



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
 **Crispy Pork Belly** | bourbon-orange glaze, smoked sea salt, blood orange, fennel | 16


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
 **Green Apple** | almond, dried fig, pickled red onion, feta, arugula, almond-Dijon vinaigrette | 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
 **Doner Kebab** | grilled lamb, tzatziki, red onion, tomato, pita bread, ezme salad | 17

Mains

-  **Beef Stroganoff** | wild mushrooms, onion, house veal stock, egg noodles | 28
 **Wester Ross Organic Salmon*** | lemon-Dijon cream, Swiss chard, golden grain blend | 34
 **Chicken Cacciatore** | peperonata, blistered tomato, white cheddar polenta, fresh herbs | 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*** | crispy sweet potato, apple-pear sauce, Swiss chard | 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
 **Wagyu Sirloin*** | high marble score, balsamic mushroom caps, truffle butter | 10 oz. 34

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

March 1st – April 1st