

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

 **Marshall Cove Mussels** | green curry coconut broth, lemongrass, green onion, green apple, cilantro | 20

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

 **Roasted Root Vegetable** | Ohio greens, chevre cheese, cider dressing, hazelnut | 15

Salad Additions

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

 **Italian Beef Melt** | sliced ribeye, roasted peppers, caramelized onion, Havarti cheese, remoulade, rye bread | 17

Mains

 **Beef Short Rib** | espagnole, mushroom, heirloom carrot, pearl onion, stone ground polenta | 50

 **Wester Ross Organic Salmon*** | cauliflower puree, confit garlic, chili asparagus, pine nut gremolata | 34

 **Turkey Pot Pie** | rutabaga, turnips, celery root, peas, carrots, puff pastry | 28

Lake Erie Perch | fried, sautéed, or broiled | 24 / 30

Lobster Tail Dinner | South African cold water tail | market

Premium Grilled Selections

 **Berkshire Pork Chop*** | cider gastrique, apple-onion chutney | 14 oz. 40

Certified Angus Beef Filet Mignon* | center cut, balsamic mushroom caps | 6 oz. 45 / 8 oz. 55

Certified Angus Beef Prime Strip * | center cut, balsamic mushroom caps, truffle butter | 12 oz. 65

 **Certified Angus Beef Flank Steak*** | chermoula sauce, herb marinated vegetables | 14 oz. 30

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

January 26th – February 26th