



First Bites

Saratoga Potato Chips

Our House Made Chips served with
Creamy Bacon Bleu Cheese Sauce
Topped with Scallions **8**

Hummus Sampler

Our House Made Trio of Hummus:
Carrot, Beet & Traditional
Served with Pita & Vegetable Crudité **10**

CCB Deviled Eggs

Creamy Filled Eggs, Tasso Ham
Topped with Crispy Pork Crumble **8**

Lobster Rolls

Three Classic Mini Lobster Rolls
Served with Truffle Celery Leaf Salad **14**

Steamed Clams

Little Neck Clams, Chorizo, Pickled Jalapeños,
Cilantro, Queso Fresco, Grilled Bread **12**

From the Stock Pot

Summer Gazpacho

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

From the Garden

City View Garden Green Salad

Garden Fresh Field Greens with Carrots,
Tomato, Cucumber, Red Onion & Choice of Dressing **9**

CCB Kale Caesar Salad

Chopped Kale, Parmesan Cheese,
Focaccia Croutons, Smoked Cured Egg Yolk & Caesar Vinaigrette **10**

Summer Berry Salad

Baby Arugula, Mixed Berries, Shredded Carrots,
Candied Pecans, Blue Cheese & Lemon Pepper Vinaigrette **13**

Watermelon Salad

Compressed Watermelon, Marinated Cucumber,
Tomato, Pistachio, Feta Mousse, Balsamic Reduction & Basil Oil **13**

King Crab and Avocado

Pulled King Crab Leg, Grapefruit,
Avocado Marble, Garlic Chips & Lime Aioli **16**

Grilled Skirt Steak Salad

Marinated Skirt Steak, Spinach, Grilled Corn, Pickled Onion, Tomato, Queso Fresco,
Scallion, Tortilla Strips & Cilantro Lime Vinaigrette **16**

*Additional Meats & Seafood Available for Salads
Grilled Breast of Chicken, Salmon Fillet, Filet of Beef or Grilled Shrimp*

Dinner Entrées



Chef's Feature

A Culinary Creation from Our Talented Chef's Team
Please Speak with Server for More Details

Crispy "Picnic" Chicken

Crispy Chicken Breast Cutlets, House Made Potato Salad,
Summer Salad Greens & Alabama White Sauce **23**

Off the Grill

Choice of Your Cut of Steak served with Buttermilk Whipped Potatoes,
French Green Beans & Roasted Lemon Butter

8oz Filet **33**

12oz New York Strip **35**

16oz Bone In Ribeye **38**

Sautéed Sea Scallops

Seared U-10 Scallops, Crispy Pork Belly, Sweet Corn Puree, Blistered Tomatoes,
Roasted Poblano Peppers & Basil Oil **33**

Bacon Wrapped Pork Tenderloin

Summer Succotash & Cherry Port Wine Sauce **27**

Chipotle Honey Glazed Salmon

Smoked Cheese Grits, Sautéed Spinach & Roasted Tomato Coulis **26**

Summer Squash Pasta

Rigatoni Pasta, Summer Squash Sauce, Basil & Parmesan Cheese **17**

Seared Ahi Tuna

Lightly Seared Ahi Tuna served with
Chilled Summer Vegetable Salad & Lemon Basil Dust **29**

Vegan Enchiladas

Corn Tortillas with Quinoa Black Bean Filling
Topped with Salsa Verde & Vegan Cheese **17**

*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*