



LUNCH



SHAREABLES

Fried Calamari

House Marinara, Chevre, Balsamic Reduction, Parmesan
\$10

Crispy Fried Brussels GF

Applewood Bacon, Smoked Gouda, Black Truffle Aioli
\$11

CCS Buffalo Wings

Fried Wings and Drums, Carrots, Celery, Blue Cheese and Ranch Dressing
\$13

Pinzimonio Trattare GF

Roasted Baby Carrots, Pickled Red Beet, Peruvian Cherry Peppers, Whipped Lemon Ricotta, Balsamic Glaze, Toasted Pistachio
\$11

Stonington Maine Lobster Cakes

Pickled Red Cabbage Slaw, Lemongrass Aioli
\$15

Fried Gulf Oysters

House Remoulade
\$13

Blackened Chicken Flatbread

Confit Grape Tomato, Parmesan Cream, Cheddar, Arugula, Garlic Oil
\$13

Classic Quesadilla

Chicken or Beef, Cheddar, Pico, Peppers, Onions, Salsa, Sour Cream
\$14

LIGHTER FARE

Caesar Salad

Chilled Romaine, Parmesan Cheese, Classic Caesar Dressing
\$6/9

Converse Salad GF

Mixed Greens, Spiced Pecans, Dried Cranberries, Crumbled Bulgarian Feta, Balsamic Vinaigrette
\$6/9

Chopped Iceberg Salad GF

Chopped Iceberg Lettuce, Grape Tomatoes, Bacon Bits, Gorgonzola Blue Cheese Dressing
\$6/9

Roasted Acorn Squash and Pear Salad GF

Cranberry Stilton, Candied Walnuts, Dried Bing Cherries, Maple Tahini Vinaigrette
\$8/12

Fried Shrimp Plate

Golden Fried Shrimp, Cole Slaw, Citrus Cocktail Sauce, Steak Fries
\$17

Hibachi Style Stir Fry GF

Japanese Stir Fry Veggies, Sesame Garlic Sauce, Jasmine Rice, Yum Yum Sauce.
\$14

Add: Chicken - \$5 Beef - \$6 Shrimp - \$6

Basil Pesto Fusilli

Bacon, Roasted Grape Tomatoes, Spinach, Smoked Gouda
\$18

Add: Chicken - \$5 Beef - \$6 Shrimp - \$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



LUNCH



SANDWICHES

All Sandwiches Served with Choice of Fries, Sweet Potato Fries, or Tater Tots

Chicken Parmesan Sandwich

Buttermilk Fried Chicken Breast, House Marinara, Smoked Mozzarella, Shredded Parmesan, Garlic Aioli, Grilled Ciabatta

\$14

Smothered Beef Sliders

Shaved Prime Rib, Sautéed Peppers, Onions, Roasted Jalapeno Bacon Cream Cheese

\$12

Crispy Pork Cutlet Sandwich

Panko Breaded Duroc Pork Tenderloin, Fresh Tarragon Apple Slaw, Whole Grain Mustard, Pretzel Bun

\$13

Buffalo Chicken Wrap

Lettuce, Tomato, Bacon, Blue Cheese Crumbles, Ranch Dressing

\$12

1908 Burger

8 oz. Chopped Sirloin and Short Rib Burger served on a Brioche Bun with Lettuce, Tomato, and Onion

**Impossible Burger Available Upon Request*

\$12

Pressed Cuban Sandwich

Ham, Roasted Pork, Mustard Dressing, Swiss Cheese, and Pickles Pressed in a Cuban Roll

\$13

Smoked Turkey Melt

Shaved Smoked Turkey Breast, Apricot Cranberry Chutney, Horseradish White Cheddar, Arugula, Grilled Sourdough

\$13

CCS Club

Smoked Turkey, Fire-Roasted Ham, Swiss and Cheddar Cheeses, and Applewood Smoked Bacon on Toasted White Bread with Lettuce, Tomato, and Mayonnaise

\$12

BUILD YOUR OWN SANDWICH

All Sandwiches include Lettuce, Tomato, Mayonnaise

Half: \$7 Whole: \$11

Choose Your Meats

All Natural Smoked Turkey Breast, Black Forest Ham, Applewood Bacon, Chicken Salad, Tuna Salad, Egg Salad

