

Mixer Menu

Small Plates

Charcuterie Board

Today's selection of cured meats, artisan cheese, pickles and olives. \$15

Crab Cake Appetizer

Served with Adams Farm Market sweet corn succotash and a house made remoulade sauce. \$13

Fried Calamari

Buttermilk battered and served with a lemon garlic aioli. \$11

Shrimp Cocktail

jumbo shrimp with cocktail sauce and lemon GF \$14

Coconut Shrimp

orange-horseradish marmalade, wakame seaweed salad. \$8

Bing Bing Shrimp

almost Bang Bang from the Bonfish Grill - light batter and deep fried with spicy sauce. GFOR \$12

Truffle Fries

Shoestring fries truffle oil and Parmesan cheese. \$10

Hot Wings

Choose: Traditional or Breaded
Also available Plain
6/ \$9.00 9/ \$12.00
Blue Cheese, Honey Mustard
BBQ or Ranch Dressing

Salads

Additional with Dinner Entrée \$2.50
Side Salad without Dinner Entrée \$4.50
Large Chop without Dinner Entrée \$7.50

cJc Caesar Salad

Caesar style dressing (anchovy is in dressing) garnished with bacon GFOR

cJc Chopped Salad

bleu cheese, pralines, diced tomato, cucumbers and tossed with honey Dijon GF

Spinach & Apple

Spinach, apple, honey roasted pecans, and dried cranberries with a maple vinaigrette.

cJc Wedge

tomato, bacon, onion, blue cheese, and peas with choice of dressing GF

*Warning:
consuming raw or undercooked seafood, beef or eggs may cause food borne illness.

Market Menu

Week of September 22, 2020

Cracker Crusted Walleye

Saltine cracker crusted walleye. Served with roasted redskin potatoes and a honey-lemon butter sauce. \$22

Guinness Braised Beef Short Ribs

Slow braised in Guinness, floured, seared and served with mashed potatoes and a Guinness gravy. \$21

Ruby Trout Pontchartrain

Blackened seared trout served with wild rice pilaf and a chanterelle mushroom and crab sauce. \$20

Harvest Chicken Cobb Salad

Romaine lettuce, bacon, hard boiled egg, sliced apple, feta cheese, roasted sweet potato, candied walnuts, and an apple cider vinaigrette. \$14

Roy's Blackened Tuna*

soy mustard sauce, pickled ginger and wild rice pilaf GFOR \$23

Artichoke and Parmesan Crusted Chilean Seabass

Served with wild rice pilaf. \$30

Raspberry BBQ Salmon

Topped with crumbled blue cheese and served with mashed sweet potatoes. GF \$24

Pecan Crusted Whitefish

Served with wild rice pilaf and a Michigan dried cherry cream sauce. \$22

Coconut Shrimp

orange-horseradish marmalade, seaweed salad, brown rice . \$21

Lake Perch Two Ways

Sautéed Amandine GFOR
or Drakes Batter Fried served with French fries \$21

Smoked Pork Chop

Served with a bourbon bacon apple chutney and creamy polenta. GF \$20

Rosemary Rack of Lamb

Served with a dried fruit couscous and bourbon mint sauce. \$38

12 oz. New York Strip*

Topped with sautéed mushrooms and onions. Served with garlic mashed potatoes. GF \$38

London Broil*

Marinated flank steak served with mashed potatoes and mushroom bordelaise. GF \$22

Petit Filet*

6 oz with a Cabernet reduction and sautéed onions. Served with mashed potatoes. GF \$28

Butternut Squash Ravioli

Served with hazelnuts and a sage brown butter sauce. \$16

Mushroom Pasta

Mushrooms, sautéed spinach, and pappardelle pasta tossed in a garlic cream sauce then topped with toasted bread crumbs. \$18

Buttermilk Chicken Breast

Floured and sautéed chicken breast. Served with artichoke hearts and a caper sauce alongside mashed potatoes. \$20

