


Appetizers

Shrimp Tempura

Beer battered fried shrimp served with a mint cilantro lime sauce and chipotle aioli
13.50

Caramelized Onion Galette

Golden brown baked puff pastry with balsamic caramelized onions, feta cheese and fresh thyme
(5 pcs.)
4.95

Sizzling Shrimp

Sautéed shrimp with garlic, chili flakes, sweet paprika, lemon juice, fresh parsley and dry sherry, served with garlic bread
13.50

Grilled Asparagus

Drizzled with Olive oil, shaved parmesan cheese and finished with a poached egg
6.95

Flat Bread Pizza

With Marinara Sauce, Mozzarella Cheese, Peppers, Onions, Mushrooms and Ham
9.95

Chicken Lettuce Cups

Grilled chicken blended with chestnuts, mushrooms, garlic, Asian herbs and stir fry sauce served on butter lettuce leaves
12.50

Soup & Salad

Soup du jour

Your server will share today's selection
cup 4.50 bowl 5.50

Mixed Greens Salad

Mixed greens lettuce, cucumbers, carrots, tomatoes, and radishes served with your choice of dressing
7.75

Chinese Chicken Salad

Romaine lettuce, cabbage, snap peas, carrots, green onions, water chestnuts, almonds, mandarins and tossed in Oriental dressing
12.00

Santa Fe Salad

Romaine lettuce, grilled chicken, tomatoes, avocado, grilled corn, black beans, kidney beans, red peppers, fresh cilantro and red onions, tossed in a pepita Caesar dressing and garnished with fried tortillas
12.50

Shrimp Louie Salad

Boiled shrimp, cherry tomatoes, cucumbers, hardboiled egg and avocado, served with Thousand Island dressing on Romaine lettuce
15.50

Classic Caesar Salad

Fresh cut romaine lettuce tossed with our house made Caesar dressing topped with garlic croutons and parmesan cheese
Petite 7.75 Regular 11.00

Traditional Cobb Salad

Grilled chicken, bacon, tomatoes, avocado, hard boiled eggs and blue cheese crumbles served with ranch dressing on iceberg lettuce
Petite 10.50 Regular 14.50

*Add to any salad: Grilled chicken 4.00 Sautéed shrimp 5.00
Split plate charge, 3.00*



Entrée Selections

Chef's Fresh Fish Selection of the Day

Your server will share today's selection
Seasonal Market Price

Vegetable Stir Fry

Broccoli, carrots, snap peas, bok choy, bell peppers, garlic, green beans, zucchini and scallions tossed with peanut oil and soy sauce

11.50

Add to Stir Fry:

Grilled chicken 4.00 Sautéed shrimp 5.00

Wine Pairing Suggestion: Chardonnay

Chicken Picatta

Pan seared chicken breast with garlic mushrooms, capers, splash of white wine and lemon juice, served with mixed wild rice and seasonal vegetables

18.95

Wine Pairing Suggestion: Chardonnay

Bone-In Pork Chop

Pan seared pork chop finished with a blueberry sauce, served with garlic mashed potatoes and seasonal vegetables

\$20.95

Wine Pairing Suggestion: Sauvignon Blanc

Pasta ala carte

Your choice of penne or linguine pasta tossed with your selection of marinara, Bolognese, pesto or Alfredo sauce

13.50

Add to any pasta ala carte:

Grilled chicken 4.00 Sautéed shrimp 5.00

Wine Pairing Suggestion: Cabernet Sauvignon

Grilled Rib Eye Steak

16-ounce cut grilled to your liking with a Cabernet reduction sauce, served with baked potato and seasonal vegetables

29.95

Wine Pairing Suggestion: Cabernet

Petit Filet Mignon

4-ounce Filet grilled to your liking with Pinot Noir reduction, served with garlic mashed potatoes and seasonal vegetables

20.95

Wine Pairing Suggestion: Pinot Noir

Substitute any side for garlic mashed potatoes, 3.50

Split plate charge, 3.00

"Guests from reciprocal clubs will be charged an additional 10% unless dining with a CCYC member or participating in an authorized guest club raft-up."
