

From the "Stockyards"

Includes bread and choice of two sides
Featuring 100% Braveheart Black Angus Beef

TOP SIRLOIN...WINE SHOOFLY SHIRAZ	20
8 oz. hand trimmed center cut baseball sirloin, a tender seamless cut from the top sirloin	
HOUSE RIBEYE...WINE MASSIMO MALBEC	21
House cut 12 ounce steak, char-broiled to perfection with a hickory seasoning	
CCC HOUSE CUT FILET MIGNON...WINE CUPCAKE MERLOT	25
Our most tender 7 ounce steak...char-broiled to perfection, served with roasted garlic demi-glaze and house butter Add bleu cheese crumbs-2	
SLOW COOKED PRIME RIB...WINE MANDRA ROSSA NERO D'AVOLA	12oz...21
Angus aged rib slow cooked...FRIDAY ONLY	
	16oz...23

Chicken and Pasta

VEGETARIAN PASTA PRIMAVERA...WINE BONTERRA CHARDONNAY	10
Tender vegetables tossed in a Pecorino cheese sauce with fettuccini noodles	
MARINATED GRILLED CHICKEN...WINE KONO SAUVIGNON BLANC	13
Lightly marinated chicken breast and char-broiled HEART HEALTHY!	
HAWAIIAN TERIYAKI CHICKEN...WINE GNARLEY HEAD CHARDONNAY	14
Marinated chicken breast topped with pineapple rings and teriyaki glaze	
CCC CHICKEN OR SHRIMP ALFREDO...WINE LOREDONA PINOT GRIGIO	15
Choice of sautéed chicken breast or sautéed shrimp tossed in a Pecorino cheese sauce with fettuccini noodles Cajun style - add 1	

Seafood

CCC PAN SEARED TILAPIA FILET...WINE IRONY CHARDONNAY	16
Seared filet served with roasted red pepper artichoke sauté	
GRILLED TROUT PICCATA...WINE STUMP JUMP SAUVIGNON BLANC	17
Tender rainbow trout char-grilled with lemon piccata sauce	
GRILLED JUMBO SHRIMP...WINE LOREDONA PINOT GRIGIO	18
Tender char-grilled shrimp brushed with lemon pepper glaze	
JACK DANIELS CHILEAN SALMON FILET...WINE BONTERRA CHARDONNAY	17
Fresh cut 7 ounce Chilean salmon with your choice of grilled, blackened, or oven roasted with Tennessee Jack Daniels glaze	
COLOSSAL BUTTERFLIED FRIED SHRIMP...WINE KONO SAUVIGNON BLANC	17
Hand breaded with Japanese breadcrumbs and fried golden brown; served with horsey and cocktail sauce	
JUMBO LUMP CRAB CAKES...WINE IRONY CHARDONNAY	18
House made with jumbo lump crab meat; served with whole grain aioli mustard	
JUMBO SEA SCALLOPS...WINE PENFOLDS THOMAS HYLAND RIESLING	18
Jumbo sea scallops wrapped in bacon and char-grilled served with a balsamic reduction	
SMOKED LOBSTER TORTELLINI...WINE KONO SAUVIGNON BLANC	19
Fresh lobster, portabella mushrooms, spinach, tomatoes and tri-colored cheese filled tortellini in a smoky cream sauce	



Side Vegetables:

Steamed Asparagus, Grilled Peppered Asparagus, Sautéed Squash, Balsamic Roasted Vegetables, Steamed Butter Broccoli,
Wilted Spinach, Burgundy Mushrooms, Pasta Salad, Fresh Fruit Cup
Additional Vegetables-3

Hollandaise Sauce-3

Side Starch:

Baked Potato, Whipped Potatoes (may add cheddar, gouda or parmesan cheese), Jasmine Rice, Seasoned Fries, Sweet Potato
Fries, Salt Brine Fries, Steak Fries, Onion Rings
Additional Starch-3