

# 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

## Market Menu

Week of September 15, 2020

### Ginger Garlic Swordfish

Grilled soy marinated swordfish served with white rice, ginger garlic sauce and Adams Farm corn avocado salsa. GF \$20

### Honey Glazed Chicken Breast

Grilled chicken breast with a honey glaze. Served with roasted sweet potatoes. GF \$19

### Littleneck Clams with Spaghetti

Littleneck clams tossed in a garlic, white wine, and butter sauce served over spaghetti noodles. \$18

### 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

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

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.