



| Starters |

CLCC Classic Shrimp Cocktail Fourteen
Jumbo shrimp complemented with a traditional cocktail sauce.

Beef Carpaccio Thirteen
Thinly sliced Certified Angus Beef sirloin with shaved Parmesan, caper and extra virgin olive oil.

 Wild Mushroom Risotto Twelve
Creamy Italian rice with earthy wild mushroom and fresh spinach. Garnished with shaved parmesan.

Lamb Tapas Fourteen
Brushed with sesame and chili along with an edamame relish.

New Orleans BBQ Shrimp Fourteen
Blackened shrimp sautéed with beer and BBQ spices.

Baked French Onion (cup) Three-fifty (bowl) Four-fifty

| Greens |

‡ Caesar Salad
Romaine, crouton, Parmesan
Nine

‡ CLCC 'Clubhouse' Salad
Our signature salad with mixed greens tossed with eggs, bacon, tomato, cottage cheese and Clubhouse dressing.
Ten

‡ CLCC Wedge Salad
Iceberg, carrot, onion, bacon, tomato, gorgonzola
Thirteen

Fried Goat Cheese Salad
Mixed lettuce, arugula, roasted beet, golden raisin, walnut and spiced goat cheese fritters tossed with fig infused balsamic.
Fourteen

Ancient Grain Salad
Farro, snap pea, asparagus, edamame, radish, arugula, mixed greens and avocado vinaigrette.

Flagged salads are available in smaller sizes for an additional \$4.00 with entrée purchase.



| Steaks, Chops & More |

Steak and chop selections come with your choice of Bordelaise or Béarnaise sauces.

New Zealand Rack of Lamb

Garlic and herb rubbed rack of lamb with strawberry balsamic demi.

Thirty-four

Pork Tenderloin

White Marble Farms natural pork tenderloin grilled and drizzled with chipotle soy and edamame relish.

Twenty-four

Steak Au Poivre

Cracked black pepper crusted twelve ounce strip steak with brandy Parmesan sauce.

Thirty-four

Filet Mignon

Center cut 8 ounce.....Forty-one

10 ounce Prime with steak butter.....Fifty

Flat Iron Steak

Ten ounce steak dusted with mushroom powder and char grilled. Topped with herbed wild mushrooms.

Twenty-nine

Mixed Grill

Twin lamb chops, pork medallion and tenderloin medallion.

Forty

| Chef Specialties |

Barbecued Ribs

(Half) Nineteen (Full) Twenty-nine

Chef's signature fall-off-the-bone ribs basted with our special sauce.



Blackened Grouper

Thirty

Gulf grouper dusted with our creole spice, blackened, topped with lump crab meat then sweetened by a peach beurre blanc.

Smoked Whitefish

Twenty-five

Pecan wood smoked and pan sautéed with a sweet berry beurre blanc.

Baja Chicken Pasta

twenty-two

Black bean, pico de gallo, queso fresco and chicken tossed with pasta and spicy cheese drizzle.



Chef's "Paella"

Twenty-eight

A 'deconstructed' version of the classic featuring shrimp, mixed seafood, chicken and sausage!

Classic Pot Roast

Twenty-four

Slow roasted beef chuck roast with vegetables and natural jus.

Chicken Curry

twenty

Breast of chicken sautéed with peppers, onions, spices and coconut curry sauce. Served over white rice.

Broiled Lobster Tail

Forty-six

Broiled seven ounce cold water South Australian tail. Or add \$34.00 to any entrée to add on.

Accompaniments

Bleu Cheese-Bacon Crust	<i>Two</i>	Fried Onion Straws	<i>Two</i>
Wild Mushrooms	<i>Five</i>	Wilted Baby Spinach	<i>Four</i>
Asparagus Spears	<i>Six</i>	Steamed Broccoli Crown	<i>Four</i>