



mornings

Continental Breakfast Available in the Men's Grill & Ladies' Locker Room
7 - 10:30 am

sunday brunch

Dining Room & Outdoor Terrace
11 am - 2 pm

lunch

Dining Room & Outdoor Terrace
Tuesday - Saturday | 11:30 am - 2:30 pm

Men's Grill
Tuesday - Sunday | 11 am - 2:30 pm

Carousel
Tuesday - Sunday | 10 am - 5 pm
Hot food available 11 am - 4:30 pm

cocktails

COMPLIMENTARY HORS D'OEUVRES
Dining Lounge, Men's Grill & Ladies' Locker Room | Tuesday - Sunday | 3 - 7 pm

Martini Madness
Wednesday, Thursday & Friday 5:30 - 8 pm

dinner

Dining Room & Outdoor Terrace
Wednesday - Friday* 5:30 - 8:30 pm
**Our Friday Night A'Fare features an a la carte menu and starter buffet,
Kids Klub (ages 3-7) and Junior Club (ages 7-12)*



welcome to our table

There are several keys to an exceptional dining experience . . .

Fresh, quality ingredients sourced by scouring local seafood providers,
nearby farm producers and the finest butchers . . .

A chef, such as Udo Mueller – classically trained in Germany – and his team,
who love creating comforting classics just as much as innovative cuisine . . .

Outstanding, personalized service that guarantees a
memorable experience after the plate has been cleared.

Consistency in all of the above is our goal.



MENU REFLECTS MEMBER PRICING

SETTLEMENT OTHER THAN MEMBER CHARGE WILL INCUR A 10% PREMIUM AND A 22% SERVICE CHARGE
SHARING CHARGE | 10

\$6 SMOOTHIES

HEALTHY & REFRESHING! GLUTEN FREE | VEGAN

BANANA-MATCHA SMOOTHIE

Banana, Matcha Powder, Spinach, Flax Seed,
Vanilla Extract, Blended with
Unsweetened Almond Milk

TRIPLE BERRY SMOOTHIE...& THEN SOME

Raspberries, Blueberries, Strawberries, Blackberries
& Açai, Blended with Coconut Milk



SALADS

ADD AVOCADO 2 | GRILLED OR BLACKENED: ALL NATURAL CHICKEN TENDERLOIN 6
THREE SHRIMP 12 | MAHI MAHI 9 | SALMON 8 | GROUPER 10

QUINOA & KALE | 14

Mixed with Avocado, Red Beets, Cherry
Tomatoes, Pine Nuts, Sun-Dried Cranberries and
Feta Cheese tossed in Lemon Dijon Vinaigrette

TRIO SALAD | 14

Our Traditional Chicken, Tuna & Egg Salad on a
Bed of Mixed Greens

SOUTHERN FRIED CHICKEN SALAD | 16

Buttermilk Fried Chicken Breast, Iceberg
Lettuce, Shredded Cheddar Cheese, Tomato,
Corn, Cucumber, Curly Carrots & Ranch Dressing

CAESAR SALAD | 12

Hearts of Romaine, Grated Parmesan Cheese &
Focaccia Croutons Tossed in Creamy Caesar
Dressing

ANTIPASTO SALAD | 16

Ham, Salami, Sopressata, Capicola, Crisp
Romaine Lettuce, Onions, Provolone Cheese,
Kalamata Olives Tossed in Balsamic Vinaigrette

SALMON SALAD BOWL | 16

Poached Salmon, Basmati Rice, Mixed, Greens,
Avocado, Edamame, Cucumbers, Nori,
Carrots & Toasted Sesame Seeds, Ginger Soy
Dressing & Siracha Mayo

SOUTHWEST CRABMEAT SALAD | 18

Jumbo Lump Crabmeat, Tossed in Olive Oil,
Lime & Cilantro over Green Leaf Lettuce with
Avocado, Tomato, Roasted Corn & Red Onion,
in a Green Chili Vinaigrette

CRCC COBB SALAD | 15

Grilled Chicken Breast, Bacon, Avocado,
Chopped Egg, Vine Ripened Tomato, Cucumber,
Gorgonzola Cheese & Mixed Greens, Lightly
Tossed in White Balsamic Vinaigrette

SUMMER GRAIN SALAD | 14

Quinoa & Farro, Radish, Cucumber, Corn, Green
Beans, Bell Pepper, Cherry Tomato, Red Onion,
Fresh Herbs, Toasted Sunflower Seeds & Iceberg
Lettuce, Tossed in White Wine Lemon
Vinaigrette, Grilled Focaccia Bread



gluten free | vegan delight

MENU & PRICING SUBJECT TO CHANGE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SOUPS ON!

