



Starters

Smokey Red Bean Hummus

Served with Smoked Pork and Grilled Crostini

Shrimp Bisque

Flambé with Brandy

Tofu Tacos

Substitute Beef, Chicken or Shrimp
Grilled Tofu, Pickled Cucumber, Avocado and Carrot Slaw with
Ponzu Sauce on Steamed Buns

Fried Brussels

Served with Honey Mustard Dressing

Salads

Grilled Peach & Rocket Arugula Salad

Arugula & Romaine Lettuce with Grilled Georgia Peaches,
Blueberry Wensleydale, & Candied Pecans
Served with Citrus Vinaigrette

Caesar Salad

Oven Roasted Garlic Caesar Dressing, Basil Focaccia Croutons,
& Parmigiano-Reggiano Crispy Wafers

Mixed Greens & Tomatoes

Served with Garlic Herb Vinaigrette

From the Stock Pot

CCB House Made Chili

Cup

Bowl

Chef's Soup Creation of the Day

Cup

Bowl

If you have any specific dietary requests our kitchen staff will be happy to accommodate your request assuming that the ingredients are in season and available.

House Wine



Chardonnay

White Zinfandel

Cabernet Sauvignon

Entrées

Pan-Seared Breast of Duck

Rice Florentine Cakes, Summer Vegetables, Fig & Brandy Compote

Grilled Pork Chop

Potato Pave, Vidalia Onion Marmalade & Asparagus

Seared Grouper

Crawfish Risotto, Tomato Concasse, Basil-Corn Broth with Chili Oil

Wood Smoked Chicken Posole Rojo

Wood Smoked Half-Chicken, Vegetable Hominy & Latin Spices

Butternut Squash Ravioli

Shiitake, Green Bean & Corn Relish

Drizzled with La Martina Evoo

Classic Stir-Fry

Choice of: Beef, Chicken or Shrimp

Market Vegetables, Lotus Rice & Chef's Ponzu Sauce

Desserts

Chocolate Custard Cake

Jack Daniel's Chocolate Mousse Duo *gf*

Mandarin Tart

Berry Crème Brûlée *gf*

Apple Cheesecake

Brownie Overload *gf*

House Made Sorbets & Ice Creams

Pear & Riesling Wine Sorbet

Tart Cherry Sorbet

Sour Cream Ice Cream

Butter Pecan Ice Cream

Chocolate Ice Cream

Vanilla Ice Cream

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