

## WHITE WINE

**I. Brand "Jack's Hill"** 11  
Chardonnay - Monterey County, California

**Alma de Cattleya** 16  
Chardonnay - Sonoma County, California

**William Fevre "Petit Chablis"** 16  
Chardonnay - Chablis, France

**Allan Scott** 11  
Sauvignon Blanc - Marlborough, New Zealand

**Klaus Lentsch** 11  
Pinot Grigio - Alto Adige, Italy

**Dr. H. Thanisch** 11  
Riesling - Mosel Valley, Germany

**Château de la Font du Loup** 12  
White Blend - Rhône Valley, France

## RED WINE

**The Fableist** 11  
Cabernet Sauvignon - Paso Robles, California

**Alma de Cattleya** 23  
Cabernet Sauvignon - Sonoma County, California

**G d'Estrounel** 17  
Cabernet Sauvignon - Bordeaux, France

**Peju** 30  
Cabernet Sauvignon - Napa Valley, California

**Colomé** 15  
Malbec - Salta, Argentina

**Rocks of Bawn** 14  
Pinot Noir - Willamette Valley, Oregon

**Château de Chamirey** 20  
Pinot Noir - Burgundy, France

**Malvira** 13  
Barbera - Alba, Italy

**Château de la Font du Loup** 13  
Red Blend - Rhône Valley, France

## ROSÉ WINE

**Domaine Daulny** 13  
Sancerre - Loire Valley, France

**Ameztoi Rubentis** 13  
Txakoli - Getaria, Spain

## SPARKLING

**Scarpetta** 11  
Prosecco - Grave del Friuli, Italy

**Veuve Ambal** 11  
Crémant de Bourgogne - Burgundy, France

## COCKTAILS

**Manhattan**  
Rye Whiskey, Sweet Vermouth, Bitters, Luxardo Cherry

**Double Old Fashioned**  
Bourbon, Demerara Sugar, Bitters, Orange, Luxardo Cherry

**Negroni**  
Campari, Gin, Sweet Vermouth

**New York Sour**  
Bourbon, Lemon, Lime, Demerara Sugar, Cabernet Sauvignon

**Paper Plane**  
Bourbon, Aperol, Amaro, Lemon

**Aperol Spritz**  
Aperol, Prosecco, Soda Water, Orange

**French 75**  
Gin, Lemon, Sugar, Crémant de Bourgogne

**Aviation**  
Gin, Maraschino Liqueur, Crème de Violette, Lemon, Luxardo Cherry

**Paloma**  
Tequila, Citrus Soda, Lime, Grapefruit Bitters, Mint

**Espresso Martini**  
Vodka, Espresso, Coffee Liqueur, Vanilla

## SOUPS

*Cup 7 | Bowl 9*

**French Onion**

**Smoked Chicken Pazole Verde**

**Soup du Jour**

## APPETIZERS

**Steak Nacho 17**

Marinated Flank Steak, Pico de Gallo, Jalapenos, Shredded Lettuce, Pepper Jack Cheese Sauce, Lime Crema

**Fried Cheese Curds 16**

Spicy Cheese Curds Served with Blackberry Dipping Sauce

**GF Shrimp Cocktail 16**

Three Poached Jumbo Shrimp served with Bloody Mary Cocktail Sauce, Horseradish Cream & Gremolata with Fried Leeks

**Wings (Naked or Crispy) 16**

Jumbo Chicken Wings breaded and fried crispy or House Smoked Naked Wings, choice of Buffalo, Barbecue, or Blue Cheese, served with Celery Sticks

**Peperonata Bruschetta 13**

Grilled Garlic Rubbed Baguette, Stewed Bell Peppers, Burrata Cheese, Olive Oil & Balsamic Reduction

**Deep Fried Deviled Eggs 11**

Classic Deviled Eggs, Whites breaded and fried crispy, creamy Egg Yolk Filling, sweet and spicy Bacon Sails, smashed Avocado

**Cheese Quesadilla 9**

*Add: Chicken (7) | Grilled Shrimp (8)*

Flour Tortilla filled with Queso Blend, served with Guacamole, Pico de Gallo, Sour Cream

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**GF** Gluten Free

**VT** Vegetarian

**V** Vegan

*\*Indicates item is cooked to order.*

*Consuming raw or undercooked Meat, Poultry, Shellfish, Seafood, or Eggs may increase your risk of foodborne illness.*

## SALADS

Add: 5 oz. Salmon (11) | Grilled Chicken (7)  
5 oz. Filet Mignon (22) | Shrimp (8)

