



CLCC SIGNATURES

SHRIMP COCKTAIL
COCKTAIL, LEMON

14

BEEF CARPACCIO
CAPER, ONION, ARUGULA

13

CLUBHOUSE SALAD
HB EGG, BACON, COTTAGE
CHEESE, TOMATO,
CLUBHOUSE DRESSING

7 / 10

THE WEDGE

ICEBERG, TOMATO, ONION,
CARROT, BACON, BLEU
CHEESE

8 / 13

FILET MIGNON

CENTER CUT EIGHT OUNCE

39

BARBECUED RIBS

THE CLASSIC RIB!

19 / 29

THESE TIMELESS CLCC
SIGNATURES ARE AVAILABLE AT
ANY TIME

BITES

CRISPY CALAMARI
SESAME, ORANGE, TERIYAKI

7 / 12

RISOTTO
CHEF'S WEEKLY CHOICE

8 / 13

CHARCUTERIE
OLIVE, WHOLE GRAIN MUSTARD,
PICKLED RED ONION, SELECTION OF MEATS

16

BAKED PRETZEL STICKS
SPICY HONEY, GRUYERE-BEER CHEESE

12

ESCARGOT
ESCARGOT GARLIC, PARSLEY, BUTTER, PERNOD

13

CURRIED MUSSELS
PEI MUSSELS, RICE, SWEET COCONUT CURRY

13

SMOKED RIB TIPS
PECAN WOOD SMOKE, OUR BBQ OR BOURBON SRIRACHA

7 / 12

GREENS

SPINACH SALAD
APPLE, RAISIN, BRIE, CANDIED WALNUT, POMEGRANATE VINAIGRETTE

8 / 14

BEEF AND GOAT CHEESE
ARUGULA, ROMAINE, RED BEET, GOAT CHEESE, SUNFLOWER KERNEL

8 / 13

CAESAR SALAD
ROMAINE, CROUTON, PARMESAN, HOUSE CAESAR

6 / 9

FARMHOUSE SALMON
HERB SEARED SALMON, MIXED OLIVE, ROASTED POTATO, GREEN BEAN, HB EGG, DIJON-BALSAMIC

15

TO ANY SALAD, ADD: CHICKEN 3.5, SHRIMP 4.5, SALMON 8

WE TRY OUR BEST AT ACCOMMODATING ALL CULINARY REQUESTS. PLEASE ASK.



STEAKHOUSE SELECTIONS

WITH YOUR CHOICE OF BORDELAISE OR SAUCE BÉARNAISE

PRIME RIBEYE

16 OUNCE

40

FILET MEDALLIONS

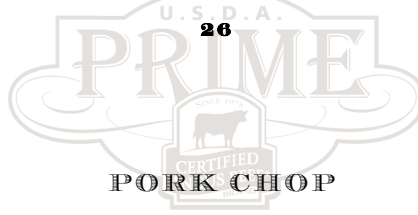
TRIO OF 3 OUNCE MEDALLION,
LEMON, PARSLEY

30

VEAL SCALOPPINI

OVER LINGUINI

26



PORK CHOP

JALAPENO BACON, BRUSSEL
SPROUT, TOMATO

24

N.Y. STRIP

12 OUNCE CENTER CUT

36

AUSSIE LAMB

FRENCHED RACK OF
LAMB, MINT DEMI

34

STEAK ENHANCEMENTS

FRENCH

CREAMY BRIE, WILD MUSHROOM,
TRUFFLE OIL

4

CLASSIC

FOIE GRAS, CRISPY ONION

12

BLEU

POINT REYES BLEU,
PICKLED FIG

3

SPECIALTIES

TENDERLOIN TIPS

DIANE STYLE, MUSHROOM, ONION, OVER WHITE RICE

24

SEA SCALLOPS

JALAPENO BACON, PEACH PRESERVE, CANDIED WALNUT

29

FLINTSTONE RIB

PRIME, DRY AGED BEEF RIB,
BOURBON SRIRACHA BBQ

26

LOBSTER RAVIOLI

CHEESE RAVIOLI, CANADIAN LOBSTER TAIL,
LOBSTER-BRANDY CREAM

26

CHILEAN SEA BASS

PAN ROASTED, YELLOW TOMATO CREAM

35

BREAST OF DUCK

DOOR COUNTY CHERRY

24

LAMB RAGOUT

ORECCHIETTE, LAMB BOLOGNESE

28

SQUASH RAVIOLI

BUTTERNUT SQUASH, MAPLE, WALNUT

23

EXTRAS, EXTRAS!

ASPARAGUS

6

CREAMED SPINACH

5

ROASTED BRUSSELS

6

LOADED BAKED POTATO

2.5

BROCCOLI CROWN

4

FRIED ONIONS

2

MARSALA MUSHROOMS

5

BROILED LOBSTER

SOUTH AFRICAN TAIL,
DRAWN BUTTER

46

ADD TO ENTRÉE 34