

Lunch from the Club

Offered from 11am-5pm/Sunday 11am-3pm

Starters

Mozzarella Cheese Sticks 7
Breaded and deep fried mozzarella cheese sticks. Served with marinara sauce.

Grilled Chicken Quesadilla 8
A flour tortilla filled with cheddar cheese and strips of grilled chicken breast. Served with salsa and sour cream.

Breaded Chicken Tenders 9
Lightly breaded whole chicken tenderloins. Served with honey mustard or bbq sauce. Choice of side item.

CCC Classic Wings Combo 10
Choice of teriyaki, sweet thai or buffalo

Signature Salads

Brutus Salad* 6
Crisp romaine lettuce, pecorino & romano cheeses, tomato, tossed in Caesar dressing with homemade croutons.

Hole In One Salad* 6
Mixed greens, croutons, bacon, tomato, banana peppers, red onion, feta cheese.

Loaded Garden Salad* 6
Spring mix, tri-colored peppers, cucumber, broccoli, tomato and red onion.

CCC Specialty Salad* 6
House salad with cheese, bacon bits, toasted almonds and croutons.

Island Salad* 6
Spring mix, pineapple, grapes, strawberries, red onion, raisins and walnuts

Power Salad* 6
Mixed greens, carrots, red onion, cherry tomatoes, turkey, swiss cheese, raisins and walnuts.

CCC Classic Oriental Salad* 7
Mixed greens topped with mandarin oranges, broccoli, black olives, rice, boiled egg, almonds and cheddar cheese. Served with honey mustard dressing.

ALL SALADS ARE SERVED WITH YOUR CHOICE OF DRESSING. EXTRA DRESSING-.50

*Add Grilled/Fried Chicken 4 *Add Grilled Salmon 7
*Add Fried/Grilled/Sautéed Shrimp 6 *Add Grilled Prime Rib 7

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Sandwiches and More

Served with choice of one side item

BLT Sandwich 6
Crisp bacon, lettuce and tomato. Served on your choice of bread.

Health Wrap 6
Hard boiled egg, red peppers, red onions, romaine lettuce, tomato, djiion mayonnaise wrapped in a flour tortilla.

Jack Daniels BBQ Chicken Sandwich 7
Grilled bbq chicken served on a sesame seed bun with lettuce, tomato.
Add Cheese + .50

House Special Country Club Sandwich 7
Ham, turkey, crisp bacon, Swiss & American cheese, lettuce and tomato with your choice of bread.

Grilled Chicken Sandwich 7
Chicken breast char grilled and served on a sesame seed bun.
Add Bacon + .50 Add Cheese + .50

Cleveland Black Angus Signature Burger 7
7 oz. angus beef grilled to perfection and served on a sesame bun with lettuce, tomato, onion and a pickle. Petite 5 oz angus beef available-6
Add Bacon + .50 Add Cheese + .50

Chicken or Tuna Sandwich or Plate 8
Sandwich-your choice of bread or Plate-served with fresh fruit and crackers.

Grilled Chicken Caesar Wrap 8
Crisp romaine lettuce with grilled chicken breast and wrapped in a flour tortilla.

Reuben Sandwich 8
Thinly sliced corned beef and griddled with sauerkraut, 1000 island dressing and Swiss cheese on toasted rye.

Hot Roast Beef Ciabatta 8
Thin sliced roast beef piled high with horseradish mayonnaise

Flounder Hoagie 9
Fried flounder with lettuce and tarter sauce.

Black Angus Char Prime Rib Sandwich 9
Slow roasted and grilled. Served on a hoagie bun.

Hamburger Steak 10
Angus beef char-grilled and topped with a burgundy mushroom and onion sauce.

Hot Dog 2 Loaded Hot Dog 3 Deli Sandwich 4 Candy/Sandwich Crackers/Chips 1.25

Sides: 3 House Salad-2.00
Onion Rings Seasoned Fries Cole Slaw Fresh Fruit
Salt BrineFries Potato Salad Pasta Salad Sweet Potato Fries

Cleveland Country Club



1924

CARRY OUT MENU

To order, contact



Phone: 423-336-3661 ext. 227 or 232
Fax: 423-336-1363

Hours
Tuesday-Friday 11am-9pm
Saturday 11am-9pm
Sunday 11am-4pm

345 Kyle Lane
Cleveland, TN 37312
www.clevelandcountryclub.org

Effective December 1, 2009

FIRST FLAVORS OFFERED FROM 5PM-9PM

Hand Breaded Green Beans 7
Beer battered green beans and deep fried; served with buttermilk ranch dressing

Fried Provolone Sticks 7
Garlic butter breaded and deep fried; served with marinara sauce

Mini Mexi Chicken & Black Bean Stack 7
Baked flour tortilla topped with black beans, grilled chicken and pepper jack cheese and drizzled with Santa Fe ranch

Creamy Spinach and Artichoke Dip 8
Melted white cheddar, mozzarella cheese; served with tri-colored chips

Grilled Chicken Quesadilla 8
Colored flour tortilla stuffed with cheddar cheese and grilled chicken; served with salsa and sour cream