**Starter 6 | Half 9 | Whole 13**

### **\*Caesar**

Crisp chopped Romaine, shaved Parmesan Cheese, Croutons, creamy Caesar Dressing

### **GF V Garden Vegetable**

Spring Greens, Red Onion, Carrot, Cucumber, Grape Tomato, Snow peas, Red Radish, choice of Dressing

### **Buffalo Shrimp Cobb Whole 22**

Fresh Spring Greens, Hardboiled Egg, fresh Avocado, Blue Cheese, Cheddar Cheese, Bacon, Onion, Tomato, crispy fried Buffalo Shrimp, Lemon-Dill Dressing

### **Southwest Steak 22**

Chopped Cabbage, Sweet Corn, Spiced Black beans, Roasted Red Peppers, Scallions, Papitas, Blackened Steak Tips with Lime Crema and Chimichurri

### **Grilled Chicken Tuscan Whole 20**

Orzo, Spinach, Tomato, Cucumber, Red Onion, Grilled Chicken, Basil, Parmesan Cheese and Creamy Italian Dressing

### **Melon & Berry Parfait 16**

Diced Melons & Berries with Candied Papitas & Walnuts on Vanilla Yogurt with Honey Drizzle & Mint

## SANDWICHES

*Served with choice of Coleslaw, Cottage Cheese, French Fries, Fruit Cup, Onion Rings, or Sweet Potato Fries*

### **Tips & Toast 30**

Served Open Face on Large Crostini, Seared Blackened Tenderloin Tips, Wild Mushroom Duxelle, Horseradish Whipped Potato, Demi-Glace

### **Steak Philly 19**

Hand-sliced Prime Rib with Sauteed Onions & Bell Peppers. Topped with Havarti Cheese Sauce On Toasted Hoagie

### **CCL Smash Burger 17**

Two thin Ground Beef Patties, Lettuce, Tomato, Onion, Pickles, Cheddar Cheese, toasted Brioche Bun

### **V Beyond Burger 16**

Plant-based Burger Patty, toasted Vegan Bun, Lettuce, Tomato, Red Onion, Pickle

### **Naan Club 16**

Hand-sliced smoked Turkey, Ham, Bacon, Lettuce, Tomato, Swiss Cheese, Chipotle Mayonnaise, grilled Naan Bread

### **Nashville Hot Chicken Sandwich 16**

Toasted Brioche Bun, marinated, double-dredged spicy Chicken Breast, Comeback Sauce, shredded Lettuce, sliced Pickle, Mayonnaise

### **Cali-Melt 16**

Toasted Ciabatta, Melted Dill Havarti, Tomato, Cucumber, Sliced Avocado and alfalfa Sprouts served Open Faced

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## ENTRÉES

*Served with choice of Soup or Salad*

### **CCL Perch Platter 29**

Crispy fried Perch, Caper Remoulade, charred Lemon, served with Jalapeño Cornbread Muffin, Scallop Potato and Capital City Collards

### **\*Bone-In Ribeye 59**

18 oz. Angus Bone-in Ribeye, Served with Foie Gras Compound Butter, Sweet Potato Hay on Truffle-Parsnip Puree

### **<sup>GF</sup> \*8 oz. Filet Mignon 56**

Center cut Filet Mignon topped with Crispy Pancetta & Balsamic-Onion Jam served with Smoked Salmon & Sweet Potato Latke with Lemon-Chive Oil

### **<sup>GF</sup> \*8 oz. Grilled Salmon 32**

Faroe Island Salmon Grilled & Coated with Chili-Onion Crisp. Served with Coconut-Lime Rice, Sesame Broccoli & Ponzu Glaze with Fried Leeks

### **Chicken Ziggy 27**

Grilled Chicken & Cream Cheese Filling with Sage wrapped in Flakey Puff Pastry. Served with Grilled Lemon Asparagus, Whipped Potatoes, Creamy Velouté Sauce, Toasted Almonds & Fried Scallions

### **<sup>VT</sup> Scallop Risotto 30**

Creamy Rock-Shrimp Risotto, Peas, Crispy Pancetta Sail, Basil, with Seared Jumbo Scallops

### **<sup>V</sup> Broccoli & Edamame Rice Bowl 22**

Coconut-Jasmine Rice topped with Steamed Sesame-Broccoli, Edamame, Scallions, Snow Peas tossed with Crushed Peanuts. With Spicy Peanut Sauce, Teriyaki Glaze & Mung Bean Sprouts

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