

## STARTERS

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**SEASONAL SOUP SELECTION** 5/8

**BLACKENED SHRIMP TACOS** 15

blackened shrimp, chili lime marinated cabbage, spicy aioli, pineapple salsa

**FRIED GULF OYSTERS** 13

8 hand breaded buttermilk oysters with house made remoulade sauce

**CHICKEN WINGS** 17

12 wings sauced with your choice of hot, mild, bbq, teriyaki, ranch, lemon pepper, jerk seasoning or mango habanero

**SPINACH & ARTICHOKE DIP** 10

house made, served hot with your choice of crispy pita chips or tortilla chips

**FRIED CHEESE RAVIOLI** 12

fried cheese ravioli served with smokey marinara sauce



## SALADS

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**ADD A PROTEIN TO YOUR SALAD**

**GRILLED/FRIED CHICKEN \$6 . GRILLED SHRIMP \$13 . GRILLED SALMON \$14**

**GRILLED CAESAR** 5/9

grilled romaine, house made anchovy dressing, shredded parmesan cheese, croutons

**HOUSE**  6/9

mixed greens, red onions, cucumbers, tomatoes, shredded carrots, your choice of dressing

**LONG DRIVE SALAD**  7/12

mix of kohlrabi, broccoli, kale, brussel sprouts and tri-colored carrots with pickled blue berries, toasted almonds, fresh red pepper, garbanzo beans, house raspberry vinaigrette dressing

**WEDGE SALAD** 9

iceberg wedge topped with blue cheese crumbles, bacon bits, halved grape tomatoes and blue cheese dressing – a classic

**THUNDERBIRD** 5/9

iceberg lettuce, swiss cheese cubes, bacon, tomatoes, croutons, CCC signature thunderbird dressing

## USDA C.A.B. STEAKS

All steaks are served with your choice of Baked or Sweet Potato AND choice of Asparagus or Broccolini.

<b>6oz FILET MIGNON</b>	<b>32</b>
<b>8oz FILET MIGNON</b>	<b>37</b>
<b>14oz RIBEYE</b>	<b>39</b>
<b>NY STRIP</b>	<b>37</b>




## SIDES


*Sides are \$6 unless served with your meal*

- BAKED POTATO
- BAKED SWEET POTATO
- BASMATI RICE
- MASHED POTATOES
- ZUCCHINI + SQUASH
- GRILLED BROCCOLINI
- FARMER'S SLAW
- SHOESTRING FRENCH FRIES
- STEAK FRIES
- SWEET POTATO FRIES
- HOUSE CHIPS
- FRESH FRUIT
- ASPARAGUS \$10

## SEAFOOD

<b>SEARED SALMON</b>	<b>28</b>
seared salmon, fried sage, brown butter, sauteed organic kale, with bacon, onion, and sweet potato hash	
<b>SEARED AHI TUNA STEAK</b>	<b>29</b>
black + white sesame seed crust, grilled shitake mushroom caps, wasabi mashed potatoes, teriyaki glaze	
<b>SEARED NC TROUT</b>	<b>26</b>
seared NC trout, basmati rice, blistered tomatoes, garlic, shallots, balsamic reduction	
<b>SHRIMP + SCALLOP RISOTTO</b>  <i>vegetarian upon request</i>	<b>26</b>
6 shrimp, 3oz scallops, white wine garlic cream sauce, spinach risotto topped with crispy fried pork belly	

## CHEF SPECIALTIES

<b>MARSALA // PICATTA</b>	<b>25</b>
<i>Marsala</i> – your choice of sauteed Chicken or Salmon, mushrooms, sweet marsala wine, demi-glace, served over angel hair pasta	
<i>Picatta</i> – your choice of Chicken or Salmon, lemon caper beurre blanc, sauteed spinach	
<b>CAROLINA PORK CHOP</b>	<b>27</b>
grilled pork chop, gorgonzola cheese, mashed potatoes, zucchini + squash	
<b>MEATLOAF</b>	<b>26</b>
beef, veal, pork meatloaf griddled, mashed potatoes, crispy onions, mushroom gravy	
<b>SEASONAL GRILLED VEGETABLE PLATE or PASTA</b> 	<b>20</b>
chef selected seasonal vegetables, grilled to perfection	