



DINING MENU

APPETIZERS

- THE GIANT PRETZEL** 12
spicy djon mustard and beer cheese sauce
- PORK BELLY TIPS** 12
crispy tender bites smothered in serrano chili glaze garnished w/
scallions & toasted sesame seeds
- STEAK & HUMMUS** 14
traditional CCR hummus served w / salted herb marinated steak,
celery, carrots, cucumber & pita chips
- CAJUN BBQ SHRIMP** 16
baked Cajun marinated shrimp served
w / grilled focaccia bread
- FALL PICKLED BEETS (GF)** 10
pickled red & golden beets, goat cheese avocado mousse,
pickled blueberries & chilled cherry tomatoes
- CHICKEN WINGS (10) GF** 16
tossed in your choice of bbq, buffalo, lemon pepper parmesan,
sweet thai chili. served with your choice of ranch or blue cheese
dressing and celery sticks.
- QUESADILLA** 12
peppers & onions melted into a crispy sundried tomato tortilla
with pico de gallo & sour cream.

(ADD CHICKEN FOR +\$5)

BOWLS & HANDHELDS

bowl additions - steak 7 / chicken 5 / shrimp 7 / salmon 6

- THE BURGER** 16
8oz. grass-fed beef patty on egg bun with
lettuce, tomato, onion &
cheese of your choice
- DOUBLE STACKER BLACK BEAN
BURGER (VEG)** 14
double grilled black bean burger w / melted
swiss cheese, caramelized onions, lettuce,
balsamic glaze & avocado spread
- MEDITERRANEAN BOWL VEG/GF** 12
baby arugula mixed with quinoa topped with
roasted chickpeas, cherry tomatoes, cucumber,
diced red onions, banana peppers, feta cheese
& lemon vinaigrette
- SHRIMP PO BOY** 15
buttermilk fried shrimp served on a warm hoagie
roll topped w / Cajun remoulade sauce,
shredded lettuce & tomatoes

- CHICKEN BACON RANCH WRAP** 14
herb-marinated grilled chicken, chopped
romaine, sliced tomatoes, cucumber, avocado,
crispy bacon, jack cheese, & homemade ranch

SELECT ONE SIDE
French Fries | Sweet Potato Fries
Onion Rings | Mac & Cheese
Fruit | Vegetable of the Day

- BUFFALO CHICKEN WRAP** 14
crispy chicken tossed in buffalo sauce &
wrapped in a sundried tomato tortilla
with blue cheese crumbles, lettuce,
tomato and ranch dressing

SOUP & SALADS

salad additions -
steak 7 / chicken 5 / shrimp 7 / salmon 6

- SOUP OF THE DAY** 4 / 7
- CLASSIC CAESAR** 6/8
chopped romaine, grana padano crisp, herb croutons,
creamy caesar dressing
- CCR COBB SALAD GF** 8 / 10
chopped romaine, grape tomatoes, hardboiled egg, blue
cheese crumbles, candied bacon, avocado, & your choice of
dressing
- TOURNAMENT SALAD (GF)** 8 / 10
spring mix, chopped romaine, chopped boiled eggs,
avocado, candied pecans, red onion, & red roasted peppers
w / tournament dressing on the side
- APPLE FARRO SALAD** 8 / 10
steamed farro tossed w / roasted butternut squash,
apples, golden raisins, sweet onions, & spiced walnuts w /
apple cider vinaigrette

Gluten-free bread & bun
available upon request!

- CCR PHILLY CHEESESTEAK** 16
SANDWICH
sautéed sirloin steak, topped with fresh
peppers, onions, and mushrooms, & melted
provolone cheese on a toasted hoagie bun

- CLUB SANDWICH** 14
ham, turkey, bacon, green leaf lettuce,
tomato, American cheese & mayonnaise
with your choice of bread

- CLOSED ON SUNDAY** 14
buttermilk fried chicken breast on egg bun,
house secret sauce and pickles

- CUBAN SANDWICH** 14
roasted pulled pork, ham, swiss cheese,
sliced pickles, & tarragon dijonnaise
sauce served on a toasted ciabatta bun



Dinner Entrees

*Available Wednesday, Thursday,
Friday for Dinner Service*

STUFFED SHELLED PASTA (VEG) 24
*stuffed shells w / ricotta & parmesan cheese topped w / homemade
marinara, melted mozzarella cheese, fresh basil & grilled focaccia bread*

SALMON w / ROSEMARY SHRIMP (GF) 28
*seared salmon fillet on bed of mashed potatoes, sauteed leek & spinach served w / grilled
rosemary skewered shrimp, crisp potato wafer & beurre rouge sauce*

BEEF & LOBSTER CRAB CAKE DUO 36
*seared lobster crabcake, seared beef filet w/ demi glaze and tarragon beurre
blanc sauces, vegetable of the day with roasted garlic and herb farrosotto*

BRAISED SHORT RIBS (GF) 32
*12 hour braised beef short ribs in chardonnay demi-glace served
with yukon mashed potatoes and asparagus*

SOUTHERN CORDON BLEU 24
*buttermilk fried chicken breast topped w / smoked ham & pimento cheese
sauce served w / whipped sweet potatoes & grilled asparagus*

NY STRIP STEAK (GF) 34
grilled 14oz strip served w / demi-glace & herb butter w / crisp parmesan fries

Lobster Mac & Cheese 12
Side Upcharge + 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness.
Gluten Free & Vegetarian options are denoted with GF & VEG.**