




Catawba Island Club

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


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
-  **Root Vegetables** | carrot, beet, radish, arugula, pistachio, goat cheese, orange-chardonnay vinaigrette | 16




Salad Additions

- Chicken** | grilled | 6 **Shrimp** | broiled | 8 **Crab Cake** | Crispy | 9 **Salmon*/Strip Steak*** | 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
-  **Ahi Tuna Burger*** | sweet chili aioli, sesame seed, yuzu slaw, brioche bun | 18

Mains

-  **Lobster Pot Pie** | carrot, celery, corn, peas, lobster stock, puff pastry | 32
-  **Wester Ross Organic Salmon*** | honey-soy glaze, miso broth, udon noodles, braised baby bok choy, chilies, scallion | 34
-  **City Chicken** | crispy Berkshire pork tenderloin, whipped Yukon potatoes, creamy pork velouté | 30
- Lake Erie 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
- Bone-In Wagyu Strip Steak *** | dry aged, high marble score, center cut, balsamic mushroom caps | 14 oz. 70
-  **Bone-In Elk Chops*** | blackberry demi, balsamic glazed onion | 16 oz. 55

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 6th – March 30th