

MENU

STARTERS & SMALL PLATES

CLASSIC POTATO SKINS * 14

Crispy Jumbo Potato Skins,
Sharp Cheddar Cheese,
Applewood Smoked Bacon, Sour Cream,
Green Onions

BLACK HAWK CARPACCIO 16

Peppercorn Seared Wagyu Beef Tenderloin,
Horseradish Cream, Butter Fried Brioche,
Imperial Ossetra Caviar, Fresh Chives

SKIP JACK OYSTERS 18

Grilled Virginia Oysters on Half Shell,
Creole Chive Butter, Romano Cheese,
Petite Croutons, Lemon

PORK DUMPLINGS 15

Steamed Pork Wonton Dumplings, Snow Peas,
Ginger Fermented Black Bean Sauce, Scallions

GREEK ARTICHOKE & SALMON 17

Artisan Spinach and Artichoke Dip,
House Smoked Salmon,
Feta Herb Cheese Crumbs,
Grilled Pita Bread

BUFFALO CHICKEN * 15

Crispy Jumbo Wings, Tossed with CCP Buffalo Sauce,
Celery, Carrot, Blue Cheese Sauce

ASIAN SHRIMP 16

Crispy Fried Shrimp, CCP Sambal Sauce,
Cusabi, Black Sesame Seeds

SOUPS

EVER-CHANGING HOUSE MADE SOUP

Cup 7 | Bowl 10

FRENCH ONION SOUP AU GRATIN

Cup 8 | Bowl 11

GARCIA CHORIZO & BEEF CHILI *

Tex Mex Cheese

Cup 8 | Bowl 11

CUP & MORE 16

Cup of Your Favorite Soup,
Half of Chef's Sandwich of the Day
and Petite Salad

SALADS

CLUB HOUSE SALAD *

Sonoma Field Greens, Golden Raisins,
Dried Apricot, Candied Pecans,
Feta Cheese, Raspberry Vinaigrette

Starter 7 | Entrée 11

CAESAR SALAD

Romaine Hearts, House Made Croutons,
Parmesan Cheese, Signature Caesar Dressing

Starter 7 | Entrée 11

ICEBERG WEDGE SALAD *

Baby Iceberg, Applewood Smoked Bacon,
Grape Tomatoes, Gorgonzola Crumbles,
Gorgonzola Buttermilk Dressing

Starter 7 | Entrée 11

WINTER SPINACH SALAD *

Baby Spinach, Roasted Beets,
Mandarin Oranges, Red Onion,
Candied Walnuts, Crispy Pancetta, Goat Cheese,
Warm Bacon Balsamic Dressing on the side

Starter 7 | Entrée 11

THAI PASTA SALAD

Napa Cabbage, Carrot, Onion, Peppers, Radish,
Ramen Noodles, Ginger Peanut Dressing,
Pickled Cucumber, Honey Peanuts, Scallions

Starter 7 | Entrée 11

PACIFIC RIM TUNA SALAD *

Toragashi Seared Tuna, Sonoma Field Greens,
Orange Ginger Jasmine Rice, Edamame,
Grape Tomato, Purple Radish, Mandarin Oranges,
Avocado, Carrots, Soya Vinaigrette

Entrée 23

SALAD PROTEINS

CHICKEN * 8

SALMON * 13

SHRIMP * 11

CRAB CAKE 16

BEEF TENDERLOIN * 18



* Indicates Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BURGERS & HANDHELDS

CCP TRADITIONAL BURGER 18
Custom Grind Brisket, Chuck, Short Rib Hamburger,
Green Leaf Lettuce, Vine-Ripened Tomato,
Red Onion, Kosher Pickle
Choice of Cheese: American, Cheddar, Swiss,
Bleu, Feta, Provolone

CRAB CAKE SANDWICH 19
Oven Roasted Crab Cake, Cajun Remoulade,
Spinach, Tomato, Pickled Red Onion, Potato Bun

CCP CLASSIC REUBEN 16
Boars Head Corned Beef, Sauerkraut, Swiss Cheese,
1000 Island Dressing, Swirl Rye Bread

