



Catawba Island Club

Starters

Soup of the Day | house-made daily | 6 / 9

Baked French Onion Soup | garlic crouton, Swiss and parmesan cheeses | 7 / 11


Jumbo Peeled Shrimp | wild caught, domestic whites | 4

Sauerkraut Bites | house-made, corned beef, sauerkraut, Swiss cheese | 11

Crispy Crab Cakes | fresh lump crab, remoulade, arugula salad | 18

Crispy Calamari | cornmeal crusted, cilantro, pepitas, chipotle buttermilk | 16

Perch Fingers | classic tartar sauce | 14

 **Mussels** | garlic, tomato, herb butter, crusty bread | 18

Salads

Mixed Greens | cucumbers, tomatoes, cabbage, carrots, toasted almonds | 6 / 9

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

 **Autumn Chop** | Ohio greens, apple, roasted squash, feta, pepita, candied pecan, pomegranate, cider vinaigrette | 18

Salad Additions

Chicken | grilled | 6 **Shrimp** | broiled | 8 **Crab Cake** | Crispy | 9 **Salmon*/Sirloin*** | grilled | 12

Sandwiches

Certified Angus Beef Catawba Burger* | certified angus beef, cheddar, Swiss cheese, brioche bun | 13 / 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 | 13 / 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

Choice of French fries, sweet potato fries, onion rings, broccoli salad, or cole slaw.

Mains

 **Risotto** | confit duck, cherry-cream, wilted kale, port cherries | 32

 **Beef Stroganoff** | wild mushrooms, onion, house veal stock, egg noodles | 30

 **Wester Ross Organic Salmon*** | pumpkin gnocchi, butternut squash, sage-brown butter, cranberry relish | 36


Lake Erie Yellow 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

Niman Ranch Delmonico * | center cut, balsamic mushroom caps | 12 oz. 68

 **Bone-in Elk Chop*** | smokey black berry demi, rosemary | 50

Surf Additions

Grilled Gulf Shrimp | 8 **King Crab** | market **Lobster Tail** | South African Cold Water | 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.*

Please inform us of any special needs due to allergies prior to ordering