



STARTERS

Traditional Soup of the Day house-made daily	7/12
Baked French Onion Soup  garlic crouton, Swiss and parmesan cheeses	8/14
Sauerkraut Bites  corned beef, Swiss cheese, sauerkraut, thousand island dressing	14
Beef Carpaccio* smoked capers, parmesan aioli, chilies, arugula	22
Oysters rotating east coast selection	3 ea
Perch Fingers  classic tartar sauce	16
Jumbo Peeled Shrimp wild caught, domestic whites	20
Snow Crab Claws lemon-tarragon butter, crispy bread	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
Peach Caprese  heirloom tomatoes, fresh buratta, peaches, basil, balsamic	20
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
Mushroom Burger black beans, foraged mushrooms, aji Verde, peppadew 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

Ohio City Pasta Mushroom Ravioli foraged mushrooms, truffle cream sauce, parmigiano Reggiano, fresh herbs	28
Peach Chicken  Frenched chicken breast, bourbon peaches, herb roasted fingerling potatoes, balsamic arugula	34
Lake Erie Yellow Perch  fried, sautéed or broiled, tartar sauce	28/35
Wester Ross Organic Salmon * lemon risotto, preserved lemon, lemon marmalade, asparagus, Swiss chard	36
Lobster Tail Dinner South African cold-water tail	47

PREMIUM GRILLED

Bone-In Veal Chop* milk fed, butter basted	62
Certified Angus Beef Strip* choice grade, center cut	10 OZ. 45
Certified Angus Beef  Filet Mignon* choice grade, center cut	6 OZ. 48/ 8 OZ. 58
Wagyu Ribeye* Snake River Farms, high marble score	12 OZ. 80

PREMIUM ADDITIONS

Béarnaise Sauce	5	Point Reyes Blue Cheese	7
Veal Demi Glace	5	Grilled Gulf Shrimp	9
Grilled Onions	4	Lobster Tail South African Cold-Water	42
Sautéed Wild Mushrooms	6	Featured Seafood Rotating Fresh Catch	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.**