

# Chef's Specials

## Chef Inspired Soup of the Day

\$3.50 Cup   \$4.50 Bowl

## Chef's Daily Feature Paired with Your Choice of Side

Please ask your server for details

# Salads

### CCC House Salad ~ \$4.25

Mesclun Mixed Greens with Cucumber and Carrot Sticks, Sliced Tomato and Seasoned Croutons. Choice of Dressing

### Fried Green Tomato Salad ~ \$5.75

Fried Green Tomato Wedges Tossed with Iceberg Lettuce, Gorgonzola Crumbles, Avocado Ranch Dressing, Topped with Crisp Applewood Smoked Bacon Strips

### Chicken Cobb Salad ~ \$10

Chopped Lettuce, Applewood Smoked Bacon, Avocado, Chopped Egg, Diced Tomato, Bleu Cheese Crumbles and Your Choice of Dressing

### Jamaican Jerked Orange Roughy

### Bibb Salad ~ \$10

Garnished with Orange Segments, Baby Red Radishes, Sliced European Cucumbers, Cherry Tomatoes and a Coconut-Lime Vinaigrette

### \*Tomato-Watermelon Salad ~ \$8.25

Arugula, Feta, Toasted Almonds Tossed with Red Wine Vinegar and Olive Oil.

### Entrée Caesar Salad ~ \$9

Tossed Romaine, Parmesan Reggiano and Croutons with Caesar Dressing

### Petit Caesar Salad ~ \$7

Tossed Romaine, Parmesan Reggiano and Croutons with Caesar Dressing

### Add the Following to ANY Entrée

Grilled Chicken \$3

Seared Sea Scallops \$7

Regular Lump Crab Meat \$6

Grilled Shrimp \$7

Grilled Salmon \$6

### All Entrée Split Charge, Add \$2

We can accommodate most dietary needs. Please ask your server for assistance.

We use fresh domestic fish and strive for the highest quality available.

\*Please See New Menu Items

# Entrees

## Roast Beef Cheesesteak ~ \$9

Spicy Bermuda Onions & Sautéed Crimini  
Mushrooms Melted Provolone &  
Cheddar Cheeses Served in a  
Griddled Soft Baguette  
Choice of Side

## CCC Crab Cakes ~ \$14.50

Our Signature Crab Cakes with Jasmine  
Rice, Broiled Tomato, Asparagus and a  
Lemon Beurre Blanc Sauce

## Chattahoochee Burger ~ \$7.50

Half Pound of Ground Angus Beef  
on a Toasted Kaiser Roll  
Choice of Side

## Grilled Salmon with Orange Salsa ~ \$10

Grilled Salmon Filet served with  
Cilantro-Lemon Jasmine Rice and Zesty  
Orange Salsa.

## \*Lobster Newburg Crepes ~ \$13.50

Classic French Crepes Stuffed with Poached  
Maine Lobster, Green Onion, Asparagus  
Tips, and Crimini Mushrooms, Boiled Vine-  
Ripe Tomatoes and English Peas.

## Sides ~ \$3

Kennebec Potato Chips  
French Fries  
Fresh Fruit  
Cole Slaw

## Pesto Scallop Orchiette ~ \$12

Pan-Seared in Olive Oil, Nestled in a Bed of  
Pasta, Tossed with Sun-Dried Tomatoes,  
Goat Cheese with Griddled Pita Bread

## \*Savory Chicken Sandwich ~ \$8

Caramelized Sweet Onions, Butter Lettuce,  
Sliced Romas, Smoked Spanish Paprika Aioli  
Served on Toasted-Kaiser, Your Choice of  
Side.

## \*Roast Pork Cuban ~ \$8.50

Charred Sweet Peppers and Arugula Drizzled  
with Olive Oil and Lemon Juice with Bermuda  
Onions Finished with a Garlic Aioli.  
Choice of Side

## Red Pear & Basil Chicken Salad Melt ~ \$7.50

On Toasted English Muffin, Applewood  
Bacon, Fresh Sliced Avocados, Red Tomato  
& Melted Provolone Cheese  
Choice of Side

## Fried Shrimp & Chips ~ \$11.50

With Brocollini Slaw, Cocktail &  
Remoulade Dipping Sauces

## Sides ~ \$3.50

Broiled Tomatoes  
Grilled Brocollini  
Sautéed Asparagus  
Fried Pickles  
Jasmine Rice

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Chattahoochee Country Club

August 2010