

# Dinner Menu

## STARTERS

SOUP DU JOUR 6/8

CALAMARI 16

*fried, peppers, onions,  
cilantro, Thai sweet chili dip*

AHI TUNA TATAKI 20

*quick sear over edamame,  
wasabi, pickled ginger*

SWEET POTATO BISQUE 8

SHRIMP COCKTAIL 10

*(6) cocktail sauce, lemon*

PEPPERJACK CHEESE STICKS 8

*(6), hand breaded, marina*

## SALADS

Protein Additions: Steak (7oz.) 17 • Salmon (Small) 8 / (Large) 14  
Chicken (Grilled or Blackened) 7 • Shrimp (4) 8

HOUSE 7/11

*tomatoes, red onions, cucumbers,  
croutons, choice of dressing*

GREEK POWER BOWL 15

*chicken, barley, cucumbers, red & yellow  
bell peppers, tomato, red onion, feta,  
kalamata olives, lemon Greek dressing*

AHI TUNA SALAD 20

*spring mix, water-chestnuts, mandarins,  
red onion, fried wonton strips,  
sesame-ginger dressing*

CLASSIC CAESAR 8/12

*romaine, parmesan, croutons,  
house-made caesar dressing*

APPLE WALNUT SALAD 16

*romaine & spring mix, tart & sweet  
apples, walnuts, red onion, craisons,  
bleu cheese crumbles tossed with  
champagne vinaigrette*

GRILLED CHICKEN COBB 16

*mixed greens, bacon, tomatoes,  
cucumbers, egg, bleu cheese  
crumbles, avocado, choice of dressing*

PAR 3 15

*chicken salad, tuna salad, egg salad, fruit, fruit dip, crackers*

RANCH • BLEU CHEESE • 1000 ISLAND  
HONEY MUSTARD • FRENCH

VINAIGRETTES: BALSAMIC, RED WINE, ITALIAN, RASPBERRY, CHAMPAGNE

## PERSONAL PIZZAS

10 INCH

**Meatlovers 18:** *pepperoni, beef, bacon, sausage*

**Fall Harvest 18:** *acorn squash, peppers, caramelized onions, sausage, garlic, toasted  
pepitas topped with arugula & Siracha drizzle*

**BBQ Chicken 18:** *chicken, BBQ base, onion*

**Cheese 15      Beef 15**

**Pepperoni 15**

## HALF POUND BURGER 15

*\* Beyond Burger available*

*8oz. custom grind patty, lettuce, tomato, onion, dill pickles  
choice of cheese: American, cheddar, pepper-jack, bleu or Swiss  
+mushrooms, jalapeno, grilled onions - 1  
+onion ring, bacon, bacon jam, fried egg - 2*

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## QUESADILLA

Cheese 13 • Veggie 13 • Chicken 15 • Shrimp 18  
*sour cream, salsa, pico de gallo, guacamole*

## CHICKEN WINGS

(6) 11 / (12) 17

*carrots, celery, house-made bleu cheese dressing, and choice of sauce:  
teriyaki, sweet chili, BBQ, buffalo, hot, spicy garlic honey, dry rub*

## LOADED NACHOS, FRIES OR TOTS

Cheese 13 • Veggie 13 • Chicken 15 • Shrimp 18

*topped with cheese, pico de gallo, black bean corn relish,  
queso, jalapenos, guacamole, sour cream, salsa*

## COD SANDWICH 14

*tartar sauce, tomato, lettuce  
choice of fries, tots or chips*

## GRILLED CHICKEN WRAP 15

*mixed greens, tomato, bacon, red  
onion, cheddar-jack cheese, ranch*

## STEAK SANDWICH 18

*a whole steak, horsey,  
tomato, lettuce*

## CHICKEN TENDERS

(3) 9 / (5) 14

*teriyaki, sweet chili,  
BBQ, buffalo, hot, spicy  
garlic honey, dry rub*

## CCP SMASH BURGER

4oz. Single 11 / 8oz. Double 14  
*thinly shaved onion in patty,  
bacon jam, comeback sauce,  
pepperjack & cheddar cheese, dill pickles*

## ENTRÉES

### BUILD YOUR OWN PASTA 18

*Pasta: angel hair, fettucine, cavatappi  
Sauce: marinara, alfredo, rose, browned butter sage cream  
Protein: chicken, salmon, steak, ground beef, shrimp +6  
Vegetables: turnips, beets, parsnips*

### CATFISH 18

*2 filets, hushpuppies, vinegar slaw,  
tartar sauce with choice of 1 side*

### CHICKEN PICATTA

2PC 22 3PC 26

*lemon-garlic angel hair, spinach,  
tomatoes. topped with picatta sauce*

### FILET OF BEEF

6OZ 34 8OZ 38

*plated on potato sticks topped with  
demi glace, choice of 2 sides*

### CHILEAN SEA BASS 37

*served over truffle mushroom  
risotto, asparagus topped with  
citrus beurre blanc*

### GRILLED SALMON 24

*browned butter sage cream, butternut  
squash, cornbread stuffing*

### RIBEYE 34

*14oz, garlic & rosemary  
butter, choice of 2 sides*

### Steak Additions - 2

*horseradish sauce, grilled onions, mushrooms, maitre d butter*

## ON THE SIDE

BAKED IDAHO POTATO • BAKED SWEET POTATO • MASHED POTATOES SAUTEED  
ASPARAGUS • RISOTTO • HERBED COUS COUS • POTATO SALAD • CHEF'S  
SEASONAL ROOT VEGETABLE • SAUTEED SPINACH • BAKED BEANS  
BRUSSEL SROUTS (+1 SPECIALTY BRUSSEL SPROUTS)  
BROCCOLI • VINEGAR SLAW • +2 SUBSTITUTE SIDE SALAD