



# Catawba Island Club

## Starters

**Soup of the Day** | house-made daily | 7 / 10

**Baked French Onion Soup** | garlic crouton, Swiss and parmesan cheeses | 8 / 12


**Jumbo Peeled Shrimp** | wild caught, domestic whites | 4

**Sauerkraut Bites** | house-made, corned beef, sauerkraut, Swiss cheese | 12

**Crispy Crab Cakes** | fresh lump crab, remoulade, arugula salad | 19

**Crispy Calamari** | cornmeal crusted, cilantro, pepitas, chipotle buttermilk | 16

**Perch Fingers** | classic tartar sauce | 16

 **Charcuterie** | imported cheeses, Zoe's artisanal cured meats, house pickles, nuts, jams, crackers | 26

## Salads


**Mixed Greens** | cucumbers, tomatoes, cabbage, carrots, toasted almonds | 6 / 9

**Club Special** | iceberg, cauliflower, bleu cheese, bacon, tomatoes, white French | 7 / 12

**CIC Wedge** | baby iceberg, bleu cheese, egg, bacon, tumbleweeds, bleu cheese dressing | 16

**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

 **Winter Beet** | arugula, poached pear, goat cheese, walnuts, orange-balsamic vinaigrette | 18

## Salad Additions

**Chicken** | grilled | 7   **Shrimp** | broiled | 8   **Crab Cake** | Crispy | 9   **Salmon\*/Sirloin\*** | grilled | 13

## Sandwiches

**Certified Angus Beef Catawba Burger\*** | certified angus beef, cheddar, Swiss cheese, brioche bun | 13 / 19

**Grilled Chicken Classic** | honey mustard marinated chicken breast, bacon, Swiss cheese, brioche bun | 17


**Certified Angus Beef Bleu's Burger\*** | certified angus beef, bleu cheese, onion tumbleweeds, brioche bun | 13 / 19


**Lake Erie Perch** | fried, sautéed, or broiled, brioche bun | 16 / 23

**Veggie Burger** | whole grains, vegetables, avocado, aged white cheddar, multigrain bun, chipotle aioli | 17

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

## Mains

 **Roasted Half Duck** | blood orange, celeriac espuma, charred heirloom carrots | 55

 **Veal Picatta** | charred lemon, wagyu fried capers, pommes puree | 32

 **Wester Ross Organic Salmon\*** | local wild mushrooms, saffron barley risotto, wilted spinach, beurre rouge | 36

**Lake Erie Yellow Perch** | fried, sautéed, or broiled | 28 / 35

**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

 **Niman Ranch Pork Tomahawk\*** | Fresno chimichurri, pommes puree | 14 oz. 45

**Niman Ranch Delmonico \*** | center cut, balsamic mushroom caps | 12 oz. 68

## Surf Additions

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

*\*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.*

*\*The following food allergens are used as ingredients: Milk, Egg, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify your server for more information about these ingredients. \**