

DINNER

STARTERS

Smoked Gouda Jalapeno Tots	12
blue cheese aioli, fresh chives	
Strawberry Ricotta Bruschetta	11
grilled baguette, fig balsamic	
Kung Pao Cauliflower	12
roasted peanuts, sweet soy glaze	
Toasted Oysters	16
lemon aioli, tangy cocktail sauce	
Kimchi Calamari	17
crisp mixed vegetables, kimchi sauce	
Pan Braised P.E.I. Mussels	18
lemon preserves, pancetta, calabrese chilis, arugula, grilled baguette	
Tempura Crisp Lobster Bites	18
dynamite sauce, green onions	
Griddled Crab Cakes	17
lemon aioli, wilted arugula	
Ahi Tuna Poke Nachos	17
sweet soy, kimchi sauce	
Crab Claws	MP
fried -or- sauteed in white wine, butter & herbs	
CCM Pickleback Wings	17
choice of: buffalo, bbq or thai chili dill ranch or blue cheese celery, carrots	

SOUPS

Soup of the Day	6/8
Black Bean	6/8
Seafood Gumbo	8/10

SALADS

Organic Mixed Greens	7/10
black olives, tomatoes, cucumber, shaved red onions, feta, balsamic vinaigrette	
Caesar Salad	7/10
romaine lettuce, shaved aged parmesan, garlic croutons, classic caesar dressing	
Gingham Salad	8/11
mixed greens, blue cheese crumbles, sliced almonds, mixed berries, ingham dressing	
Little Gem & Watercress	13
toasted almonds, goat cheese, lemon vinaigrette	
Baby Wedge	13
baby iceberg lettuce, crumbled bleu cheese, bacon, tomatoes, crispy onion, housemade blue cheese dressing	
Strawberry Arugula Salad	13
baby arugula, strawberries, kalamata olives, shaved red onions, feta, citrus vinaigrette	
Spinach Salad	14
grilled peaches, quinoa, avocado, toasted garbanzo beans, kumquat vinaigrette	
add chicken -7- add shrimp -9- add salmon -15- add steak -17-	



ENTREES

served with choice of house salad, egg & caper salad,
soup of the day cup or black bean soup cup

8oz Prime Filet Mignon

horseradish yukon mash, charred asparagus, blue
crab gratin, red wine demi

37

Grilled Marinated Hanger Steak

southern smoked gouda grits,
wilted spinach, red wine demi

substitute 14oz Prime Ribeye Chop - 41 -

35

Slow Braised Short Rib

celery root potato puree, broccolini,
crisp parsnips

34

Chicken Milanese

wilted arugula, roasted fennel, crisp bacon
lardons, lemon caper nage

29

Wild Mushroom Ravioli

heirloom tomatoes, wilted arugula, shitake
mushrooms, shaved parmesan, pesto broth

26

Coconut Crusted Grouper

forbidden black rice, stir fried asian slaw,
thai coconut broth

31

Verlasso Salmon

marinated in blood orange, crisp yukon potatoes,
wilted pea shoots, baby beet syrup

31

Chili Spiced Ahi Tuna

wild rice, tropical mango relish, lemon butter

32

CCM Signature Burger

grilled wagyu, nueske's bacon jam, white cheddar,
lettuce, tomato, pickled red onions, roasted garlic
aioli, toasted sweet potato bun

20

14" CCM

WHITE STONE PIZZAS

Cheese Pizza 14
mozzarella, herbs, garlic oil crust

Classico 16
pepperoni, mozzarella, fresh herbs,
garlic oil crust

Italian Sausage & Fig 17
italian sausage, mozzarella, figs,
arugula, local honey, garlic oil crust

Organic BBQ Chicken 16
nueske's bacon, kalamata olives,
red onion, garlic oil crust, cilantro

- gluten free crust available upon request -

SIDES

grilled broccolini 6
gouda grits 6
wild rice 6
horseradish mashed yukon gold 6
grilled asparagus 6

DESSERTS

Homemade Cheesecake 10
by Breanna

Ice Cream Chocolate Roll 9

Crème Brulee of the Day 9
fresh seasonal coulis

Chocolate Pot de Crème 9
shaved chocolate, whipped cream

Key Lime Pie 9

CCM Root Beer Float 10

Lemon in a Lemon 9
sorbet, fresh mint

Ice Cream Scoop 4/8
choice of: chocolate, old fashioned
vanilla or chocolate peanut butter