



STARTERS

CCR Wings

6 | \$12 9 | \$15

choice of buffalo, parmesan lemon pepper, or BBQ with celery sticks and ranch or blue cheese dressing.

Baba Ghanoush | \$12

****New!****

roasted eggplant with smoked garlic and a hint of lemon and spice; served with pita bread and fresh vegetables.

CCR City Chips | \$12

****New!****

house chips topped with blue cheese fondue, scallions, chopped bacon, tomatoes, and blue cheese crumbles.

Lobster Sushi Roll | \$14

fried sushi filled with fresh lobster meat and Asian spices, served with pickled ginger, wasabi, and seaweed salad.

\$6 | Ahi Tuna Chips

crispy wonton chips topped with ahi tuna and quinoa salad, topped with fresh avocado, sweet chili, and balsamic glaze.

****New!****

\$14 | Bang Bang Shrimp

crispy fried shrimp served with sweet chili aioli

\$6 | Tomato Basil Bruschetta

grilled french baguette topped with a mixture of roma tomatoes, onions, parmesan cheese, garlic, and fresh basil.

\$14 | Chicken Quesadilla

sautéed onions, peppers with grilled chicken, tomato basil flour tortilla and chihuahua cheese, sour cream, fresh avocado, and pico de gallo.

SALADS

Romaine Wedge Salad | \$9

romaine lettuce, blue cheese crumbles, cherry tomatoes, chopped bacon, scallions, blue cheese or ranch dressing.

Caesar Salad | \$9

romaine heart lettuce, herb croutons & parmesan cheese ribbons.

Autumn Power Bowl | \$9

****New!****

brown rice, chopped spinach, roasted butternut squash, red onions, candied pecans, goat cheese and cranberry aioli.

Harvest Fall Salad | \$9

****New!****

spinach and arugula mix tossed with roasted sweet potatoes, crispy cinnamon apple chips, chopped candied bacon, and blue cheese crumbles dressed with a creamy apple vinaigrette.

Strawberry & Cranberry Quinoa Salad | \$9

****New!****

baby arugula tossed in quinoa, served with roasted sweet potatoes, dried cranberries, sliced strawberries and a strawberry balsamic vinaigrette.

\$9 | Georgia Peach Salad

fresh baby spinach tossed with sweet Vidalia onion dressing and topped with grilled peaches, cherry tomatoes, cucumbers, shredded carrots and candied pecans.

\$14 | East Cobb Salad

herb marinated chicken, chopped romaine, cherry tomatoes, cucumbers, avocado, blue cheese crumbles, boiled egg, chopped bacon & choice of dressing.

\$14 | Frank's Buffalo Chicken Salad

crispy fried chicken tenders tossed in Frank's Hot Buffalo Sauce atop a bed of baby spinach, cucumbers, cherry tomatoes, boiled eggs, blue cheese crumbles with your choice of dressing.

add to any salad; chicken \$5, shrimp \$7, salmon \$8



HANDHELDS

BBQ Brisket Burgers | \$16

chuck & short rib ground patty, smoked BBQ brisket, swiss cheese, tabasco onions, bacon tomato jam, & honey chipotle BBQ sauce.

Breakfast Burger | \$16 ****New!****

chuck beef patty, candied bacon, provolone cheese, avocado, fried egg, lettuce and tomato on a toasted brioche bun.

Grilled Chicken Sandwich | \$14

herb marinated chicken breast, ciabatta bun, baby spinach, tomato, and sliced avocado with tournament dressing

Closed on Sunday | \$14 **Grilled or Fried**

buttermilk fried chicken breast on an toasted egg bun with pickles and a creole aioli sauce.

\$16 | BLT Salmon Burger

seared or blackened salmon, ciabatta bun, bacon, lettuce, tomato, & tartar sauce.

****New!** \$14 | Cranberry & Turkey Croissant**

roasted sliced turkey on a toasted croissant with smoked gouda, baby spinach and a cranberry aioli.

\$14 | Club Sandwich

applewood smoked bacon, sliced turkey, ham, lettuce, tomato, cheddar cheese, and mayonnaise on your choice of bread.

\$10 | BLT

applewood smoked bacon, lettuce, tomato, and mayonnaise and your choice of bread.

Sides

onion rings, fries, sweet potato fries, house salad, mac & cheese, cup of Soup Du Jour

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MAIN ENTREES

Chicken Marsala | \$24 ****New!****

lightly pan-fried chicken breast topped with mushroom onion creamy marsala gravy, served with garlic mashed potatoes and roasted asparagus tips.

Pecan Crusted Salmon | \$28 ****New!****

seared pecan crusted salmon with a mustard cream sauce, served with sweet potato purée and a vegetable medley.

Pan-Seared Mahi Mahi | \$28 ****New!****

a flaky filet of mahi served with a smooth spiced avocado chile sauce over spaghetti squash, green peas, and roasted seasonal vegetables.

Black & Blue Steak | \$32 ****New!****

blackened strip loin steak topped with melted gorgonzola cheese, served with herb roasted tri-colored potatoes and haricot verts.

****New!** \$28 | Blackened Shrimp Pasta**

sautéed blackened shrimp served with pappardelle pasta, cherry tomatoes, sliced mushrooms, roasted pearl onions in a creamy vodka sauce, topped with fresh Romano cheese and chiffonade basil.

\$42 | Braised Short Ribs

tender short rib served with demi glaze, creamy garlic mashed potatoes, and roasted vegetables.

****New!** \$38 | Filet Mignon**

8 oz. grilled filet mignon with roasted asparagus, parmesan cauliflower purée and topped with bearnaise sauce.