



## **First Bites**

### **Grilled Salt & Pepper Lamb Ribs**

Fennel & Orange Salad, Goat Milk Feta & Pomegranate Reduction 12

### **Fried Baby Lobster Tails**

With Honey Mustard Dipping Sauce 15

### **Sautéed Salmon Cake & Sautéed Crab Cake**

Pommery Mustard Cream 14

### **Chilled Jumbo Shrimp Cocktail**

Spicy Cocktail Sauce & Marie Rose Sauce  
Pickled Vegetable & Lemon Wedge 14

## **Chilled Salads**

### **City View Farm Green Salad**

Tender Baby Greens, Hearts of Palms, Carrots  
Cucumber, Cherry Tomatoes & Choice of Dressing 7

### **CCB Caesar Salad**

Oven Roasted Garlic Caesar Dressing, Warm Polenta Croutons,  
Parmigiano-Reggiano Cheese 8

### **Poached Pear with Bibb Lettuce**

Toasted Walnuts, Gorgonzola, Cranberries &  
Honey-White Balsamic Vinaigrette 9

### **Warm Applewood Bacon & Spinach Salad**

Shallot & Red Wine Dressing, Mushrooms, Red Onion & Crisp Bacon 9

### **Chilled Georgia White Shrimp Salad**

Poached Shrimp, Avocado, Toasted Almonds, Red Onions  
& Carrots on Farm Greens with Sesame Dressing 15

### **Warm Chicken & Raspberry Walnut Salad**

Sautéed Chicken Breast & Wild Mushrooms in Walnut Oil &  
Raspberry Vinegar, Toasted Walnuts & Fresh Raspberries 12

Additional Meats & Seafood Available for Salads

*Grilled Breast of Chicken 7, Salmon Fillet 8, Filet of Beef 8, or Grilled Shrimp 7*

## **From the Stock Pot**

Lobster Bisque with Sherry Cream

Cup 5 Bowl 6

Chef's Soup Creation of the Day

Cup 5 Bowl 6

*If you have any specific dietary requests our kitchen staff will be happy to accommodate your request  
assuming that the ingredients are in season and available*

## Dinner Entrées



### **Woodland Mushroom Breast of Chicken**

Stewed Leeks, Shallots & Roma Tomatoes, Crisp Red Potatoes 22

### **Grilled Dry Aged Beef Tenderloin**

Turmeric Tuscan White Beans,  
Olive Oil Poached Tomatoes & Garlic, Sautéed Swiss Chard,  
Wild Mushroom & Merlot Demi 30

### **Chef's Market Fish of the Day**

Served with Chef's Selection of Vegetables & Starch Market Price

### **Grilled Market Fresh Salmon Steak**

Steamed Asparagus, Oven Roasted Tomatoes,  
Potato Au Gratin, Lemon-Caper Butter Market Price

### **Grilled New York Strip**

Twice Baked Potato with Portabella Mushrooms & Goat Cheese,  
French Green Beans & Merlot Demi 32

### **Pan Seared Sea Bass**

Black Olive Tapenade, Orange Reduction, Creamed Spinach  
& Oven Roasted Red Potatoes 32

### **Pan Seared Day Boat Sea Scallops**

Butternut Squash & Wild Mushroom Risotto & Citrus Reduction 26

## Pasta

### **Cajun Seafood Pasta**

Sautéed White Shrimp, Crawfish Tail Meat, & Tasso Ham  
in a Cajun Cream Sauce, Penne Pasta & Parmigiano-Reggiano 20

### **Big Shrimp Scampi**

Capelli D' Angelo, Capers, Basil & Chardonnay Butter Sauce 18

## Light Fare

### **Three Egg Omelet**

Smoked Salmon & Egg White Omelet with Roasted Potatoes,  
Asparagus, Herb Tomatoes & Grilled Toast 14

### **White Pizza**

Roasted Garlic, Fresh Buffalo Mozzarella,  
Parmigiano-Reggiano & Ricotta Cheeses 10

### **Winter Vegetable Soup**

With Orzo Pasta & Basil Oil 6

*If you have any specific dietary requests our kitchen staff will be happy to accommodate your request  
assuming that the ingredients are in season and available*