Starters		
	5 \$10.95	
Tossed in Buffalo Sauce		
and Served with Blue Cheese Dipping Sauce	*0.0F	
Loaded Nachos Fried Tortilla Chips with Melted Mexican Cheese,	\$9.95	
Sour Cream, Roasted Jalapeños and Guacamole		
Tri-Color Chips & Salsa	\$5.95	
Fresh Fire-Roasted Salsa		
Soup	\$6.95	
Specialty Soup Created Fresh Everyday		
Gumbo	\$8.95	
Grand Seafood Gumbo	¢10 50	
Shrimp or Chicken Quesadilla \$12.50		
Grilled Spicy Shrimp or Chicken, Roasted Red & Yellow Peppers and Onions with a Blend of Mexican Cheeses		
all Rolled into a Jalapeño Flour Tortilla, accompanie	d	
by a Fresh Fire–Roasted Salsa		
Salads		
Lakewood Wedge Salad		
Crisp Iceberg Lettuce Wedge Presented with Tobacco Onion Rings, Cherry Tomatoes, Blue Cheese	0	
Crumbles and Blue Cheese Dressing		
Appetizer Entrée \$6.50) \$11.95	
Mrs. Robinson's Salad	\$11.95	
Julienned Turkey, Ham, Swiss and Cheddar Cheese		
on a Bed of Chopped Iceberg Lettuce with Diced Tomatoes and Your Choice of Dressings		
Caesar Salad	\$6.75	
Crisp Romaine Lettuce Served with Shredded		
Parmesan Cheese, Croutons and Caesar Dressing	#COF	
Add Grilled Shrimp Add Grilled Chicken	\$6.95 \$5.95	
Aud Grineu Cincken	\$ 5. 55	
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increa food borne illness, especially if you have certain medical conditions.	nse your risk of	

Sandwiches All Sandwiches Served with Pickle Garnish and Your Choice of French Fries, Sweet Potato Fries or Fresh Fruit (\$1.99) \$12.50 **Club Wrap** Turkey, Ham, Bacon, Cheddar Cheese, Baby Greens and Tomato Served with Dijonnaise Sauce in an Herb Wrap **Traditional Reuben** \$11.95 Sliced Corn Beef, Sauerkraut, Swiss Cheese and Marble Rye Bread Smothered with **Thousand Island Dressing** The Dog \$5.00 Quarter Pound All Beef Hot Dog on a Warm Bun "Pomeroy's Pro" Burger \$11.50 Grilled Beef* Patty Served on a Toasted Onion Roll Cheddar, American, Swiss or Pepper Jack Cheese \$1.00 Bacon \$1.00 **Pitch and Putt** \$13.95 Ask your Server about the Chef's Daily Creation Dessert Vanilla or Chocolate Ice Cream \$4.95 After Hours | 2pm-5pm **Bowl of Soup** \$6.95 Specialty Soup Created Fresh Daily **Tri-Color Chips and Salsa** \$5.95 Fresh Fire-Roasted Salsa \$10.50 Cup of Soup and Half a Cart Sandwich \$12.50 **Club Wrap with Your Choice of Chips**

<u>Mojitos</u>

All of our Mojitos are Handcrafted, Well Balanced and Made Out of 100% Fresh Ingredients thus Creating the Perfect Cocktail

Classic Mojito Fresh Mint, Simple Syrup, Limes and Rum	\$8.50
Strawberry Mojito Fresh Strawberries, Fresh Mint, Simple Syrup, Limes and Rum	\$8.50
Raspberry Mojito Fresh Raspberries, Fresh Mint, Simple Syrup, Limes and Rum	\$8.50
Blueberry Mojito Fresh Blueberries, Fresh Mint, Simple Syrup, Limes and Rum	\$8.50
Mojito Medley Fresh Strawberries, Fresh Blueberries, Fresh Raspberries Fresh Oranges, Fresh Lemons, Fresh Mint, Simple Syrup, Limes and Rum	, , ,
Specialty Cocktails	
"Tiger Woods" Smirnoff Vodka, Lime Juice, Cranberry Juice	\$7.00
"Classic Jack" Jack Daniels and Coca Cola	\$6.50
"Sam's Secret" Smirnoff Vodka, Fresh Strawberries, Orange Juice Topped with Whipped Cream and Strawberry	\$7.50
"Vodka Palmer" Smirnoff Vodka, Freshly Brewed Iced Tea, Lime Juice and Simple Syrup	\$7.00

<u>Martinis</u>

All of our Martinis Con and are Served Tablesi	itain 3 oz of Alcohol de in an Individual Shaker	
Classic Martini		\$9.50
Ice Cold and Garnished	l Lavishly	
Flavored Martinis		\$9.50
We Offer the Following	for our Fresh Fruit Martinis	
Blueberry	Raspberry Lemon	
Strawberry	Pomegranate	
Cosmopolitan		\$9.50
Smirnoff Vodka, Triple and Garnished with Cit		
Rob Roy		\$7.50
Scotch, Sweet Vermout	h, Bitters	
and Garnished with a G	Cherry	
Old Fashion		\$7.50
	ge, Cherry, Soda, Bitters	
and Sugar Creating the		
Choice of whiskey and	Garnished with a Cherry	100
Domestic Bee	<u>r</u>	\$3.50
Miller Lite	Coors Light	- Karlin
Budweiser Michelob Ultra	Bud Light O'Douls	1.10
	COLOR COMPANY	# 4 0 =
Specialty Been		\$4.25
Corona Sam Adams	Heineken Anchor Steam	
	Allehor Steam	
Draft Beer	X	+
Miller Lite		\$2.75 \$4.00
Yuengling Sam Adams Season	nal	\$4.00 \$4.00
Heineken	uu	\$4.00
177		

The Lakewood Club at the Colony

Ladies Night

Calling All Ladies! Calling All Ladies! Join Us for a Variety of Themed Nights Just for Our Ladies Every Second Thursday of The Month! Events Begin at 6:00pm.

Sweetwater Café

Sunday-Monday 11:00am-3:00pm Tuesday-Saturday 11:00am-9:00pm

Sweetwater Daily Specials Daily Lunch Special | 8.46 Nightly Dinner Special | 12.71

Sweetwater Weekly Specials

Tuesday Night | 8.46 Burgers and Brew

Wednesday Night Kid's Eat Free

Thursday Night | 13.56 Prime Rib

Wine List

The Wines On This Progressive Wine List Are Grouped Together In Flavor Categories Starting With Those That Are Sweeter And Very Mild In Taste, Progressing To The Wines That Are Drier And Stronger In Taste.

Sparkling Wines Listed from mildest to strongest		
Brut , Segura Viudas, Spain		\$32.00
Sweet White/Blush Wines Listed from sweetest to least sweet		
White Zinfandel, Salmon Creek, CA	\$8.00	\$32.00
Dry White Wines Listed from mildest to strongest		
Chardonnay , Salmon Creek, CA	\$8.00	\$32.00
Pinot Grigio, Acrobat, Oregon		\$44.00
Chardonnay, Canyon Road, CA	\$5.00	\$20.00
Dry Red Wines Listed from mildest to strongest		1 and a start
Pinot Noir, Mont Pellier, CA	\$7.00	\$28.00
Merlot, Canyon Road, CA		\$20.00
Cabernet Sauvignon, Canyon Road, CA	\$5.00	\$20.00
Merlot, 14 Hands, Columbia Valley, WA		\$36.00
Cabernet Sauvignon, Salmon Creek, CA	\$8.00	\$32.00
Cabernet Sauvignon, Alexander Valley, CA	\$10.00	\$40.00