HOUSE MADE SOUP OF THE DAY
6 CUP | 8 BOWL

SOUP & HALF DELI SANDWICH | 12

SIDE SHOW

HOUSE MADE POTATO CHIPS, COLESLAW,
FRENCH FRIES, SWEET POTATO FRIES OR FRESH
FRUIT STACK

BUILD YOUR STACK \$12

Proteins

Ham
Roast Beef
House Roasted Turkey Breast
Genoa Salami
Prosciutto
Chicken
Tuna Salad
Egg Salad

Cheeses

Swiss
Cheddar
Provolone
Monterey Jack
American

Bakery

Whole Wheat, White, Rye
Kaiser Roll
Ciabatta
Focaccia
Udi's White Bread 
Sun Dried Tomato Wrap
Cucumber Wrap
Whole Wheat Wrap
Brown Rice Wrap 



CLUB FARE

10 OZ. BEEF CHEESEBURGER* | 15

Black Angus Beef Patty on a Kaiser Roll with Vine Ripened Tomato, Lettuce, Onion & Pickle Spear, Choice of Side *Additional toppings .50 each*

* 6 oz. BEYOND MEAT Burger Patty   

SMOKED SALMON BLT | 16

Smoked Salmon, Lettuce, Crispy Applewood Bacon, Sliced Tomatoes & Dill Aioli on Toasted White Bread

CRCC SANDWICH | 15

Toasted Multi-Grain Cranberry Bread Stuffed with House Roasted Turkey Breast, Ham, Applewood Smoked Bacon & Provolone Cheese with Avocado, Vine Ripe Tomato, Iceberg Lettuce & Honey Mustard Aioli

BBQ PULLED PORK SANDWICH | 14

Pulled Pork Tossed in Tangy BBQ Sauce Topped with Cole Slaw on a Toasted Kaiser Roll

HOT DOG | 8

Quarter Pound All Beef Hot Dog with Sauerkraut

TUNA MELT | 13

Albacore Tuna Salad, Sliced Tomato & Melted Swiss Cheese on Toasted English Muffins

GROUPEL REUBEN | 18

Seared Grouper Fillet, Coleslaw, Swiss Cheese & Thousand Island Dressing on Griddled Rye Bread

CRCC CHILI | 12

Served with Jalapeno Peppers, Melted Cheddar Cheese & Tri-Color Tortilla Chips

GRILLED SALMON | 16

Grilled Zucchini, Butternut Squash Noodles, Tomato Curry Vinaigrette

FETTUCCINE PASTA BOWL* | 13

XVOO, Broccoli Rabe, Shallots, Garlic, Roasted Red Bell Pepper & Basil Pesto

Available with Gluten-Free Pasta 

**Add Chopped Beyond Meat or All-Natural Chicken Tenderloin | 6*



bubbles

BOTTLES

CHAMPAGNE & SPARKLING

Maschio, <i>Prosecco, Split, Italy</i>	8
Laurent Parrier, <i>Brut, Split, France</i>	16
Ardenghi "Valdobbiadene", <i>Prosecco</i>	39
Ca' d' Or "Millesimato", <i>Blanc de Blancs, Italy</i>	49
J Cuvee 20, <i>Brut, Russian River Valley</i>	50
Schramsberg, <i>Blanc de Blancs, Napa</i>	69
Henriot, <i>Blanc de Blanc, Champagne</i>	85
Laurent Perrier, <i>Brut, Champagne</i>	90
Vueve Cliqout "Yellow Label", <i>France</i>	99
Ruinart, <i>Brut Rose, Champagne</i>	120
Billecart-Salmon, <i>Brut Rosé, France</i>	149
Louis Roederer 1.5L "Cristal", <i>Brut, Reims, 2007</i>	600

WINE CLUB

If you are not already a member of the WINE CLUB, consider the benefits! Frequent discounts on hand-picked wines, your own wine locker at the Club and access to your own wine for dining. Please inquire with your server.



vineyard

GLASS | BOTTLE

INTERESTING WHITES & ROSÉ

Whispering Angel, <i>Cotes de Provence</i>	15 56
Chateau St. Michelle, <i>Riesling</i>	12 44
Bellaria, <i>Greco di Tufo, Italy</i>	29
Marta Rosa, <i>Chardonnay, Toscana</i>	29

PINOT GRIGIO

Ferruccio Sgubin, <i>Collio</i>	12 40
Santa Margherita, <i>Alto Adige</i>	16 60
Monte Tondo, <i>Soave</i>	49

CHARDONNAY

Mer Soleil "Silver", <i>Unoaked, Sta. Lucia</i>	13 35
Sonoma Cutrer, <i>Russian River Valley</i>	16 45
Rombauer, <i>Carneros</i>	30 99
Cakebread, <i>Napa Valley</i>	70
Curvature, <i>Napa Valley</i>	85
Far Niente, <i>Napa Valley</i>	110
Joseph Drouhin, <i>Puligny-Montrachet</i>	130

