



Starters

- Soup of the Day** | house-made daily | 5 / 8
Baked French Onion Soup | garlic crouton, Swiss and parmesan cheeses | 6 / 9
Jumbo Peeled Shrimp | wild caught, domestic whites | 4
Perch Fingers | classic tartar sauce | 14
Sauerkraut Bites | house-made, corned beef, sauerkraut, Swiss cheese | 10
Crispy Calamari | cornmeal crusted, cilantro, pepitas, chipotle buttermilk | 14
Crispy Crab Cakes | fresh lump crab, remoulade, arugula salad | 18
 **Oysters** | fresh rotating selection, Asian pear mignonette | 3 ea

Salads


- Mixed Greens** | cucumbers, tomatoes, cabbage, carrots, toasted almonds | 5 / 8
Club Special | romaine, iceberg, cauliflower, bleu cheese, bacon, tomatoes, white French | 7 / 12
CIC Wedge | baby iceberg, bleu cheese, egg, bacon, tumbleweeds, bleu cheese dressing | 14
Classic Caesar | focaccia croutons, parmesan cheese, Caesar dressing | 7 / 12
Petoskey | greens, sundried fruit, tomatoes, Point Reyes bleu, caramelized walnuts, lemon garlic vinaigrette | 7 / 12
 **Root Vegetables** | carrot, beet, radish, arugula, pistachio, goat cheese, orange-chardonnay vinaigrette | 16

Salad Additions




Chicken | grilled | 6 **Shrimp** | broiled | 8 **Crab Cake** | Crispy | 9 **Salmon*/Strip Steak*** | grilled | 12

Sandwiches


Choice of French fries, sweet potato fries, onion rings, broccoli salad, or cole slaw.

- Certified Angus Beef Catawba Burger*** | certified angus beef, cheddar, Swiss cheese, brioche bun | 12 / 18
Grilled Chicken Classic | honey mustard marinated chicken breast, bacon, Swiss cheese, brioche bun | 16
Certified Angus Beef Bleu's Burger* | certified angus beef, bleu cheese, onion tumbleweeds, brioche bun | 12 / 18
Lake Erie Perch | fried, sautéed, or broiled, brioche bun | 15 / 21
Veggie Burger | whole grains, vegetables, avocado, aged white cheddar, multigrain bun, chipotle aioli | 16
 **Ahi Tuna Burger*** | sweet chili aioli, sesame seed, yuzu slaw, brioche bun | 18

Mains

-  **Veal Osso Bucco** | creamy polenta, baby carrots, veal demi-glace, pine nut gremolata | 50
 **Wester Ross Organic Salmon*** | honey-soy glaze, miso broth, udon noodles, braised baby bok choy, chilies, scallion | 34
 **Chicken Marsala** | capellini pasta, wild mushrooms, marsala sauce, fresh herbs | 28
Lake Erie Perch | fried, sautéed, or broiled | 24 / 30
Lobster Tail Dinner | South African cold-water tail | market

Premium Grilled Selections

- Certified Angus Beef Filet Mignon*** | center cut, balsamic mushroom caps | 6 oz. 45 / 8 oz. 55
Prime Grade Ribeye * | dry aged, high Creekstone Farms, center cut, balsamic mushroom caps | 14 oz. 70
 **Berkshire Pork Chop*** | fava bean succotash, spring onion butter | 14 oz. 40

Surf Additions

Grilled Gulf Shrimp | 8 **King Crab** | market **Lobster Tail** | South African Cold Water | market

Chef's Rotating Features

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions. These animal derived foods may contain raw or undercooked ingredients and may be cooked to your desired doneness.

Please inform us of any special needs due to allergies prior to ordering

April 10th – May 4th