

SOUP & SALADS

SOUP DU JOUR – Chefs Daily Seasonal Inspiration 10
ORGANIC GREENS --Red Grapes / Apples / Onions / Pecans / Cranberries / Gorgonzola / Dijon Mustard Vinaigrette 10
CAESAR–Romaine Hearts / Reggiano Cheese / Croutons 10
SPINACH–Pecans / Apples / Gorgonzola / Honey-Dijon Vinaigrette 10
CITRUS – Cabbage / Oranges / Mango / Jicama / Pecans / Wontons / Rice Noodles / Oriental Vinaigrette 10
GREEK – Romaine / Tomatoes / Onions / Kalamata Olives / Cucumbers / Bell Peppers / Feta Cheese / Oregano /Olive Oil-Vinaigrette 12
WILD BERRIES–Almonds / Gorgonzola / Berry Vinaigrette 12
+ Add: Chicken \$6 / Shrimp \$12 / Salmon \$12 / Ahi \$12
CHICKEN COBB– Bacon / Tomatoes / Avocado / Egg / Gorgonzola 17
BLACKENED YELLOW FIN TUNA - Sushi Grade / Avocado Roll / Mango-Cucumber Tower / Cilantro-Orange Vinaigrette 19

SANDWICHES & BURGER

FAMOUS PRIME RIB DIP AU JUS - Thinly Sliced / Piled High on a French Roll / Horseradish on the Side 19
GYRO PITA– Tomatoes / Onions / Tzatziki Sauce 13
BLACKENED FISH TACOS – Citrus Cabbage / Pico de Gallo 14
FILET MIGNON STEAK TACOS – Blackberry & Pear Slaw / Blue Cheese / Spicy Chipotle Sauce 17
NEWPORTER–Grilled All-Natural Chicken Breast / Avocado / Swiss Cheese / Lettuce / Tomatoes / French Roll 17
CCG BURGER – American Kobe Beef / Nueske Bacon / Lettuce / Tomato / Onions / Cheddar Cheese / Brioche Bun 16
+ Choose: Fresh Fruit / French Fries / Vegetables / Roasted Beets

PIZZAS

BBQ CHICKEN – Tomatoes / Onions / Cilantro / Mozzarella 14
MARGHERITA – Mozzarella / Tomatoes / Olive Oil / Basil / Garlic 12
+Gluten free crust upon request

PASTAS

ANGEL HAIR–Fire Roasted Tomatoes / Garlic / Basil / Olive Oil 13
WILD MUSHROOM PENNE -Marsala-Cream / Garlic / Thyme / Basil 15
MEDITERRANEAN VEGETABLE PENNE–Artichokes / Fire Roasted Tomatoes/ Broccoli / Garlic / Mushrooms / Onions / Kalamata Olives / Feta Cheese / Tomato-Basil Sauce 15
SEAFOOD LINGUINI –Calamari / Shrimps / Mussels / Salmon / White Fish / Tomatoes / Basil / Garlic / White Wine-Butter Sauce 22

HOUSE SPECIALTIES

TODAY'S FRESH FISH – Chef's Daily Preparation M.P
ALASKAN KING SALMON – Roasted Potatoes / Sautéed Spinach / Arugula / Pesto Sauce 28
ALL-NATURALSTUFFED CHICKEN BREAST – Spinach / Feta Cheese / Dill/ Citrus Lemongrass Sauce / Jasmine Rice 20
BRAISED PRIME SHORT RIB– Slow Cooked Prime Short Rib / Mashed Potato / Sweet Vermouth Sauce 22



STARTERS

Citrus City Calamari 14
Ahi Poki 17
Ahi Trio 19
Grilled Octopus 16
Stuffed Dates 9
Charred Edamame 9
Vegetable Spring Roll 9
Chipotle Hummus 9
Grilled Vegetables 12
Artisanal Cheeses / Condiments 19

SIDES

Grilled Brussels Sprout 9
Roasted Beets 9
CCG Fries 7
Jasmine Rice 7
Asparagus Risotto 9
Grilled Asparagus 9
Seasonal Vegetables 7
Sautéed Spinach 9
Roasted Potatoes 7
Sautéed Mushrooms 9
Macaroni & Cheese 9

DESSERTS

Sorbet or Ice Cream 10
Vanilla Bean Crème Brûlée 10
Flourless Chocolate Cake 11
New York Cheesecake 10
Sticky Toffee Pudding Cake 10
Bread Pudding 10
Chocolate Soufflé 12
Grand Marnier Soufflé 12

Consuming raw or undercooked seafood may increase your risk of food-borne illness

Please notify us of any food allergies
8/2018