

First Bites



Saratoga Potato Chips 8

Our House Made Chips served with
Creamy Bacon Bleu Cheese Sauce
Topped with Scallions

CCB Deviled Eggs 8

Creamy Filled Eggs, Topped with Tasso Ham
Crispy Pork Crumble

Hummus Sampler 10

Our House Made Trio of Hummus:
Carrot, Beet & Traditional
Served with Pita & Vegetable Crudité

Lobster Rolls 14

Three Classic Mini Lobster Rolls
Served with Truffle Celery Leaf Salad

Daily Lunch Buffet

Hot & Cold Buffet with Selection of Desserts, Fountain Beverage or Ice Tea 16

Executive Express Buffet

Sandwich of the Day with Chips, Soup or Salad, Fountain Beverage or Ice Tea 10

Chilled Salads

City View Garden Green Salad 9

Mixed Field Greens, Carrots, Tomato, Cucumber & Red Onion
With Your Choice of Dressing

CCB Kale Caesar Salad 10

Chopped Kale, Parmesan Cheese, Focaccia Crouton & Smoked Cured Egg Yolk
With Caesar Vinaigrette

Summer Berry Salad 13

Baby Arugula, Mixed Berries, Shredded Carrots, Candied Pecans & Bleu Cheese
With Lemon Pepper Vinaigrette

CCB Cobb Salad

Iceberg, Romaine, Bacon, Egg, Tomato, Avocado, Cheddar Cheese & Choice of Dressing
With Grilled Chicken 13 ~ With Shrimp 15

Watermelon Salad 13

Compressed Watermelon, Marinated Cucumber, Tomato, Pistachio, Feta Mousse
& Balsamic Reduction with Basil Oil

Grilled Skirt Steak Salad 16

Marinated Skirt Steak, Spinach, Grilled Corn, Pickled Onion, Tomato, Queso Fresco,
Scallion & Tortilla Strips with Cilantro Lime Vinaigrette

Warm Chicken & Raspberry Walnut Salad 12

Sautéed Chicken Breast, Wild Mushrooms, Walnut Oil, Raspberry Vinegar, Toasted Walnuts
& Fresh Raspberries

Additional Meats & Seafood Available for Salads

Grilled Breast of Chicken 7, Salmon Fillet 9, Filet of Beef 9, or Grilled Shrimp 8

From the Stock Pot

Summer Gazpacho

Avocado, Pickled Shrimp & Herb Infused Vodka
Cup 5 Bowl 6

*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*

Summer 2017 Menu created by Executive Chef Daniel Fein

Sandwiches & Burgers

Served with Choice of French Fries, Sweet Potato Fries, Saratoga Chips or Fruit Cup



Grilled CCB Angus Beef Burger 11

8-Ounce Grilled Angus Burger
Served with Crisp Lettuce, Sliced Tomato
& Onion Jam on a Toasted Bun
With Sharp White Cheddar

The Ace of Clubs 10

Sliced Oven Roasted Turkey, Black Forest Ham,
Swiss Cheese, Applewood Smoked Bacon, Lettuce,
Tomato & Mayonnaise on Choice of White, Whole
Wheat, Sourdough or Marble Rye Bread

Grilled Herb Turkey Burger 12

Freshly Ground Turkey Breast, Seasoned with
Fresh Herbs, Creamy Herb Goat Cheese,
Mixed Greens, Tomato & Onion
On a Toasted Wheat Bun

Hot Turkey Rachel 11

Hot Oven Roasted Turkey with Melted Swiss
Topped with House Made Cole Slaw &
1000 Island Dressing on Your Choice of Bread

Salmon Burger 13

Topped with Handmade Salsa, Napa
Cabbage Slaw & Avocado Mayo

Chicken Salad Wrap 10

Light Summer Chicken Salad
Served on an Herb Garlic Wrap
With Fresh Cherries & Pecans

Pizzas

Classic Pepperoni or Cheese 11

Margherita 12

House made Marinara, Fresh Mozzarella & Basil

Tuscan Herb Shrimp Pizza 14

Shrimp, Tuscan Herb Oil, Herb Goat Cheese, Roasted Red Peppers &
Cracked Black Pepper

Lunch Entrees

Summer Squash Pasta 14

Rigatoni Pasta with Summer Squash Sauce, Basil & Parmesan Cheese

Chipotle Honey Glazed Salmon 21

Smoked Cheese Grits with Sautéed Spinach & Roasted Tomato Coulis

Crispy "Picnic" Chicken 16

Crispy Chicken Breast Cutlets with House Made Potato Salad, Summer Salad Greens
& Alabama White Sauce

Vegan Enchiladas 15

Corn Tortillas Filled with Quinoa Black Bean Filling
Topped with Salsa Verde & Vegan Cheese

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