

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 Jumbo Lump Crab Cakes

Pommery Mustard Cream 14

Chilled Jumbo Shrimp Cocktail

Spicy Cocktail Sauce & Marie Rose Sauce, Pickled Vegetables & Lemon Wedge 12

Daily Lunch Buffet

Hot and Cold Buffet with Selection of Desserts,
Fountain Beverage, or Ice Tea 16

Executive Express Buffet

Sandwich of the Day with Chips, Soup or Salad,
Fountain Beverage, or Ice Tea 10

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 8

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*

Sandwiches & Burger



Smoked Turkey Club Sandwich

Sliced Smoked Turkey Breast, Monterey Jack Cheese,
Crispy Applewood Bacon, Lettuce, Sliced Tomato & Avocado
Choice of Bread Whole Wheat, Sour Dough & Marble Rye 10

Grilled Herb Turkey Burger

Freshly Chef Grounded Turkey Breast, Seasoned with Fresh Herbs,
Smoked Gouda Cheese, Crisp Lettuce, Sliced Tomato on a Toasted Bun 10

Grilled CCB Angus Beef Burger

8 Ounce Grilled Angus Burger
Choice of Cheese: Sharp Cheddar, Swiss or Blue Cheese
Served w/ Crisp Lettuce, Sliced Tomato & Grilled Onions On a Toasted Bun 11

Duo of Seafood Sliders

Sautéed Seafood Cake & Pan Seared Jumbo Lump Crab Cake on
Toasted Potato Buns with a Citrus Slaw 16

Grilled Reuben Sandwich

Thinly Sliced Corned Beef & Pastrami, Swiss Cheese, Sauerkraut,
& 1000 Island Dressing on Marbled Rye 11

All Sandwiches Served with Choice of French Fries, Sweet Potato Fries, Chips or Fruit Cup

Californian Style Pizzas

Salmon & Cheese Pizza

Smoked Salmon, Arugula, Caramelized Onion, Capers & Herb Cream Cheese Pizza 12

Open Flame Grilled BBQ Chicken Pizza

Cilantro, Red Onion, Sharp Cheddar & Monterey Jack Cheese 11

White Pizza

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

Lunch Entrées

Grilled Market Fresh Salmon Steak

Steamed Asparagus, Oven Roasted Tomatoes, Potato Au Gratin, Lemon-Caper Butter 19

Pan Seared Sea Bass

Black Olive Tapenade, Orange Reduction, Creamed Spinach
& Oven Roasted Red Potatoes 20

Grilled Dry Aged Beef Tenderloin

Turmeric Tuscan White Beans, Sautéed Swiss Chard, Olive Oil
Poached Tomatoes, Wild Mushrooms, & Merlot Demi 17

Cajun Seafood Pasta

Sautéed White Shrimp, Crawfish Tail Meat, & Tasso Ham
in a Cajun Cream Sauce, Penne Pasta & Parmigiano-Reggiano 15

Woodland Mushroom Breast of Chicken

Sautéed Woodland Mushrooms, Stewed Leeks
Spinach & Crisp Red Potatoes 14

Pan Seared Day Boat Sea Scallops

With Butternut Squash & Wild Mushroom Risotto & Citrus Reduction 18

Three Egg Omelet

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

*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*