



Luncheon & Dinner Selections

Soups

Inquire about our Soups of the Day

3.75

Beef Chili

4.75

Salads

Bibb Lettuce with Orange Flower Dressing
Spinach with Mushrooms and Creamy Bacon Dressing

CCC Caesar

Japanese Cucumber and Sprout

Field Greens and Raspberry Walnut Dressing

Carrot and Raisin

Sour Cream Cucumber

Indonesian Rice

Tomato and Onion

Mixed Garden Greens with Piñons, Orange Slices
and Julienne of Vegetables

Roma Tomato, Fresh Basil and Mozzarella Salad

2.50

Dressings

Raspberry Walnut Vinaigrette, Cilantro Lime Vinaigrette,
Orange Flower Vinaigrette, Balsamic Vinaigrette,

Gorgonzola Vinaigrette, Creamy Bacon Ranch, Italian,

Old Fashion Ranch, Poppyseed, Honey Dijon, Southwestern Ranch,

Parmesan Peppercorn, Fat Free Ranch, Fat Free Italian

Specialty and Combinations

4 oz. Petite Filet of Beef with Creamy Madeira Sauce
and Poached Salmon 23.25

4 oz. Petite Filet of Beef with Mushrooms and Red Wine Sauce
and Shrimp Scampi 23.25

4 oz. Petite Filet of Beef and Lobster Tail, Sauce Bèarnaise Market Price
Medallions of Beef with Madeira Wine Sauce and

Chicken with Supreme Sauce and Shrimp with Neptune Sauce 24.45

***** Inquire about our Wild Game Options *****



Entrées

Include Tossed Garden Greens, Fresh Vegetable, Starch and Freshly Baked Rolls and Butter
(Dinner Portions Only)

Poultry

- Almond Coconut Chicken Breast 11.50
- Chicken Cordon Bleu 11.50
- Chicken Oskar 12.00
- Chicken Saltimbocca 11.75
- Mesquite Smoked Chicken Breast, Santa Fe 11.50
- Teriyaki Chicken Breast 11.50
- Tarragon Chardonnay Chicken 11.50
- Stuffed Chicken Breast with Apples and Almonds 12.25
- Breast of Chicken, Bèarnaise 11.50
- Chicken Breast, Con Salsa Verde 11.50
- Oriental Sesame Chicken Breast 11.50
- Breast of Chicken California:
Artichokes, Mushrooms and Tomatoes in Basil Cream Sauce 12.25

Beef

- Two 4 oz. Medallions Tenderloin Bordelaise 22.50
- New York Steak Diane 18.50
- Filet, au Poivre 22.50
- Boeuf Wellington, Sauce Perigourdine 22.50
- Grilled Filet Mignon Stuffed with Boursin Cheese
and Port Wine Sauce 23.25
- Filet of Beef, Bourguignonne 22.50
- 4 oz. Twin Filets with Madeira and Bèarnaise 22.50
- Beef Tips, Stroganoff with Golden Egg Noodles 11.50
- New York Steak, Mazatlan 18.50
- Top Sirloin Steak, Mesquite 14.50

Pork

- Honey Cured Ham 10.50
- Pork Tenderloin with Smoked Tomatoes and Wild Mushrooms 13.50
- Current Glazed Pork Loin, Sauce Robert
or Creamy Madeira Sauce 13.50
- Spiral Cut Honey Baked Ham 13.00

Seafood (Market)

- Broiled Yellow Fin Tuna Steak
- Shrimp Scampi
- Poached Chinook Salmon, Sauce Champagne
- Broiled Filet of Salmon with Lemon Aioli
- Salmon Wellington
- Tilapia with Pico de Gallo
- Shark Steak
- Pan Fried Ruby Red Trout
- Sole, Almandine
- Red Snapper, Veracruz
- Halibut Filet Diablo