

CCC DINNER

APPETIZERS

Cumberland Cheese Board 12
Bonnie Blue Goat Cheese, Peppadew, Gorgonzola & Brie served with Apricot Jam and Assorted Crackers

Fried Green Tomatoes 10
Thick House Cut with Bacon Horseradish Jam

Mussels Fra Diavolo 12
P.E.I. Mussels Sauteed with Tomatoes, Shallots & Garlic in a Spicy Marinara served with Crostinis

Island Coconut Shrimp 12
Tempura Coconut Shrimp with Sweet Chili Sauce

Spinach Artichoke Dip 10
Fresh Spinach, Artichokes & Tomatoes in a Warm Four Cheese Blend with House Tortillas

Blue Crab Cakes 12
Pan Roasted over Arcadia Greens with Roasted Red Pepper Remoulade

SOUPS & SALADS

Soup of the Day
Cup 4 Bowl 6
Ask your server for today's selection

Wasabi Caesar Salmon 13
Romaine, Won Ton Strips & Wasabi Caesar Dressing, Topped with Grilled Salmon Filet

Roasted Rainbow Salad 10
Organic Baby Kale, Blue Cheese Crumbles, Roasted Rainbow Carrots, Candy Pecans Tossed in Cranberry Poppyseed Dressing

ENTREES

All Entrees served with Chef's Vegetable of the Day, Black Eye Pea Relish and choice of small garden salad or caesar salad substitute cup of soup....2

House-Cut Bacon Wrapped Filet Mignon 29
8oz Char Grilled or Cast Iron Blackened with choice of House Bearnaise Sauce or Demi Glace. Served with Smashed Potatoes Prepared "Oscar" Style with Lump Blue Crab, Asparagus and House Bearnaise.....add 5

Butcher's Block Bone-In Ribeye 30
12oz Bone-In Ribeye Seasoned and Char Grilled Over an Open Flame. Topped with Rosemary & Roasted Garlic Butter Served with Smashed Potatoes

Apple & Molasses Pork Chop 26
Char Grilled Thick Cut Bone-In Pork Chop Marinated in Port Wine & Molasses. Topped with Spiced Apple Chutney Served with Charred Sweet Potatoes & Bonnie Blue Goat Cheese

Southern Comfort Chicken 26
Buttermilk Fried Organic Chicken Breast with a Pecan, Fuji Apple & Brie Stuffing. Topped with Warm Southern Comfort Honey Served with Smashed Potatoes

Two Rivers Salmon 28
Pan Roasted North Atlantic Salmon Encrusted with Blue Crab Cake Wrapped in Applewood Bacon. Topped with Garlic Pickle Aioli Served with Herbed Wild Rice

Seafood Bucatini 26
Jumbo Sea Scallops, P.E.I. Mussels & Gulf Shrimp Sauteed together with Sweet Peas, Roma Tomatoes, Fresh Spinach & Bucatini Pasta in a White Wine & Basil Cream Sauce. Finished with Shaved Parmesan

Rustic Wild Mushroom Pasta Bake 20
Wild Mushrooms, Roasted Red Peppers, Yellow Squash, Vidalia Onions, Herb Pesto & Penne Pasta Stewed in a Rich Tomato Broth, Then Baked Au Gratin. Served with Toasted Baguette Add Chicken Breast, Salmon Filet or Gulf Shrimp.....5

Fresh Catch (Market Price)
Fresh fish flown in from around the world every weekend.

DESSERT

All desserts made fresh in house. Ask to see our dessert tray for tonight's selections

Southern "Homestyle" Buffet

Wide selection of freshly prepared dinner options for the entire family. AVAILABLE SATURDAYS ONLY

Sunday Brunch Buffet

Every Sunday come and enjoy all you can eat brunch with CCC

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions