

SOUP & SALADS

SOUP DU JOUR – Chefs Daily Seasonal Inspiration 10
ORGANIC GREENS --Red Grapes / Apples / Onions / Pecans / Cranberries / Gorgonzola / Dijon Mustard Vinaigrette 12
CAESAR–Romaine Hearts / Reggiano Cheese / Croutons 12
SPINACH–Pecans / Apples / Gorgonzola / Honey-Dijon Vinaigrette 12
CITRUS – Cabbage / Oranges / Mango / Jicama / Pecans / Wontons / Rice Noodles / Oriental Vinaigrette 13
GREEK – Romaine / Tomatoes / Onions / Kalamata Olives / Cucumbers / Bell Peppers / Feta Cheese / Oregano /Olive Oil-Vinaigrette 13
WILD BERRIES–Almonds / Gorgonzola / Berry Vinaigrette 13
+ Add: Chicken \$6 / Shrimp \$12 / Salmon \$12 / Ahi \$12
CHICKEN COBB– Bacon / Tomatoes / Avocado / Egg / Gorgonzola 19
BLACKENED YELLOW FIN TUNA - Sushi Grade / Avocado Roll / Mango-Cucumber Tower / Cilantro-Orange Vinaigrette 21

SANDWICHES & BURGER

FAMOUS PRIME RIB DIP AU JUS - Thinly Sliced / Piled High on a French Roll / Horseradish on the Side 21
GYRO PITA– Tomatoes / Onions / Tzatziki Sauce 14
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 19
CCG BURGER – American Kobe Beef / Nueske Bacon / Lettuce / Tomato / Onions / Cheddar Cheese / Brioche Bun 19
+ Choose: Fresh Fruit / French Fries / Vegetables / Roasted Beets

PIZZAS

BBQ CHICKEN – Tomatoes / Onions / Cilantro / Mozzarella 15
MARGHERITA – Mozzarella / Tomatoes / Olive Oil / Basil / Garlic 14
+Gluten free crust upon request

PASTAS

ANGEL HAIR–Fire Roasted Tomatoes / Garlic / Basil / Olive Oil 15
WILD MUSHROOM PENNE -Marsala-Cream / Garlic / Thyme / Basil 16
MEDITERRANEAN VEGETABLE PENNE–Artichokes / Fire Roasted Tomatoes/ Broccoli / Garlic / Mushrooms / Onions / Kalamata Olives / Feta Cheese / Tomato-Basil Sauce 16
SIX CHEESE RAVIOLI - Tomato Sauce / Artichokes / Spinach / Blue Cheese 17
+ Add: Chicken \$6 / Shrimp \$12 / Salmon \$12
SEAFOOD LINGUINI –Calamari / Shrimps / Mussels / Salmon / White Fish / Tomatoes / Basil / Garlic / White Wine-Butter Sauce 26

HOUSE SPECIALTIES

TODAY'S FRESH FISH – Chef's Daily Preparation M.P
WILD KING SALMON – Roasted Potatoes / Sautéed Spinach / Arugula / Pesto Sauce 28
ALL-NATURALSTUFFED CHICKEN BREAST – Spinach / Feta Cheese / Dill/ Citrus Lemongrass Sauce / Jasmine Rice 22
BRAISED PRIME SHORT RIB– Slow Cooked Prime Short Rib / Mashed Potato / Sweet Vermouth Sauce 26



STARTERS

Citrus City Calamari 15
Ahi Poki 17
Ahi Trio 19
Grilled Octopus 18
Stuffed Dates 10
Charred Edamame 9
Vegetable Spring Roll 10
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
1-2020