



### CLCC Signatures

#### Shrimp Cocktail

Cocktail, lemon

14

#### Beef Carpaccio

caper, onion, arugula

13

#### Clubhouse Salad

HB egg, bacon, cottage cheese, tomato, club-house 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

13

#### Sweet mango ceviche

Shrimp, snapper, mango, lime, spices,

Power of Pink tortilla!

15

#### Grilled Oysters

Delaware bay oyster, Lemon parsley butter

market

#### Smoked Rib Tips

Pecan wood smoke, our BBQ or bourbon sriracha



### Greens

#### Spinach Salad

Apple, raisin, brie, candied walnut, pomegranate vinaigrette

8 / 14

#### Beet 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

11 / 15

To any salad, add: chicken 3.5, shrimp 4.5, salmon 8



## 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



### Dry Aged Sirloin

Eight ounce, 28 day aged

29



Jalapeno bacon, Brussel sprout, tomato

24

### N.Y. Strip

12 ounce center cut

36

### Aussie Lamb

Frenched rack of Lamb

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 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

Seafood ravioli, Canadian lobster tail,

lobster-brandy cream

28

### Mahi Mahi

Line caught mahi, Fennel, apple compote

27

### Breast of duck

Door county cherry

24

### Lamb Ragout

Orecchiette, lamb Bolognese

23



### Squash Ravioli

Butternut squash, maple, walnut

26

## Extras, Extras!

### Asparagus

6

### Creamed Spinach

5

### Roasted Brussels

6

### Loaded Baked Potato

2.5

### Broccoli Crown

4

### Fried Onions

2

### Marsala Mushrooms

## Broiled Lobster

South African Tail, drawn butter

46

Add to entrée 34