*

1/3 lb. Angus patty piled with hand-pulled pork, cheddar cheese, onion rings and BBQ sauce on ciabatta.

Garlic Burger*

1/3 lb. Angus patty with Swiss cheese, cheddar cheese, bacon and garlic butter on Texas toast.

Par Burger*

1/3 lb. Angus patty, grilled. Add cheese Add Jones Bacon

Birdie Burger*

Turkey burger with lettuce and tomato.

Green Burger*

Black bean burger with lettuce and tomato.

Build Your Own LRCC Burger*

Start with a burger patty and add on your tasty choices. Choose 1/3 lb. Angus beef burger, turkey burger or a black bean burger

Add Ons: Onion (fried or raw), tomato, lettuce, mayonnaise, mushrooms, green peppers, BBQ sauce, guacamole, pico de gallo.

Bread Choices: Hamburger bun, white, rye, whole wheat, ciabatta, sourdough.

Special Add Ons: Bacon
American, Swiss, Provolone
or Cheddar Cheese
Fried Egg
Extra Patty

WRAPS

Grilled Veggie Wrap

Grilled fresh mushrooms, tomato, green pepper, onion, lettuce, parmesan cheese and avocado ranch dressing in a garden tortilla.

Caesar Wrap

Seasoned chicken or smoked salmon with lettuce, tomato and Caesar sauce in a garden tortilla.

Chicken Bacon Wrap

Grilled or fried chicken, bacon, lettuce, tomato and ranch in a garden tortilla.

Salmon Salad Wrap

Smoked salmon, lettuce, mandarin oranges, almonds, red onions, lettuce and raspberry ranch dressing in a garden tortilla.

BASKETS

Walleye Basket

Two breaded walleye filets served with fries and coleslaw.

Chicken Basket

Golden fried chicken served with fries and coleslaw. 2 Piece
4 Piece



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

On The Green

Garden Salad

Bed of lettuce greens with garden fresh vegetables, croutons, cheese and your choice of dressing. Served with choice of roll or muffin.

Chef Salad

Bed of lettuce with fresh vegetables, turkey, ham, American and Swiss cheeses, black olives, hard boiled egg, croutons and your choice of dressing. Served with choice of roll or muffin.

Taco Salad

Fried tortilla shell filled with taco meat, lettuce, tomatoes, cheese and black olives. Sour cream and salsa served on the side. Served with choice of roll or muffin.

Caesar Salad

Fresh romaine lettuce, tomato, Parmesan cheese, croutons and Caesar dressing. Served with choice of roll or muffin. Add chicken breast strips or tasty smoked salmon

Salmon Salad

Bed of mixed greens with smoked salmon, mandarin oranges, almonds, red onions and raspberry ranch dressing. Served with choice of roll or muffin.

Buffalo Chicken Salad

Buffalo chicken on a bed of romaine, fresh vegetables, tomatoes, crumbled bleu cheese and ranch dressing. Served with a choice of roll or muffin.

LRCC Summer Salad

Grilled chicken on a bed of spinach with fresh strawberries, bleu cheese crumbles, toasted almonds, green onions and tomatoes. Served with choice of roll or muffin.

Asian Chicken Salad

Grilled teriyaki chicken on a bed of mixed greens with mandarin oranges, green onions, sesame seeds, chow mein noodles and a delicious sesame vinaigrette served with choice of roll or muffin.

Join Us
Friday Night!

Beginning of the Country Club

When the Lake Ripley Country Club was formed in 1915, it was not a very big organization. Several people from the lake and Cambridge area started it and there were 21 members belonging to the club the first year.

The original golf course at the club was a five-hole course. There was no club house at all until a small, roughly built cottage was constructed on the property five years later. It served as a changing place for the golfers.

As the years went by, the club members gradually increased the size of their club. They bought more of the pasture land around the club and made it into a nine hole golf course. And later, another adjoining strip of land was bought, and the course became the present 18 hole course.

The most recent purchase was of an additional 35 acres of land to be used to enlarge the course, but nothing has been done with it at this time.

A private corporation owns the country club, and in order to be a member, a person must own a share of the stock. The club is run by a board of directors who are elected from among the club members. The board hires the club manager and fairway manager.

The first president of the board was Dr. G.E. Bilstad, and the first vice-president was E.L. Dawes. Alvin R. Amundson was the first secretary of the board and remained so for 30 years. Art Melster served as president for 26 years, giving up the job

two years ago to Don Rumpf, who is the present president.

The first manager of the club was Ed Leitzinger, and he lived in a little house right there on the club property. The current club manager is George Culver, and Pro Bergholz has been the fairway manager for a number of years.

The board of directors appointed a building committee to come up with a plan for a suitable club house many years back, and Art Melster was the youngest member of the committee. He was the one who drew up the plan for the original clubhouse which was built sometime around 1926. Since that time, the club house has been enlarged four times.

