

# Lunch Menu

From  
Sept.22

## Side Salads

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

## Entrees

entree price includes house salad or soup of the day

### *London Broil\**

Marinated Flank Steak served with mashed potatoes  
and a mushroom bordelaise. GF \$22

### *Lake Perch Two Ways*

Sautéed Amandine GFOR OR Drakes Batter Fried  
served with French fries \$18

### *Coconut Shrimp*

orange-horseradish marmalade,  
wakame salad, steamed rice \$18

### *Roy's Blackened Tuna\**

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

## Fighter Fare

*Tuna or Chicken Salad* \$7.50

*BLT* \$6.50

*Junior Club* \$7.50 *Club* \$8.50

(Clubs have bacon, lettuce, tomato and turkey)

*Cup and One Half* \$8.

Tuna Salad, Chicken Salad, Breast of Turkey, Sliced Ham or BLT

*Homemade Soup* cup \$3.50 bowl \$5.50

*Fresh Fruit and Cottage Cheese*

sm \$5.50 lg \$6.00

*Fruit and Yogurt Parfait* \$11

Vanilla yogurt, mixed berries, and a homemade  
pecan honey granola.

*Quiche of the Day* \$11

Served with a seasonal fruit salad.

## Brunch

### *Club Omelet*

three fresh eggs with your choice of three: crisp bacon, sautéed fresh mushrooms,  
diced ham, onion, green pepper, tomato, Swiss or American cheese: toast  
GFOR \$8

### *Western Omelet*

ham, onion, green peppers and cheese. Toast. GFOR \$8.

### *Farmers Omelet*

Onions, green peppers, ham, potatoes, cheese & Toast. GFOR \$8.

### *Two Eggs any Style\**

bacon, sausage or ham with toast and hash browns \$8

### *Scrambler*

ham, American cheese, on an English muffin with  
hash brown potatoes \$7

Cooked to Order Food:

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

## Salads

### *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

### *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

### *Chicken Avocado Caprese Salad*

Grilled chicken breast, tomato, fresh mozzarella, and sliced avocado. Served over romaine lettuce and drizzled with balsamic vinaigrette. GF \$14

### *Grilled Steak Salad*

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

### *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, bleu cheese, pecans, dried cherries and orange segments served with a raspberry poppyseed dressing GF \$13

### *Luncheon Caesar Salad*

GFOR \$7.50  
grilled Chicken Breast \$11.50  
grilled Salmon \$16  
grilled Blackened Shrimp \$16

### *Tuscan Panzanella Salad\**

seared Tuna with fresh tomatoes, cucumbers, red onion, mozzarella, capers and herbs, toasted whole grain bread and red wine vinaigrette \$17

### *Mulligan Salad Plate*

Chicken or Tuna salad with seasonal fresh fruit GF \$11 smaller \$9.50

## 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.**

## Sandwiches

### *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

### *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

### *Open Faced Steak Sandwich*

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

### *Buffalo Chicken Wrap*

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

### *Chicken Croissant*

Char grilled chicken breast with bacon. \$10.50

### *Roasted Poblano Turkey Burger*

Cheddar cheese and a barbeque aioli on a Hawaiian Bun \$10

### *Vegetarian Burger*

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

### *Fish Sandwich*

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

### *Reuben*

sliced corned beef, sauerkraut, 1000 island, and Swiss cheese on rye bread. \$10

### *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

### *Grilled Beefburgers\**

American, cheddar, Swiss, or bleu cheese; sautéed mushrooms, bacon or sautéed onions \$9

GF = gluten free

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