CLASSIC POTATO SKINS * 15

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

SMOKED SALMON DELAND 17

Smoked Salmon, Smoked Salmon Pate, Ruby Red Grapefruit, Red Onion, Avocado, Dill Baguette, Toasted Caraway White Balsamic, Salmon Roe

RAVIOLI BATALIO 16

Stuffed Raviolis of Wagyu Beef, Porcini Mushrooms, Black Truffles, Wilted Garlic Spinach, Caramelized Onion Sauce, Oven Dried Tomato, Parmesan Cheese

PORK DUMPLINGS 16

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

BANGSEAN BEACH BRUSSELS * 14

Crispy Fried Brussel Sprouts, Thai Peanut Glaze, Pickled Peppers, Honey Glazed Peanuts, Sriracha Aioli

ASIAN SHRIMP 17

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

CHARCUTERIE PLATTER

1 Selection – 7 3 Selections - 16 6 selections - 30 Choose from a selection of: Soppressata, Chorizo Serrano, Prosciutto Ham, Pink Peppercorn Goat, Smoked Gruyere, Sharp Wisconsin Cheddar, Fig Jam, Grain Mustard, Culinary Accents, Assorted Crackers

EVER-CHANGING HOUSE MADE SOUP

Cup 8 | Bowl 11

CHARLESTON SHE CRAB SOUP

Cup 9 | Bowl 12

BLOODY MARY & VEGETABLE GAZPACHO

Antipasti Skewer Cup 7 | Bowl 10

HOUSEMADE SOUP FLIGHT

Sampling of All Today's Soups \$13

CUP & MORE 18

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

CLUB HOUSE SALAD *

Sonoma Field Greens, Golden Raisins, Dried Apricot, Candied Pecans, Feta Cheese, Raspberry Vinaigrette Starter 8 | Entrée 11

CAESAR SALAD

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

Starter 8 | Entrée 11

ICEBERG WEDGE SALAD *

Baby Iceberg, Applewood Smoked Bacon. Grape Tomatoes, Gorgonzola Crumbles, Gorgonzola Buttermilk Dressing Starter 8 | Entrée 11

CAPONE'S HIDEOUT

Cantaloupe, Honey Dew, Grape Tomato, Fresh Mozzarella, Prosciutto Ham, Arugula, Fresh Basil, Toasted Pine Nuts, Pink Peppercorn Balsamic Vinaigrette Starter 8 | Entrée 11

CLASSIC CCP COBB SALAD *

Sonoma Field Greens, Apple Smoked Bacon, Cucumber, Tomato, Avocado, Hard Boiled Egg, Gorgonzola Cheese, Honey Mustard Dressing

Starter 8 | 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 25

CHICKEN * 8

SALMON * 13

SHRIMP * 11

CRAB CAKE 16

BEEF TENDERLOIN * 18



CCP TRADITIONAL BURGER 19

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 20

Oven Roasted Crab Cake, Cajun Remoulade, Spinach, Tomato, Pickled Red Onion, Potato Bun

CCP CLASSIC REUBEN 17

Boars Head Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing, Swirl Rye Bread

ALL AMERICAN CLUB 16

Boar's Head Turkey and Smoked Ham, Swiss, Cheddar, Apple Smoked Bacon, Mayonnaise, Leaf Lettuce, Heirloom Tomato, Toasted Whole Wheat Bread

LONESOME DOVE SLIDERS 18

Wild Game Burgers of Elk, Bison, Boar, Wagyu, Seared Foie Gras, Blueberry Chutney, Hawaiian Rolls

CROISSANT SANDWICH 16

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

VERA CRUZ TACOS 19

Grilled Guajillo Mahi Mahi, Flour Tortilla, Pineapple Napa Slaw, Black Bean Salsa, Chipotle Aioli, Nacho Chips, Green Chili Queso Fundido

NASHVILLE CHICKEN SANDWICH 18

Crispy Fried Chicken Breast, Nashville "Butter," Kosher Pickles, Shredded Leaf Lettuce, Southern Mayo, Brioche Bun Grilled Chicken Breast Sandwich Available Upon Request

IDES

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
Bloody Mary Gazpacho +2
Charleston She Crab Soup +3



Available after 5pm

NEW MEXICAN BURRITO

Sweet Potato, Whole Grain Brown Rice, Fajita Onions & Peppers, Grilled Zucchini, Roasted Corn, Tomato, Tex Mex Cheese, Flour Tortilla, Black Bean Sauce, Guacamole, Sour Cream, White Cheddar Cheese Sauce, Green Chile Tomato Salsa

Entrée 29

SEA BASS FLORIBBEAN

Pan Roasted Sea Bass, Key Lime & Candied Pistachio Rice Pilaf, Broccoli, Medley of Roasted Peppers, Mango Chutney

Entrée 38

NY STRIP STEAK FORESTIER *

Grilled Iowa Premium Steak, Loaded Jumbo Baked Potato, Broccolini, Baby Carrot, Wild Mushroom Sauce, Buttermilk Onion Rings **Entrée 42**

CHICKEN LEESBURG*

Pan Roasted Pecan Chicken Breast, Butternut Squash Whipped Potato, Baby Green Beans, Wild Mushrooms, Honey Sage Sauce Entrée 32

Lilliee 32

PORK CHOP CHIARELLO*

Grilled Bone In Pork Chop, Crispy Pave Potato, Asparagus, Spaghetti Vegetables, Bourbon Sorghum Glaze, Popped Sorghum Entrée 37

SCALLOP PRIMM *

Pan Seared Jumbo Sea Scallop, Melted Acorn Squash, Brussels Sprouts, Israeli Cous Cous, Yellow Squash, Grape Tomato, Spinach, Calabrian 'Nduja Aioli

Entrée 34

CLUB & RESORT CRAB CAKE

CCP Jumbo Lump Crab Cake, Saffron Rice Pilaf, Grilled Asparagus, Sweet & Sour Scarlet Turnips, Cajun Remoulade

Light 32 | Entrée 36

CCP CATFISH

Whole or Fillet, Broiled or Fried, House Cut French Fries, Signature Slaw, Caper Tartar Sauce Fillet 26 | Whole 29

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BEEF TENDERLOIN *

Grilled Beef Tenderloin,
Roasted Garlic Mashed Potato, Asparagus,
Roasted Cipollini Onion, Red Wine Demi
Light 38 | Entrée 43