ALL AMERICAN CLUB 15
Boar’s Head Turkey and Smoked Ham, Swiss, Cheddar,
Apple Smoked Bacon, Mayonnaise,
Leaf Lettuce, Heirloom Tomato,
Toasted Whole Wheat Bread

TUCK’S FAVORITE 16
Bourbon Glazed Beef Brisket, Smoked Pimento Cheese,
Fried Jalapenos, White Alabama BBQ Sauce, Pretzel Bun

CROISSANT SANDWICH 15
Choice of Housemade CCP Chicken or Tuna Salad,
Leaf Spinach, Ripe Tomato, House Baked Croissant

MESA STEAK TACO 18
Mesquite Marinated Striploin, Flour Tortillas,
Roasted Plum Tomato Salsa, Napa Cabbage,
Avocado, Jalapeno Jack Cheese, Chipotle Aioli,
Nacho Chips, Green Chile Queso Fundido

NASHVILLE CHICKEN SANDWICH 17
Crispy Fried Chicken Breast, Nashville “Butter,”
Kosher Pickles, Shredded Leaf Lettuce,
Southern Mayo, Brioche Bun
Grilled Chicken Breast Sandwich Available Upon Request

SIDES

Choice of one side with Burgers & Handhelds

- House Cut French Fries
- Sweet Potato French Fries
- House Cut Potato Chips
- Fresh Seasonal Fruit
- Creamy Cole Slaw
- Fried Brussels Sprouts
- Cottage Cheese
- Side Salad
- House Soup +2
- Garcia Chorizo & Beef Chili +3
- French Onion Soup Au Gratin +3



DINNER ENTREES

Available after 5pm

MOMO TOFU *
Crispy Fried Tofu, Steamed Jasmine Rice, Broccoli,
Snow Peas, Peppers, Shiitake Mushrooms, Onions,
Sticky Garlic Sauce, Orange Gochugaru Carrots
Entrée 28

SEA BASS
Oven Roasted Sea Bass, Lemon Herb Crust,
Melted Butternut Squash, Swiss Chard,
Cremini Mushrooms, Cauliflower, Grape Tomato,
Onion Chive Soubise
Entrée 38

IOWA PREMIUM NY STRIP *
Grilled Center Cut Steak, Horseradish Mashed Potato,
Asparagus, Baby Carrot, Wild Mushroom,
Cabernet Sauvignon Sauce
Entrée 42

WILD GAME FEARING
Grilled Coffee Chili Custom Chopped Steak of;
Elk, Venison, Boar and Wagyu,
Roasted Garlic Mashed Potato,
Green Bean “Succotash” with Lima Beans,
Poblano Pepper, Corn, Tomato,
Brandy Green Peppercorn Sauce,
Crispy Tobacco Onions
Entrée 35

CHICKEN “CORDON BLEU”
Crispy Stuffed Chicken Breast,
Smoked Ham and Aged Gruyere Cheese,
Wild Rice Pilaf, Broccoli, Spaghetti Squash,
Grain Mustard Cream
Entrée 30

CARPETBAGGER STEAK
Truffle Spiced Pork Ribeye, Nashville Fried Oysters,
Chipotle Cinnamon Mashed Sweet Potato,
Baby Green Beans, Local Oyster Mushrooms,
Tabasco Aioli
Entrée 36

SCALLOPS & KABOCHA SQUASH
Pan Seared Jumbo Sea Scallops,
Japanese Pumpkin Ravioli, Swiss Chard,
Kabocha Squash, Local Oyster Mushrooms,
Maple Bacon, Pecan Brown Butter, Crispy Leeks
Entrée 36

CCP CHICKEN POT PIE
Tender Chunks of Chicken, Fresh Vegetables,
Yukon Potato, Creamy Chicken Supreme Sauce,
Buttery Pastry Crust
Entrée 28

CCP CATFISH
Whole or Fillet, Broiled or Fried,
House Cut French Fries, Signature Slaw,
Caper Tartar Sauce
Fillet 25 | Whole 28

BEEF TENDERLOIN *
Grilled Beef Tenderloin,
Roasted Garlic Mashed Potato, Asparagus,
Roasted Cipollini Onion, Red Wine Demi
Light 38 | Entrée 42

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