



Catawba Island Club

SUNDAY

Starters

- Cream of Chicken Soup** | CIC traditional Sunday soup | 5 / 8
Baked French Onion Soup | garlic crouton, Swiss and parmesan cheeses | 6 / 9
Jumbo Peeled Shrimp | wild caught, domestic whites | 4
Crispy Crab Cakes | fresh lump crab, remoulade, arugula salad | 18
Perch Fingers | classic tartar sauce | 14
Perch Basket | over 1 lb. of fried perch | 35
Sauerkraut Bites | house-made, corned beef, sauerkraut, Swiss cheese | 10

Salads

- CIC Famous Broccoli Salad** | bacon, onion, sunflower seeds, raisins | 4.5
Mixed Greens | cucumbers, tomatoes, cabbage, carrots, toasted almonds | 5 / 8
Classic CIC Wedge | bleu cheese, eggs, bacon, tumbleweeds, bleu cheese dressing | 14
Club Special | romaine, iceberg, cauliflower, bleu cheese, bacon, tomatoes, white French | 7 / 12
Caesar | focaccia croutons, parmesan cheese, Caesar dressing | 7 / 12
Petoskey | greens, sundried fruit, tomatoes, caramelized walnuts, Point Reyes bleu, lemon garlic vinaigrette | 7 / 12

Salad Additions

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

Sandwiches

- BLT** | tomato, bacon, mixed greens, thick cut wheat bread | 12 / 14 with fried egg
Catawba Burger* | prime beef, cheddar, Swiss cheese, brioche bun | 12 / 18
Grilled Chicken Classic | honey mustard marinated chicken breast, bacon, Swiss cheese, brioche bun | 16
Bleu's Burger* | prime beef, bleu cheese, onion tumbleweeds, brioche bun | 12 / 18
Lake Erie Perch Sandwich | fried, sautéed, or broiled, brioche bun | 15 / 21
Veggie Burger | whole grains and vegetables, avocado, Prairie Breeze cheese, multigrain bun, chipotle aioli | 16
Shrimp Salad Melt | English muffin, avocado, tomato, cheddar, mozzarella | 10 / 16

Choice of French fries, sweet potato fries, onion rings, broccoli salad or coleslaw

CIC Sunday Traditions

- Sunday Roast Pork** | roast pork loin, cornbread dressing, corn, mashed potatoes and gravy, Toft's Ice Cream | 18
CIC's Family Chicken Dinner | roasted or fried, corn, cornbread dressing, mashed potatoes, chicken gravy, Toft's ice cream
Lite | 17 Full | 19 Full All White Meat | 26

Mains

*At the Catawba Island Club, we always strive to use the highest quality ingredients.
We are very proud to use products from: Foley's Seafood, Turkeyfoot Creamery, Buckhead Beef,
Blue Ribbon Meats, Catanese Classic Seafood, Shared Legacy Farms*

- Vegetarian Feature** | ask your server for tonight's presentation | market price
Petite Organic Salmon* | risotto, butternut squash, Swiss chard, cranberry crumb, pepitas | 26
Premium Filet Mignon* | certified angus beef, balsamic mushroom caps | 6 oz. 45 / 8 oz. 55
Lake Erie Yellow Perch | fried, sautéed, or broiled | 24 / 30
Lobster Tail Dinner | South African cold-water tails | market price
Add Lobster Tail | market price

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

September 2023