Choose a Cheese

Sharp Cheddar, American, Swiss, Provolone, Pepper Jack, Horseradish White Cheddar

Choose a Bread

Hearty White, Whole Wheat, Sourdough, Rye, Udi's Gluten-Free Bread



DINNER



SHAREABLES

Fried Calamari

House Marinara, Chevre, Balsamic
Reduction, Parmesan
\$10

Crispy Fried Brussels GF

Applewood Bacon, Smoked Gouda,
Black Truffle Aioli
\$11

CCS Buffalo Wings

Fried Wings and Drums, Carrots, Celery,
Blue Cheese and Ranch Dressing
\$13

Pinzimonio Trattare GF

Roasted Baby Carrots, Pickled Red Beet,
Peruvian Cherry Peppers, Whipped
Lemon Ricotta, Balsamic Glaze,
Toasted Pistachio
\$11

Stonington Maine Lobster Cakes

Pickled Red Cabbage Slaw,
Lemongrass Aioli
\$15

Fried Gulf Oysters

House Remoulade
\$13

SALADS

Caesar Salad

Chilled Romaine, Parmesan Cheese,
Classic Caesar Dressing
\$6/9

Converse Salad GF

Mixed Greens, Spiced Pecans, Dried
Cranberries, Crumbled Bulgarian Feta,
Balsamic Vinaigrette
\$6/9

Chopped Iceberg Salad GF

Chopped Iceberg Lettuce, Grape
Tomatoes, Bacon Bits, Gorgonzola Blue
Cheese Dressing
\$6/9

Garden Salad GF

Mixed Greens, Carrot, Onion, Cucumber,
Tomato, Choice of Dressing
\$6/9

Roasted Acorn Squash and

Pear Salad GF

Cranberry Stilton, Candied Walnuts,
Dried Bing Cherries,
Maple Tahini Vinaigrette
\$8/12

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DINNER



ENTREES

Blackened Chicken Flatbread

Confit Grape Tomato, Parmesan Cream,
Cheddar, Arugula, Garlic Oil
\$13

Hibachi Style Stir Fry GF

Japanese Stir Fry Veggies, Sesame Garlic
Sauce, Jasmine Rice, Yum Yum Sauce.
\$14

Add: Chicken - \$5 Beef - \$6 Shrimp - \$6

Classic Quesadilla

Chicken or Beef, Cheddar, Pico, Peppers,
Onions, Salsa, Sour Cream
\$14

Pan Seared Diver Scallops GF

Crispy Parmesan Arborio Cakes, Baby Kale
Chips, Roasted Red Pepper Beurre Blanc
\$36

Grilled Seafood Tower GF

Jumbo Prawns, Sea Scallops, Lobster Claw
Meat, Wild Mushroom Risotto,
Garlic Saffron Butter
\$41

Fried Shrimp Plate

Golden Fried Shrimp, Cole Slaw, Citrus
Cocktail Sauce, Steak Fries
\$17

Basil Pesto Fusilli

Bacon, Roasted Grape Tomatoes, Spinach,
Smoked Gouda
\$18

Add: Chicken - \$5 Beef - \$6 Shrimp - \$6

Cornflake Crusted Flounder

Fresh Flounder, Southern Lima Beans, Grits,
Caper Hollandaise
\$31

Grilled Kvaroy Salmon GF

Sautéed Spinach, Maple Glazed Sweet
Potato, Lemon Tarragon Cream
\$28

Braised Angus Beef GF

Short Ribs

Black Truffle Mashers, Roasted Baby
Carrots, Bing Cherry Port
Wine Demi-Glace
\$40

FROM THE GRILL

Select Two Sides and a Sauce

Choose Your Protein

9oz. USDA Choice Angus Beef Tenderloin \$45

12oz. USDA Choice Angus Ribeye \$42

10oz Beeler's Heritage Duroc Pork Chop \$27

Springer Mountain Natural Frenched Breast of Chicken \$26

Choose Two Sides

Mashed Potato, Baked Potato, Grilled Asparagus, Steamed Broccoli,
Crispy Brussels, Black Truffle Mashers, Roasted Baby Carrots,
Sautéed Spinach

Choose a Sauce

Cherry Port Wine Demi, Béarnaise, Lemon Tarragon Cream