Roquefort Blue Cheese Spread 9
Blue cheese blended with cream cheese; warmed and served with assorted crackers and raw vegetables

CCC Bang-Bang shrimp 9
Tender baby Shrimp; lightly fried and tossed in a sirachi glaze

CCC Classic Wings Combo 10
Choice of teriyaki, sweet thai or buffalo

Shrimp Scampi Crostini 10
Carolina shrimp sautéed with garlic and white wine atop grilled French bread

SANDWICHES AND SUCH

Cleveland Black Angus Signature Burger 8 oz...7
Served on a sesame bun with lettuce, tomato, onion and pickle
Add Cheese-.50 Add Bacon-.50
5 oz...6

Marinated Grilled Chicken Sandwich 7
Served on a sesame bun with lettuce, tomato, onion and pickle
Add Cheese-.50 Add Bacon-.50

Colorado Bison Burger 8
Served on a sesame bun with lettuce, tomato, onion and pickle
Add Cheese-.50 Add Bacon-.50

House Specialty Country Club Sandwich 8
Shaved ham, turkey, bacon, lettuce, tomato, mayonnaise, Swiss and American cheese.
Choice of bread

Black Angus Charbroiled Prime Rib Sandwich 9
Slow roasted and grilled; served on a hoagie bun with lettuce, tomato and onion

Chicken Tenderloin Platter 9
All white chicken meat breaded and deep fried; served with honey mustard and tangy bbq

SOUPS & GREENS OFFERED FROM 5PM-9PM

French Onion Gratinée 4

Chef's Dailey Specialty Soup 4

House Tomato Basil Bisque 4
Plum tomatoes stewed then blended with fresh basil

Simple House Salad* 2
Fresh greens topped with red cabbage, carrots and cherry tomatoes

CCC Specialty Salad* 6
Fresh greens topped with red cabbage, carrots and cherry tomatoes

Brutus Salad* 6
Crispy romaine with pecorino cheese, croutons and a black peppercorn dressing

California Bibb Salad* 6
Organic Bibb lettuce topped with beets, red onions, craisens, walnuts and fresh feta

Balsamic Spinach Salad* 7
Tender spinach with marinated grilled vegetables, fresh feta cheese with balsamic vinaigrette

CCC Classic Oriental Salad* 7
Mixed greens with mandarin oranges, jasmine rice, black olives, tomatoes, broccoli, toasted almonds, boiled egg, wonton strips. Served in a wonton bowl with honey mustard dressing

***Add grilled or fried chicken** 4 ***Add grilled or blackened prime rib** 7
***Add fried or sautéed or grilled shrimp** 6 ***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

FROM THE STOCKYARDS

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

Sweet Teriyaki Sirloin 15
House cut 10 ounce steak charbroiled and brushed with a sweet teriyaki glaze

Hickory Ribeye 21
House cut 12 ounce steak, charbroiled to perfection, with a hickory seasoning

CCC House Cut Filet Mignon 25
Our most tender 7 ounce steak...charbroiled to perfection. Served with roasted garlic demi-glaze and house butter

Slow Cooked Prime Rib 12 oz...21
Angus aged rib slow cooked ...Friday Only
16 oz...23
20 oz...27

CHICKEN AND PASTA OFFERED FROM 5PM-9PM

Marinated Grilled Chicken 13
Heart Healthy! Lightly marinated chicken breast and charbroiled

Marsala Chicken 15
Pan seared and simmered in a marsala mushroom sauce

Island Chicken 16
Charbroiled chicken breast; topped with pineapple salsa and kiwi drizzle

Italiano Chicken 14
Pan seared chicken atop fettuccini pasta with house marinara and mozzarella cheese then baked

CCC Chicken Alfredo 14
Sautéed chicken breast tossed in a pecorino cheese sauce with fettuccini noodles

Chicken Aribbatta 16
Angel hair pasta tossed with sautéed chicken, asparagus tips, yellow pepper, spinach, tomatoes and pecorino cheese in a roasted red pepper tomato sauce

Bayou Cajun Chicken Penne 16
Sautéed chicken with andouille, tri-colored peppers, corn and tomatoes; tossed in a spicy tomato cream sauce

SEAFOOD

Carolina Speckled Trout Piccata 15
Lightly dusted with flour; pan seared with white wine, capers and lemon butter

Chilean Salmon Fillet 16
Fresh cut 7 ounce salmon with your choice of grilled, blackened or oven roasted

Carolina Lemon Grilled Shrimp 16
Char-grilled and seasoned with lemon pepper

CCC Pan Fried Tilapia Fillet 16
Pan seared and topped with spinach, artichokes and roasted red peppers and lemon butter

Blackened Sea Scallops 17
Jumbo sea scallops tossed in a Cajun seasoning and seared in a iron skillet; served with whole grain mustard cream

Colossal Butterflied Fried Shrimp 17
Hand breaded with Japanese breadcrumbs and fried golden brown; served with horsey and cocktail sauce

Jumbo Lump Crab Cakes 18
House made with jumbo lump crab meat; served with whole grain aioli mustard

Smoked Lobster Tortellini 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