The watering system for the fairways was installed four years ago.

Over the 61 years since the club was formed, the membership has increased to a little under 400 members. The present board of directors consists of Don Rumpf, Art Melster, Clyde Heberlein, Clayton Wallace, Frank Thatcher and Alex Zirath and Reuben Corrigan of Fort Atkinson.

Lake Ripley Edition
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Wisconsin 53523
Thursday, July 22, 1976
PAGE ELEVEN

Post Your 5 Best 18 Hole Scores to Determine Your Handicap

Tee Off Behind Markers
Replace Turf

Yards	Par	Hdcp.	Hole	
350	4	12	1	5
360	4	10	2	7
450	5	4	3	6
415	4	8	4	7
422	4	7	5	7
353	4	11	6	7
193	3	16	7	5
138	3	17	8	4

272	4	13	10	7
405	4	9	11	8
230	3	14	12	9
450				

25c
GOOD FOR TWO
Chamber of Commerce
This bill is issued to increase the medium of exchange in this vicinity and to enhance the purchasing power of the farmer's dollar.

LAKE RIPLEY
Country Club

—SCORE CARD—

Cambridge .. Wisconsin

With the Compliments of . . .
DAVIDSON'S
Bluff Cottages Hotel
LAKE RIPLEY
"Home of the Cinnamon Roll"
Our Own Vegetables and Poultry
Parties Served on Short Notice

LRCC Sandwich Menu

Served with pub chips, cottage cheese or coleslaw unless otherwise noted. All burgers cooked medium well unless requested.
Cheese Choices: American, Cheddar, Swiss, Muenster, Pepper Jack or Provolone. Ask about the cheese of the week.
Bread Choices: White, Rye, Whole Wheat, Ciabatta, Sourdough.

Beef Dip

Sliced beef with mushrooms and Swiss cheese on a hoagie roll.

Tenderloin Steak Sandwich*

6 oz. juicy steak, grilled to order and served with mushrooms and onions. Add cheese

Walleye Sandwich

Breaded walleye filet served on a hoagie roll with lettuce and tartar.

Nacho Platter

Choice of chicken, beef or pork with shredded cheese, green onions, black olives and jalapenos. Served with guacamole, diced tomatoes, sour cream and salsa.

Cuban

Classic grilled sandwich made with pulled pork, ham, Swiss cheese, pickles and whole grain mustard on a ciabatta. For a delicious alternative, substitute grilled chicken for the pork.

Ripley Quesadilla

Staff favorite prepared with BBQ chicken, pepper jack cheese and topped with our delicious coleslaw.

Chicken Strips & Fries

Crispy and tender chicken breast strips served with your choice of fries. For a tasty alternative substitute Sriracha chicken tenders.

Chicken Philly Sandwich

Chicken, green peppers, mushrooms, onions and provolone. Try It In A Wrap!

Denver on Toast

Eggs with ham, onions and bell peppers on toast. Add cheese

Bacon, Lettuce & Tomato

BLT served on choice of toasted bread.

Chicken Tender Sandwich

Two all-white meat, seasoned tenders with lettuce, tomato and mayo on a tasty hoagie.

Quesadilla

Mexican favorite prepared with beef or chicken, Mexican cheese blend and green onions.

Grilled Cheese

Grilled with your choice of cheese and bread.
Add ham or turkey
Add tomato and bacon

Pulled Pork Sandwich

Juicy hand-pulled pork served on a bun with our delicious house made BBQ sauce on the side.

Reuben

Grilled corned beef, kraut, Swiss cheese, 1000 Island served on marble rye.

Turkey Bacon Club

Smoked turkey, Cherrywood bacon, lettuce, tomato and mayo on choice of toasted bread. Try It In A Wrap!

Grilled Chicken Breast

Choose Your Favorite

Traditional - lettuce, tomato and mayo.

Buffalo - Spicy favorite with lettuce, tomato and house made bleu cheese on the side.

Mexican - Guacamole, cheddar cheese and house made pico de gallo.

Western - Cherrywood bacon, cheddar cheese and house made BBQ sauce.

Cold Sandwiches

Tasty sliced smoked ham, roast beef, smoked turkey or corned beef with lettuce and mayo on choice of bread. Add cheese.

1/2 Cold Sandwich & Soup Special

Soup of the Day, choice of sandwich meat on bread choice

for a change of pace, try a cold sandwich made with LRCC signature chicken salad.

Sides

Fries with Sandwich

Mushrooms with Sandwich

Onion Rings with Sandwich

Cheese Curds with Sandwich

Fresh Fruit with Sandwich

Side Salad with Sandwich

Soup of the Day Cup Bowl

Fresh Fruit Plate (Seasonal)

*Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness. Lake Ripley Country Club is not responsible for the effects caused by eating undercooked meats.

