

STARTERS

Goat Cheese Spread \$8

Sundried tomato, basil pesto, toasted baguette, crackers & French cornichons

Lump Crab Cakes \$10

Homemade pan seared cakes served over a bed of arugula and remoulade

Gourmet Cheeses Board (3) \$10, (4) \$12

Herbed Goat, Vintage Van Gogh Gouda, Four-Year Wisconsin Cheddar, Affinee Buttermilk Bleu, Mozzarella Fontina, Grand Cru Reserve: Served with tomato jam, grapes w/ balsamic & crackers

Coconut Shrimp \$7

Sweet coconut breading with spicy plum chili sauce for dipping

Crispy Crab Ragoons \$7

Cream cheese, scallions, Asian plum sauce

Ridgewood Sliders \$7

Two hand-pattied burgers, crispy bacon, melted cheddar cheese, tangy bbq drizzle

Sea Scallops \$8

Pan seared, white wine butter sauce

Fried Green Beans \$6

Flash fried, creamy Dijon bistro sauce

Asparagus and Country Ham Salad \$7

Feta, egg, balsamic reduction

DINNER SALADS

CCC Garden or Classic Caesar \$6

With grilled chicken \$9 With grilled tilapia \$9 With grilled shrimp \$10

Mandarin Chicken \$10

Grilled chicken, mixed greens, toasted almonds, crispy chow mein noodles, tangy ginger vinaigrette

ENTREES

8oz Filet Mignon...Market Pricing

Asparagus, baked potato, mushroom demi

Flat Iron Steak \$18.95

Green beans, red skin mashed potatoes, mushroom demi

Pecan Crusted Tilapia \$16.95

Creamy rice, mixed vegetable medley

Shrimp & Adluh Grits \$17.95

Yellow stone ground grits, cherry tomato tasso sauce

Vegetarian Napoleon \$15.95

Layers of eggplant, goat cheese, tomato & balsamic reduction with creamy rice & asparagus

Fish of the Day...Market Pricing

Chef's preparation of fresh catch and side pairings

Pan Seared Chicken Breast \$15.95

Thyme, rosemary, creamy rice, green beans

White Wine Garlic Linguini \$14.95

*Tossed with broccoli, sweet peas, mushrooms
Add grilled chicken \$3 Add grilled shrimp \$4*