

Appetizers

Chili Garlic Shrimp

Jumbo tiger shrimp simmered in spicy, garlic cream sauce, served with crisp-fried lavosh and scallions...\$10

Pesto Caprese Flatbread

Fresh mozzarella, tomatoes, and basil pesto baked on lavosh, drizzled with balsamic glaze ...\$8

Les Fruits de Mer

Freshly poached shrimp and lump crabmeat, citrus aioli, and horseradish-spiked cocktail sauce...\$12

Lump Crab Cake

Served with Applewood-smoked bacon and pesto aioli...\$12

Soups & Salads

Additional selections from our luncheon menu are available upon request.

French Onion Gratinée

Melted gruyere and croutons...\$5

CCTH Wedge

Iceberg wedge with bleu cheese crumbles, bacon, tomato, and red onion...\$5

Baby Autumn Marmalade

Baby spinach in marmalade vinaigrette with cranberries, citrus-infused goat cheese, oranges, and Cajun pecans...\$5

Chef's Choice Soups du Jour

Cup...\$3 Bowl...\$4.25

Pasta

Pastas are served with house salad, wedge, Caesar salad, or cup of soup.

Mama's Meatballs

Homemade and "heart-conscious" with a blend of lean beef, sweet sausage, and turkey.

Served with linguine and our house marinara...\$18

Seafood Scampi

Fresh lump crabmeat and shrimp sautéed with lemon and garlic in a white wine butter sauce, served over linguine...\$24

Six Cheese Ravioli

Applewood-smoked bacon, butternut squash, and asparagus...\$20

Pasta Bowl

Linguine with your favorite sauce:

Marinara, Alfredo, Basil Pesto Beurre Blanc, Tomato Alfredo, or Florentine...\$14

With Chicken...\$19 With Shrimp...\$24

Entrées from the Grill

Our steaks are Certified Angus Beef®. Served with house salad, wedge, Caesar salad, or cup of soup

Chef's Mixed Grill

Petite filet and four seasoned jumbo shrimp grilled with the Chef's selection of fresh vegetables...\$32

Rib-eye

12oz...\$28

16oz...\$34

Charbroiled, served with starch & vegetable du jour

Marinated Sea Scallops

Hardwood smoked, Applewood bacon-wrapped jumbo sea scallops served with butternut squash pearl pasta and pesto aioli...\$28

Beef Negimaki

Grilled rib-eye steak stuffed with crabmeat, asparagus, Scallions, and shiitake mushrooms, served with Szechuan sauce and Jasmine rice ...\$26

Filet Mignon

6oz...\$28

8oz...\$32

10oz...\$36

The most prized of all steaks, hand-cut to order, charbroiled, and served with our Chef's selected starch & vegetable du jour.

House Preparations

Crab Stuffed...\$6 Black and Bleu...\$3 Au Poivre...\$3

Mushroom Sauté...\$5 Bèarnaise...\$3

House Specialties

Served with house salad, wedge, Caesar salad, or cup of soup

Coquilles St. Jacques

Jumbo sea scallops simmered in a rich, garlic beurre blanc, broiled with Parmesan, and served with crisp-fried lavosh and grilled asparagus...\$26

Cajun Pecan-Crusted Cod

Specially seasoned and served on a bed of wilted spinach with citrus infused goat cheese...\$22

Chicken Scaloppini Veronique

Tender cutlets of chicken breast simmered with sweet white grapes and gold chanterelle mushrooms in beurre blanc, served with risotto cakes...\$20

Steak Bordelaise

Slices of filet mignon pan-seared with a robust, red wine sauce of garlic, shallots, and beef glaze, served with asparagus...\$28

Orange Blossom Salmon

Sautéed with essence of orange & honey, served on a bed of wilted spinach...\$22

Citrus Ginger Airline Chicken

Marinated, skin-on, semi-boneless chicken breast seared to perfection, served with cranberry butternut squash pearl pasta...\$20