

# First Flavors

<b>HAND BREADED GREEN BEANS</b>	7
Beer battered green beans and deep fried; served with buttermilk ranch dressing	
<b>FRIED PROVOLONE STICKS</b>	7
Garlic butter breaded and deep fried; served with marinara sauce	
<b>MINI MEXI CHICKEN &amp; BLACK BEAN STACK</b>	7
Baked flour tortilla topped with black beans, grilled chicken and pepper jack cheese and drizzled with Santa Fe ranch	
<b>CREAMY SPINACH AND ARTICHOKE DIP</b>	8
Melted white cheddar, mozzarella cheese; served with tri-colored chips	
<b>GRILLED CHICKEN QUESADILLA</b>	8
Colored flour tortilla stuffed with cheddar cheese and grilled chicken; served with salsa and sour cream	
<b>ROQUEFORT BLUE CHEESE SPREAD</b>	9
Blue cheese blended with cream cheese; warmed and served with assorted crackers and raw vegetables	
<b>CCC BANG-BANG SHRIMP</b>	9
Tender baby Shrimp; lightly fried and tossed in a sirachi glaze	
<b>CCC CLASSIC WINGS COMBO</b>	10
Choice of teriyaki, sweet thai or buffalo	
<b>SHRIMP SCAMPI CROSTINI</b>	10
Carolina shrimp sautéed with garlic and white wine atop grilled French bread	

## Soups & Greens

<b>FRENCH ONION GRATINEE</b>	4
<b>CHEF'S DAILY SPECIALTY SOUP</b>	4
<b>HOUSE TOMATO BASIL BISQUE</b>	4
Plum tomatoes stewed then blended with fresh basil	
<b>SIMPLE HOUSE SALAD*</b>	2
Fresh greens topped with red cabbage, carrots and cherry tomatoes	
<b>CCC SPECIALTY SALAD*</b>	6
House salad with cheddar cheese, bacon bits, toasted almonds and croutons	
<b>BRUTUS SALAD*</b>	6
Crispy romaine with pecorino cheese, croutons and a black peppercorn dressing	
<b>CALIFORNIA BIBB SALAD*</b>	7
Organic Bibb lettuce topped with beets, red onions, craisens, walnuts and fresh feta	
<b>BALSAMIC SPINACH SALAD*</b>	7
Tender spinach with marinated grilled vegetables, fresh feta cheese with balsamic vinaigrette	
<b>CCC CLASSIC ORIENTAL SALAD*</b>	7
Mixed greens with mandarin oranges, jasmine rice, black olives, tomatoes, broccoli, toasted almonds, boiled egg and wonton strips. Served in a wonton bowl with honey mustard dressing	

*\*Add grilled or fried chicken 4*

*\*Add fried or sautéed or grilled shrimp 6*

*\*Add grilled or blackened prime rib 7*

*\*Add grilled salmon 7*

Available Dressings: Buttermilk Ranch, Chunky Bleu Cheese, Thousand Island, Italian, Raspberry Walnut Vinaigrette, Balsamic Vinaigrette, Four-Cheese Vinaigrette, Peppercorn Parmesan, Honey Mustard, Sesame Ginger, Vinegar and Oil, Olive Oil and Lemon  
Fat-Free Dressings Available: Honey Dijon, Ranch Additional Dressing-.50

## Sandwiches & Such

<b>CLEVELAND BLACK ANGUS SIGNATURE BURGER</b>	8 OZ... 7
Served on a sesame bun with lettuce, tomato, onion and pickle Add Cheese-.50 Add Bacon-.50	5 OZ... 6
<b>MARINATED GRILLED CHICKEN SANDWICH</b>	7
Served on a sesame bun with lettuce, tomato, onion and pickle Add Cheese-.50 Add Bacon-.50	
<b>COLORADO BISON BURGER</b>	8
Served on a sesame bun with lettuce, tomato, onion and pickle Add Cheese-.50 Add Bacon-.50	
<b>HOUSE SPECIALTY COUNTRY CLUB SANDWICH</b>	8
Shaved ham, turkey, bacon, lettuce, tomato, mayonnaise, Swiss and American cheese. Choice of bread	
<b>BLACK ANGUS CHARBROILED PRIME RIB SANDWICH</b>	9
Slow roasted and grilled; served on a hoagie bun with lettuce, tomato and onion	
<b>CHICKEN TENDERLOIN PLATTER</b>	9
All white chicken meat breaded and deep fried; served with honey mustard and tangy bbq sauce	