



A Member of the ClubCorp Family

SMALL PLATES

ARTISAN BREAD SERVICE

selection of artisan breads | signature CVCC dipping oil | 6

RHODE ISLAND CALAMARI

flash fried calamari rings | lemon butter sauce | sweet & hot cherry peppers | lemon | 17

BEEF CARPACCIO

thin sliced raw tenderloin of beef | micro greens | fried capers | truffle oil | shaved parmesan | fresh cracked pepper | 18

CRAB & AVOCADO STACK (GF)

jumbo lump chilled crab | diced avocado | citrus vinaigrette | grapefruit supreme | micro greens | pickled chile garnish | 22

GENERAL TSO'S CAULIFLOWER (V)

crispy fried | asian-inspired sweet & spicy glaze | toasted sesame | scallion | 14

HAWAIIAN AHI TUNA POKE (GF)

marinated rare ahi tuna | edamame | pickled asian veg | seaweed salad | sushi rice | 20

CHEESE & CHARCUTERIE BOARD

chef's choice of daily local & imported selections + accompaniments

For Two | 16 || For Four | 28

A LA CARTE STEAKS + CHOPS

16OZ COWBOY RIBEYE -- 56

8OZ HAND CUT FILET MIGNON --42

HALF ROASTED HEIRLOOM CHICKEN -- 34

20OZ DUROC PORK PORTERHOUSE -- 40

BALSAMIC GRILLED PORTABELLA (V) -- 20

ACCOMPANIMENTS:

ADD SAUTEED ONIONS & SHROOMS +6

ADD OSCAR STYLE +12

ADD PEPPERCORN DEMI +3

PICK ANY TWO SIDES:

MASHED POTATOES | TRUFFLE FRIES

CRISPY ONION RINGS | ASPARAGUS

SAUTEED SPINACH | VEGGIE RICE

SALADS

SOUTHWESTERN SALAD (V) (GF)

greens | black beans | roasted corn | sliced avocado | pico de gallo | crispy corn tortilla strips | chipotle ranch | 16

CVCC 360 SALAD (V) (GF)

greens | raisins | candied pecans | tomato | cucumber | feta | honey balsamic | 14

GREEK WEDGE SALAD (V) (GF)

iceberg | tomato | cucumber | onion | kalamata | pepperoncini | greek dressing | 15

TRADITIONAL CAESAR SALAD

crisp romaine | house baked croutons | shaved parmesan | caesar dressing | 14

CVCC COBB SALAD

romaine | crumbled bleu | tomato | cucumber | bacon | boiled egg | avocado | crispy shallots | creamy bleu cheese dressing | 17

ADDITIONAL PROTEINS

Blackened or Grilled --

Chicken +4 | Salmon +8 | Shrimp +8

FLATBREADS

EGGPLANT PARM (V) homemade marinara | eggplant | spinach | ricotta | mozzarella | 15

PESTO CHICKEN CAPRESE grilled chicken breast | basil pesto | cherry tomato | fresh mozzarella | balsamic glaze | 18

WILD MUSHROOM (V) marinara sauce | roasted wild mushrooms | caramelized onions | melted mozzarella | fresh herbs | 18

ENTREES

CVCC RAMEN BOWL

chef's special shoyu ramen | hearty bone broth | braised pork | soy-egg | bamboo shoots | nori | scallion | 32

ICELANDIC COD 'OSCAR' (GF)

pan seared north atlantic halibut | jumbo lump crab | hollandaise | asparagus | mashed | 38

MISO SALMON (GF)

miso glazed filet of salmon | asian veggies | vegetable jambone rice | 30

SHORT RIB & POLENTA

tender red wine braised beef | aged provolone polenta | braising jus | crispy shallots | 34

CVCC CHICKEN BRUSCHETTA

panko-crust chicken breast | tomato bruschetta | arugula | shaved parmesan | 28

TOFU NOODLE BOWL (V)

crispy tofu | honey-soy stir fry sauce | sesame | asian veg medley | lo mein noodles | 24

CVCC WAGYU CLUB HOUSE BURGER

10oz american wagyu | pretzel bun | shredded lettuce | tomato | red onion | dill pickle | sharp cheddar | CVCC special sauce | truffle fries | 25

STUFFED EGGPLANT PARMESAN (V)

crisply layered eggplant | spinach & ricotta stuffing | marinara | pasta | parmesan | 23

SIDES

Individual Sides: \$8

(V) -- Vegetarian Friendly

(GF) -- Gluten Free

Executive Chef -- Brian Webber

♥ This Menu is for One Time Use

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©ClubCorp USA, Inc. All rights reserved. 45188 0819 SS