SAUVIGNON BLANC

Craggy Range, <i>Martinborough</i>	14 40
Emmolo by Caymus, <i>Napa Valley</i>	18 60
Kim Crawford, <i>Marlborough</i>	49
Duckhorn, <i>Napa Valley</i>	60
Cakebread, <i>Napa Valley</i>	65

PINOT NOIR

Sea Sun, <i>California</i>	16 60
Belle Glos, <i>Rotational Selection</i>	20 75
Crossbarn by Paul Hobbs, <i>Sonoma County</i>	59
EnRoute by Far Niente, <i>Russian River Valley</i>	70
Eternally Silenced, <i>California</i>	75
L'Usine by Dave Phinny, <i>Sta. Lucia Highlands</i>	85
Sea Smoke "Southing", <i>Sta. Rita Hills</i>	150

MERLOT

Emmolo by Caymus, <i>Napa Valley</i>	18 60
Flora Springs, <i>Napa Valley</i>	60
Duckhorn, <i>Napa Valley</i>	80
Plumpjack, <i>Napa Valley</i>	99
Pahlmeyer, <i>Napa Valley</i>	125

RED BLENDS, SYRAH & ZIN

Caymus-Suisan, <i>Suisan Valley</i>	20 75
The Prisoner, <i>Napa Valley</i>	30 99
8 Years in the Desert, <i>California</i>	80
Jayson by Pahlmeyer, <i>Napa Valley</i>	95
Ellman "Brother's Blend, <i>Napa Valley</i>	120
Derange by Prisoner, <i>Napa Valley</i>	140
Pahlmeyer, <i>Napa Valley</i>	300
Opus One, <i>Oakville, Napa Valley</i>	375
Red Schooner, <i>Malbec, Mendoza</i>	18 68

CABERNET SAUVIGNON

Bonanza, <i>California</i>	13 39
Quilt, <i>Napa Valley</i>	22 55
Palermo by Orin Swift, <i>Napa Valley</i>	40 120
Stonestreet "Monument Ridge", <i>Sonoma</i>	55
Clos du Val, <i>Napa Valley</i>	60
Turnbull, <i>Napa Valley</i>	75
Crossbarn by Paul Hobbs, <i>Napa Valley</i>	79
Hall, <i>Napa Valley</i>	99
Chappellet "Signature", <i>Napa Valley</i>	99
Bella Union by Far Niente, <i>Napa Valley</i>	100
Joseph Phelps, <i>Napa Valley</i>	120
Stag's Leap 'Artemis', <i>Napa Valley</i>	120
Ashes & Diamonds "Red Hen", <i>Napa Valley</i>	125
O'Shaughnessy, <i>Napa Valley</i>	135
Cade, <i>Howell Mountain</i>	140
Lewis Cellars, <i>Napa Valley</i>	140
Mercury Head by Orin Swift, <i>Napa Valley</i>	150
Darioush "Signature", <i>Napa Valley</i>	185
Far Niente, <i>Napa Valley</i>	199
Stag's Leap "Cask 23", <i>Napa Valley</i>	325

ITALIAN REDS

Giribaldi, <i>Barolo, Piedmont</i>	30 99
Ca d' Or, <i>Amarone della Valpolicella</i>	30 99
Sette Ponti "Crognolo", <i>Super Tascan</i>	60
Giribaldi, <i>Barberesco, Piedmont</i>	80
Baron di Pauli "Carano", <i>Lagrein, Arzenhof</i>	95
Gelso d' Oro, <i>Nero di Troia, Puglia</i>	95
Sofia, <i>Brunello di Montalcino</i>	115
Ridolfi, <i>Brunello di Montalcino</i>	120
Baron di Pauli "Arzio", <i>Red Blend, Alto Adige</i>	125
Garbole "Hatesso", <i>Amarone della Valpolicella</i>	250



hops

CRAFT BEERS

- Elysian Space Dust, I.P.A.
- Funky Buddha 'Hop Gun', I.P.A.
- Funky Buddha "Floridian", Hefeweizen
- Cigar City 'Florida Cracker', Belgian-Style White Ale
- Cigar City "Jai-Alai", I.P.A.
- Cigar City "Fancy Papers", Hazy I.P.A.
- Cigar City "Florida Man", Double I.P.A.

IMPORT

- Amstel Light | Blue Moon
- Corona | Corona Light | Guinness
- Heineken | Heineken Light | Stella Artois

DOMESTIC

- Bud Light | Coors Light
- Michelob Ultra | Miller Lite | Yuengling