**CCJ Lunch Entrees**

**Updated 2019**

**Lunch Entrées**

Grilled Chicken Breast Caprese | Tomato Basil Relish, Fresh Mozzarella [GF] 20.00

Moroccan Grilled Chicken Skewers | Yogurt Sauce | Harissa Pepper Sauce [GF] 20.00

Chicken Milanese | Caper Brown Butter | Shaved Parmesan | Cherry Tomatoes 20.00

Chicken Breast Provencal | Tomatoes | Olives | Wine [GF] 20.00

Slow Roasted Bone in Herbed Chicken Breast | Lemon Butter Sauce [GF] 20.00

Chicken Cordon Blue | Ham | Gruyere | Dijon Cream 20.00

Braised Bone in Chicken Thigh | Rosemary Mushroom Jus | Pearl Onions [GF] 20.00

Smoked Chicken Leg and Thigh Quarter | Alabama White BBQ Sauce [GF] 20.00

Bone-in Chicken Thighs Scarpariello| Italian Sausage | Red Peppers [GF] 20.00

Jamaican Jerk Pork Tenderloin| Fried Plantains | Onions & Peppers [GF] 20.00

Smoked Pork Loin | House Pepper Jelly | Grilled Shishito [GF] 20.00

Grilled Boneless Pork Chop | Apple Cardamom Compote | Currants | Cider Syrup [GF] 20.00

Savory Crepes - Chicken or Seafood | Sherry Cream Sauce 20.00

Apple Cranberry Grilled Chicken Salad | Candied Pecans | Parmesan 19.00

The Trio | Fruit | Chicken Salad | Shrimp Salad [GF] 19.00

Niçoise Tuna Salad | Haricots Verts | Fingerling Potatoes | Olives | Tomatoes | Egg [GF] 21.00

Shrimp & Grits | Low Country Sauce | Mississippi Grits 20.00

Blackened Catfish | Crawfish & Yellow Pepper Cream Sauce [GF] 20.00

Herb & Pepper Seared Redfish | Green Tomato Butter Sauce [GF] 25.00

Slow Roasted Salmon | Spinach Pesto or Caper Herb Relish [GF] 25.00

Crab Lasagna | Bechamel | Ricotta | Crab Jus | Toasted Breadcrumbs 24.00

Signature Crab Cakes | Lobster Butter 25.00

 Four Ounce Petite Filet of Beef | Rosemary Jus [GF] 27.00

Sliced Smoked Beef Brisket | Cider & Onion Jus [GF] 22.00

Beef Tenderloin Tips | Pastry Shell 22.00

Roasted Cauliflower Steak | Black Rice | Harissa Chick Peas | Cilantro Garlic Emulsion [V] [GF] 20.00

Curried Chick Pea Fritters | Herb & Yogurt Sauce [V] [GF] 20.00

Fried Eggplant | Rosemary Honey | Feta | Dried Pomegranate [V] 20.00

Thai Red Curry Bowl | Broccoli | Red Peppers | Bamboo Shoots | Jasmine Rice [V] [GF] 20.00

Vegetable Fried Rice | Broccoli | Red Peppers, Water Chestnuts | Sesame | Green Onions [V] [GF] 20.00

Add Chicken or Shrimp 3.00

**Sides**

Southern Corn Pudding

Buttered Broccoli [GF]

Steamed Asparagus [GF]

Sautéed Green Beans | Toasted Almonds [GF]

Roasted Zucchini | Cherry Tomatoes | Basil [GF]

Grilled Zucchini | Harissa Pepper Sauce [GF]

Baby Bok Choy | Sweet Soy | Toasted Sesame

Broccolini | Currants | Pecans [GF]

Roasted Baby Carrots | Browned Butter | Sesame Honey [GF]

Roasted Cauliflower | Madras Curry [GF]

Spinach Madeline

Yellow Squash Soufflé

Black Rice & Parmesan Stuffed Red Pepper [GF]

Fried Dirty Rice [GF]

Coconut Rice [GF]

Brown Jasmine Rice [GF]

Herb & Garlic Cous Cous

Harissa Chick Peas [GF]

 Rosemary Roasted Fingerling Potatoes [GF]

Mashed Idaho Potatoes [GF]

Scalloped Potatoes

Brown Sugar Sweet Potatoes [GF]

Roasted Sweet Potatoes [GF]

Root Vegetable Hash [GF]

Roasted Butternut Squash | Jalapeno Honey | Pepitas [GF]

**Salads**

House Salad | Romaine & Baby Lettuces |Tomato | Cucumber | Bacon | Gherkins | Cheddar | Croutons

Superfoods Salad | Kale | Spinach | Blueberries | Edamame | Walnuts | Red Peppers | Chia Seeds

Classic Spinach Salad | Bacon | Egg | Blue Cheese | Red Onion

Kale Caesar | Shredded Parmesan | Croutons

Cobb Salad | Avocado | Bacon | Tomato | Egg

Iceberg Wedge | Blue Cheese | Bacon | Egg | Red Onion

Mixed Baby Greens | Tomato | Cucumber | Shredded Parmesan

Classic Caesar | Romaine | Shredded Parmesan | Croutons

Arugula | Avocado | Grapefruit | Feta | Red Onions

Spinach | Strawberries | Gorgonzola | Pecans

Fresh Fruit | Poppy Seed Dressing

**Soups**

Cream of Asparagus | Mint

Tomato Bisque | Basil

Creamy Cauliflower | Bacon

Eggplant Bisque | Yogurt

Chilled Mango Soup | Scallions

Shrimp Bisque

New England Clam Chowder

Cream of Potato

Butternut Bisque | Crème Fraiche

Vichyssoise

**Desserts**

Flourless Chocolate Torte [GF]

Chocolate Pots de Crème [GF]

Decadent Chocolate Layer Cake

Bread Pudding | Rum Sauce

Fruit Cobbler

Mango Pie

Lemon Meringue Pie

Buttermilk Chess Pie

Pecan Pie

Pumpkin Pie

Lemon Soufflé Cake

Coconut Cake

Carrot Cake

Ginger Molasses Cake

Crème Brulèe [GF]

Vanilla Bean Panna Cotta | Fresh Fruit [GF]

CCJ Ice Cream Pie