Calves Liver and Onions*

floured and pan seared caramelized onions, veal demi glace and mashed potatoes. GFOR \$22

GF = gluten free
GFOR= can be gluten free on request
With elimination of wild rice pilaf or other gluten products

Grill Menu

Salads

Roasted Beet & Chicken Salad

House mix, roasted beets, goat cheese croutons, pistachios, orange segments, and grilled chicken breast. Served with a balsamic vinaigrette. \$14

Greek Shrimp Salad

House mix, banana peppers, tomato, cucumber, kalamata olives, feta cheese, and croutons. Served with a Greek dressing. \$15

Grilled Steak Salad

House greens, tomato, cucumber, cheddar cheese, tortilla strips, grilled flank steak with your choice of dressing \$14.

Luncheon Caesar Salad

GFOR \$7.50

or with

grilled Chicken Breast \$11

grilled Salmon \$15

grilled Blackened Shrimp \$15

Grilled Salmon Salad

baby greens and Romaine lettuce with pecan pralines, mango, fresh berries and honey-basil pecan dressing GF \$16

cJc Char Chicken Salad

bibb and romaine lettuce, blue cheese, pecans, dried cherries and orange segments served with a raspberry poppyseed dressing GF \$13.

Mulligan Salad Plate

fresh chicken or tuna salad with fresh fruit GF \$11 smaller \$9.50

Tuscan Panzanella Salad*

seared Tuna with fresh tomatoes, (heirloom tomatoes if in season) cucumbers, red onion, mozzarella, capers and herbs, toasted whole grain bread and red wine vinaigrette \$17

Pork Belly Nachos

Crispy fried pork belly tossed in a Gochujang sauce and served atop house fried tortilla chips. Topped with lettuce, tomato, black bean corn salsa, and guacamole. \$15

Spicy Honey Shrimp Tacos

Sautéed shrimp coated in a spicy honey sauce. Topped with coleslaw and served with sweet potato tots. \$14

Buffalo Chicken Wrap

Crispy chicken tossed in buffalo sauce, lettuce, tomato, cheese, and ranch dressing wrapped in a tortilla. \$12

Open Faced Steak Sandwich

Marinated flank steak sliced thin and served on griddled Texas toast, topped with mushroom bordelaise and crispy onions. \$14

Quesadilla

Your choice of chicken breast or steak folded into a flour tortilla with peppers and onions. Served with a spicy sour cream and guacamole. \$11

*Char Grilled Beefburgers**

top with: American, Cheddar, Swiss, or Bleu Cheese; sautéed mushrooms, bacon or sautéed onions \$9

Fish Sandwich

Cornmeal crusted white fish served with dill tartar, lettuce, and tomato on a ciabatta bun. \$13.

Black Russian

Turkey, corned beef, tomato, and swiss cheese served atop griddled dark rye bread with Russian dressing. \$13

Apple & Brie Panini

Sliced apple, Brie cheese, fig preserves, and spinach on Ciabatta bread. \$12

Reuben

sliced corned beef, sauerkraut, 1000 island, and Swiss cheese on rye bread. \$12

Vegetarian Burger

black bean- corn patty with avocado, tomato and a cilantro lime sour cream on a Hawaiian Bun \$10

Roasted Poblano Turkey Burger

Cheddar cheese and a barbeque aioli on a Hawaiian bun. \$10

Chicken Croissant Sandwich

char grilled with bacon \$10.50

Bar Food

Wings

Traditional or Breaded Plain or Hot

6/ \$9.00 9/ \$12.00

Blue Cheese, Honey Mustard BBQ or Ranch Dressing

Chicken Fingers \$4.50

Blue Cheese, Honey Mustard BBQ or Ranch dressing

Cheese Sticks \$3.25

Marinara Sauce

Drake's Batter Onion Rings \$4.00

CREDIT CARDS

The club accepts Visa and Mastercard from Guests of Members

The Club automatically adds 15% service charge (tip) which is pooled.

Extra gratuity which goes to the server may be added.