




Catawba Island Club

Starters

- Soup of the Day** | house-made daily | 6 / 9
- Baked French Onion Soup** | garlic crouton, Swiss and parmesan cheeses | 7 / 11
- Jumbo Peeled Shrimp** | wild caught, domestic whites | 4
- Sauerkraut Bites** | house-made, corned beef, sauerkraut, Swiss cheese | 11
- Crispy Crab Cakes** | fresh lump crab, remoulade, arugula salad | 18
- Crispy Calamari** | cornmeal crusted, cilantro, pepitas, chipotle buttermilk | 16
- Perch Fingers** | classic tartar sauce | 14
- Oysters** | ask your server for tonight's selection | 3 ea

Salads

- Mixed Greens** | cucumbers, tomatoes, cabbage, carrots, toasted almonds | 6 / 9
- 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
-  **Peach Caprese** | heirloom tomatoes, fresh burrata, peaches, basil, balsamic | 20

Salad Additions




- Chicken** | grilled | 6 **Shrimp** | broiled | 8 **Crab Cake** | Crispy | 9 **Salmon*/Sirloin*** | grilled | 12

Sandwiches


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

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

Mains

-  **Peach Chicken** | frenched chicken breast, bourbon-orange peaches, roasted baby potatoes, balsamic arugula | 32
-  **Wester Ross Organic Salmon*** | sundried tomato cream, orzo, baby heirloom tomato, local tomato jam, pine nuts | 36
-  **Veal Scallopini** | lemon, smoked capers, local mushrooms, roasted baby potatoes | 36
- Lake Erie Yellow Perch** | fried, sautéed, or broiled | 24 / 30
- Lobster Tail Dinner** | South African cold water tail | market

Premium Grilled Selections

-  **Premium Pork Chop*** | miso-soy marinated, teriyaki glaze, kimchi | 14 oz. 40
- Certified Angus Beef Filet Mignon*** | center cut, balsamic mushroom caps | 6 oz. 45 / 8 oz. 55
- Niman Ranch Prime Grade Strip Steak*** | center cut, balsamic mushroom caps | 12 oz. 65

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.*

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