



## 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  
**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

### Salad Additions

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

## Sandwiches

- 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

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

## Mains

- Thai Lettuce Wraps** | red curry lentils, Thai peanut sauce, bib lettuce, snow peas, carrots, scallion | 24  
**Duck Pot Pie** | confit duck meat, wild mushrooms, cipollini onion, roasted root vegetables, puff pastry | 34  
**Peach Chicken** | frenched chicken breast, bourbon-orange peaches, roasted baby potatoes, balsamic arugula | 32  
**Blackened Wester Ross Organic Salmon\*** | garlic-herb shrimp, creamy grits, wilted spinach, tomato, scallion | 36  
**Crispy Lake Erie Walleye** | pistachio crusted, Dijon aioli | 30  
**Lake Erie Yellow 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  
**Wagyu Beef Ribeye \*** | center cut, high marble score balsamic mushroom caps | 12 oz. 70  
**Premium Pork Chop\*** | whole grain mustard, local honey | 14 oz. 40

### 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\**