

OGIE'S BAR & GRILLE

2022

TAKE-OUT AVAILABLE!



SHAREABLES

OGIE'S WINGS

A basket of 6 wings flying with flavor and always juicy! Tell us how you like them - get them plain or with your favorite sauce.

CHICKEN QUESADILLA

Grilled tortilla filled with grilled chicken, onions, tomatoes & cheese. Served with sour cream and salsa.

CHICKEN TENDERS

Breaded and fried to perfection - crispy on the outside, warm and tender on the inside. Served with choice of sauce.

SOUTHWEST QUESADILLA

Grilled tortilla filled with grilled chicken*, black bean corn salsa, tomatoes & cheese. Served with sour cream and salsa. *black bean burger substitution available.

MOZZARELLA STICKS

Warm, soft and delicious cheese sticks. Served with choice of marinara sauce or ranch.

Additional sauce: BBQ, Buffalo, Salsa, Ranch, Sriracha Ranch, Honey Mustard or Bleu Cheese.

ON THE GRILL

Choices: Knight's Burger | Chicken Breast | Black Bean Burger | Salmon
Choice of Cheese - American, Cheddar, Pepper Jack and Swiss.

Served with choice of Homemade Chips, Coleslaw or Potato Salad and a Pickle.

Upgrade to: French Fries, Onion Rings or Sweet Potato Fries, Side Salad

Add on: Bacon | Avocado

SALADS

Add: Chicken | Chicken Tenders | Salmon
Add: Avocado | Hard Boiled Egg

THE TRADITIONAL*

Tried and true! Served with lettuce, tomato, red onion and choice of cheese on a toasted bun.

THE SOUTHERN*

Crispy bacon, lettuce, red onion, and choice of cheese with tangy barbecue sauce on a toasted bun.

THE CALIFORNIAN*

Bacon, avocado, lettuce, tomato, red onion, choice of cheese on a toasted bun.

OGIE'S SALAD

Mixed greens, tomato, red onion, cucumber, garbanzo beans and shredded cheese blend.

CAESAR SALAD

Romaine lettuce, red onion, garbanzo beans, shaved parmesan cheese and croutons.

SOUTHWEST SALAD

Mixed greens, black bean corn salsa, avocado, tomato and shredded cheese blend.

COBB SALAD

Mixed greens, turkey, tomato, red onion, cucumber, avocado, bacon, garbanzo beans, shredded cheese blend and hard boiled eggs.

Dressings: Ranch, Sriracha Ranch, 1000 Island, Blue Cheese, Honey Mustard, Caesar and Balsamic Vinaigrette.

WRAPS & MORE

Served with choice of Homemade Chips, Coleslaw or Potato Salad and a Pickle.

BIG OGIE'S

Our own take on this classic. Knight's burger or black bean burger, onion, American cheese, lettuce, tomato, pickle and 1000 Island dressing.

BBQ CHICKEN

Grilled and marinated chicken breast, bacon, lettuce, tomato, onion, cheddar cheese and Sweet Baby Ray's BBQ sauce.

REUBEN

Always grilled to perfection!

Turkey - turkey, sauerkraut, swiss cheese & 1000 island dressing.

Georgia - with coleslaw instead of sauerkraut!

BUFFALO

Chicken tenders, lettuce, tomato, onions, shredded cheese blend and Frank's Red Hot Buffalo sauce.

FIESTA CHICKEN

Marinated and grilled chicken breast, black bean corn salsa, lettuce, shredded cheese blend and sriracha ranch dressing

BLT

Crispy bacon, lettuce, tomato, honey mustard and mayonnaise on toasted flatbread.

CAESAR

Marinated and grilled chicken breast, lettuce, red onion and shaved parmesan cheese with Caesar dressing.

WEST COAST

Salmon, lettuce, avocado, tomato, roasted red peppers and red onion with a teriyaki glaze.

SALMON BLT

Salmon, crispy bacon, lettuce, tomato and lemon dill mayonnaise on toasted flatbread.

HOT DOG WITH FRIES

PIZZA

Handmade on a flatbread crust. Customize your pizza with:
Onions, Tomatoes or Jalapeños | Bacon |

THE PLAIN JANE

Who doesn't love a plain cheese pizza. Simple & delicious.

MARGHERITA

Tomatoes marinated in balsamic vinaigrette, sliced fresh mozzarella and basil.

SOUTHWEST

Sriracha ranch base with chicken, corn salsa, tomatoes, and cheese blend.

BBQ CHICKEN

Barbecue sauce, loaded with chicken, cheese blend and red onion.

SIDES

French Fries

Sweet Potato Fries

Onion Rings

Garden Salad

Coleslaw

Potato Salad

Homemade Chips

**Cooked to order. Consuming raw or undercooked meats may increase the risk of food borne illness.*

OGIE'S BAR & GRILLE



SIGNATURE COCKTAILS

*All drinks are priced with well liquor.
Upgrades available by request.*

GOLFERS PINK LEMONADE

The perfect balance of sweet and tangy attained by mixing vodka, rum, triple sec, and our homemade pink lemonade. The perfect spiked cocktail to quench your thirst!

CUCUMBER COOLER

A light and crisp cocktail fashioned with fresh cucumber and lemon slices, vodka, triple sec, and homemade limeade. We call it sophisticated cucumber water with a kick.

TRANSFUSION

A bubbly and highly sippable drink starring Concord grape juice, vodka, ginger ale and a squeeze of fresh lime juice. A delicious cocktail that has garnered the title of "Golf's Greatest Drink".

LONG DRIVE ICED TEA

Lake Forest Golf Club's take on an infamous classic that's sure to be a hole in one. Our secret mix combined with the original 5 liquors is a favorite on and off the course.

AZALEA

The signature cocktail of the Masters Golf Tournament. A light and refreshing drink made with vodka, grenadine, pineapple and lemon juices. Perfect for watching and playing golf!

NON-ALCHOLIC

Fountain Drink (Coke products)

Bottled Soda (Coke products)

Gatorade

Arnold Palmer

Red Bull (sugar free and regular)

Bottled Water

Ginger Ale

Ginger Beer

Juice - Cranberry, Orange, Pineapple, Grape
& Grapefruit

Frappuccino

Coffee

Hot Tea

Hot Chocolate

BEER & SELTZERS

ON TAP

Bell's Two Hearted

Bell's Oberon

Labatt Blue

Miller Lite

SELTZERS

Mike's Black Cherry

White Claw Mango

White Claw Lime

Blake's Blueberry Lemonade Cider
Long Drink

CANS

Bell's Oberon

Bell's Official Hazy IPA

Bell's Rind Over Matter

Bell's Two Hearted

Bud Light

Budweiser

Coors Light

Corona Light

Founders All Day IPA

Founder's Unraveled IPA

Keweenaw Red Amber Jacket Ale

Labatt Blue (regular and non-alcoholic)

Labatt Blue Light

Leinenkugel Summer Shandy

Michelob Ultra

Miller Lite

Rochester Mills Milkshake Stout

Beer selection is subject to change.

Planning a Party? Let Us Help!

We host all types of events!

**Birthday Parties | Fundraisers | Showers | Meetings
Bar/Bat Mitzvahs | Holiday Parties | Weddings and more!**

Our banquet room can seat up to 150 people and
we host events all year long!

**Contact our Event Planner for a catering menu and to
reserve your date!**

734-929-3854 or amy@lkforest.com