



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

 **Clams** | beurre monte, crusty bread | 15

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

 **Panzanella** | heirloom tomatoes, Greek olives, cucumber, onion, burrata cheese, olive oil, balsamic, crusty bread | 20

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

 **Jerked Chicken** | frenched chicken breast, Carrebbian rice and beans, cilantro-lime butter, pineapple gastrique | 30

 **Wester Ross Organic Salmon*** | rice noodles, coconut-curry broth, bok choy, wild mushroom, chili-papaya salad | 36

 **Veal Scallopini** | lightly breaded cutlets, smoked cherries, wild mushroom, cherry demi, risotto | 34


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

Creekstone Farms Prime Grade Strip Steak * | center cut, black angus, balsamic mushroom caps | 12 oz. 68

 **Lamb Chops*** | domestic lamb, chimichurri, roasted petite potatoes | 55

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