

Columbia Country Club

DINNER MENU

SALADS – APPETIZERS – SMALL PLATES

Add grilled chicken (\$5), shrimp or salmon (\$6) to any of the below salads.

CAESAR SALAD \$6

Romaine, parmesan, croutons

HOUSE SALAD \$6

Cucumber, grape tomato, red onion, carrots

GREEK SALAD \$7

Baby spinach, artichoke hearts, olives, feta cheese, red onion, balsamic vinaigrette

QUINOA SALAD \$11

Chilled quinoa, sun-dried tomato, baby spinach, hearts of palm, feta, lemon & garlic oil *GF

CCC CRAB CAKES \$10

Two petite golden fried crab cakes over an asparagus, corn and tomato potato salad

BBQ CHICKEN FLAT BREAD \$8

Chicken breast, homemade BBQ sauce, caramelized onions, bacon, mozzarella & cheddar cheese

CHICKEN WINGS \$11

10 Jumbo wings with your choice of sauce: mild, hot, BBQ, teriyaki, Asian sesame, Cajun, Lemon Pepper

FRIED CLAM STRIPS \$8

Fried clams, lemon dill tartar & homemade cocktail sauce

VEGETABLE SPRING ROLLS \$8

Asian veggie filled spring rolls fried crispy with a teriyaki dipping sauce

BLACKENED SHRIMP TACOS \$10

Two flour tortillas filled with blackened shrimp, lettuce, tomato, red onion, shredded cheddar and a lemon dill tartar sauce

BEEF BROCHETTES \$12

Two petite brochettes stacked with beef, onions & peppers over rice with teriyaki glaze and toasted sesame seeds

LOBSTER MAC & CHEESE \$15

Fresh lobster meat baked with mozzarella & cheddar cream, Cajun seasonings and elbow pasta

SANDWICHES & ENTREES

ALL AMERICAN PRENTICE BURGER \$9

8oz hand pattied burger cooked your way, topped with lettuce, tomato and melted American cheese

THE PO BOY \$10

Your choice of fried shrimp, oysters or flounder on a toasted hoagie roll with lettuce, tomato, red onion and lemon dill tartar

ROASTED CHICKEN DIP \$10

Sliced roasted chicken breast, caramelized onions, mushrooms, Swiss cheese on a toasted hoagie roll with chicken jus

LINGUINI CARBONARA \$12

Bacon, tomato, fresh peas, cremini mushrooms in a parmesan cream sauce *Add chicken (\$5) or shrimp (\$6)*

GRILLED FILET MIGNON \$29

An 8oz tenderloin filet over roasted Yukon gold potatoes, zucchini & squash spaghetti, topped with a tarragon cream *GF

STEAK FRITES \$26

Grilled hand-cut 10oz strip steak torched with roasted garlic butter, with French fries and homemade steak sauce *GF

SEAFOOD SAMPLER \$23

Fried shrimp, clam strips, oysters and flounder, served with cole slaw and fried okra *GF

STUFFED AIRLINE CHICKEN \$15

Spinach, roasted Roma tomato and mozzarella stuffed airline breast with tomato demi-glace over saffron rice & asparagus *GF

GRILLED SALMON \$18

An 8oz Atlantic salmon over saffron rice with sugar snap peas, topped with a vegetable caponata

FLOUNDER FRANCAISE \$17

Egg battered flounder in a lemon garlic butter served over vegetable orzo

PORK OSSO BUCCO \$20

Braised pork shank covered in a root vegetable reduction over mashed Yukon gold potatoes