

STARTERS

Traditional Soup of the Day house-made daily	7/12
Baked French Onion Soup  garlic crouton, Swiss and parmesan cheeses	8/14
Reuben Egg Rolls corned beef, Swiss cheese, sauerkraut, thousand island, whole grain mustard	15
Beef Carpaccio* chimichurri, arugula, parmesan	20
Oysters rotating east coast selection	3 ea
Perch Fingers  classic tartar sauce	16
Jumbo Peeled Shrimp wild caught, domestic whites	20
Lump Crab Dip grilled pita, parmesan, chive	22

SALADS

Mixed Greens cucumbers, tomatoes, cabbage, carrots, toasted almonds	6/9
Club Special  iceberg, cauliflower, bleu cheese, bacon, tomatoes, white French	7/12
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
CiC Wedge baby iceberg, bleu cheese, egg, bacon, red onion, bleu cheese dressing	16
Local Spring Mix watermelon, feta cheese, cucumber, red onion, balsamic, mint	16
Protein Additions	
Chicken	7
Salmon*	15
Strip Steak*	17



SANDWICHES

<i>Choice of French fries, sweet potato fries, onion rings, broccoli salad or cole slaw</i>	
Grilled Chicken Classic  honey mustard chicken breast, bacon, Swiss cheese, brioche bun	18
Black Bean Burger foraged mushrooms, aji Verde, chihuahua cheese, multigrain bun	18
Catawba Burger*  wagyu beef blend, cheddar, Swiss cheese, brioche bun	20
Classic Lake Erie Yellow Perch  fried, sautéed or broiled, tartar sauce, brioche bun	16/25

MAINS

Jerked Chicken Frenched chicken breast, red bean rice, pineapple chutney, heirloom carrots	32
Mushroom Tagliatelle foraged mushrooms, champagne cream sauce, parmigiano Reggiano, fresh herbs	30
Lake Erie Yellow Perch  fried, sautéed or broiled, tartar sauce	28/35
Wester Ross Organic Salmon * lemon-caper relish, fennel, artichoke, Mediterranean couscous	36
Lobster Tail Dinner South African cold-water tail	47

PREMIUM GRILLED

Berkshire Pork Chop*  mojo glaze, citrus salsa, crispy potato	45
Certified Angus Beef Strip* choice grade, center cut	10 OZ. 45
Wagyu Zabuton* rich flavor, high marble score	10 OZ. 48
Certified Angus Beef  Filet Mignon* choice grade, center cut	6 OZ. 48 / 8 OZ. 58
Chef's Butcher's Cut* rotating premium selection	Market

PREMIUM ADDITIONS

Béarnaise Sauce	5	Point Reyes Blue Cheese	7
Veal Demi Glace	5	Grilled Gulf Shrimp	9
Grilled Onions	4	Featured Seafood rotating fresh catch	market
Sautéed Wild Mushrooms	6	Lobster Tail South African Cold-Water	42

**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.