

From the "Steakyards"

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

SWEET TERIYAKI SIRLOIN...WINE VIRIDIAN PINOT NOIR	15
House cut 10 ounce steak charbroiled and brushed with a sweet teriyaki glaze	
HICKORY RIBEYE... WINE PRIMITIVO RED ZINFANDEL	21
House cut 12 ounce steak, charbroiled to perfection, with a hickory seasoning	
CCC HOUSE CUT FILET MIGNON...WINE LIBERTY SCHOOL CABERNET	25
Our most tender 7 ounce steak...charbroiled to perfection. Served with roasted garlic demi-glaze and house butter	
SLOW COOKED PRIME RIB...WINE MCMANIS MERLOT	12 OZ...21
Angus aged rib slow cooked...Friday Only	
	16 OZ...23
	20 OZ...27

Chicken and Pasta

MARINATED GRILLED CHICKEN...WINE LOREDORA VIOGNIER	13
Heart Healthy! Lightly marinated chicken breast and charbroiled	
MARSALA CHICKEN...WINE IRONY CHARDONNAY	15
Pan seared and simmered in a marsala mushroom sauce	
ISLAND CHICKEN...WINE GNARLEY HEAD PINOT GRIGIO	16
Charbroiled chicken breast; topped with pineapple salsa and kiwi drizzle	
ITALIANO CHICKEN...WINE MARTIN CODAX ALBORINO	14
Pan seared chicken atop fettuccini pasta with house marinara and mozzarella cheese then baked	
CCC CHICKEN ALFREDO...WINE CANYON ROAD CHARDONNAY	14
Sautéed chicken breast tossed in a pecorino cheese sauce with fettuccini noodles	
CHICKEN ARIBBATA...WINE GEYSER PEAK SAUVIGNON BLANC	16
Angel hair pasta tossed with sautéed chicken, asparagus tips, yellow pepper, spinach, tomatoes and pecorino cheese in a roasted red pepper tomato sauce	
BIYOU CAJUN CHICKEN PENNE...WINE BABY ROOGLE REISLING	16
Sautéed chicken with andouilli, tri-colored peppers, corn and tomatoes; tossed in a spicy tomato cream sauce	

Seafood

CAROLINA SPECKLED TROUT PICCATA...WINE IRONY CHARDONNAY	15
Lightly dusted with flour; pan seared with white wine, capers and lemon butter	
CHILEAN SALMON FILLET...WINE CANYON ROAD CHARDONNAY	16
Fresh cut 7 ounce salmon with your choice of grilled, blackened or oven roasted	
CAROLINA LEMON GRILLED SHRIMP...WINE MARTIN CODAX ALBARINO	16
Char-grilled and seasoned with lemon pepper	
CCC PAN FRIED TILAPIA FILLET...WINE LOREDORA VIOGNIER	16
Pan seared and topped with spinach, artichokes and roasted red peppers and lemon butter	
BLACKENED SEA SCALLOPS...WINE WESTERLAND BLEND	17
Jumbo sea scallops tossed in a Cajun seasoning and seared in a iron skillet; served with whole grain mustard cream	
COLASSAL BUTTERFLIED FRIED SHRIMP...WINE GYSER PEAK 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	
SMOKED LOBSTER TORTELLINI...WINE CANYON ROAD CHARDONNAY	19
Fresh lobster, portabella mushrooms, spinach, tomatoes and tri-colored cheese filled tortellini in a smoky cream sauce	



Side Vegetables:

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

Side Starch:

Baked Potato, Whipped Potatoes can add cheddar/gouda/parmesan, Jasmine Rice, Seasoned Fries, Salt Brined Fries, Sweet Potato Fries, Onion Rings
Additional Starch-3

Hollandaise Sauce-3

Additional Bread-3

Additional Butter-.50

Additional Sour Cream-.50