

DINNER

STARTERS

"Hen of the Woods" Tempura	13
maitake mushrooms, kimchi aioli	
Housemade Farmers Herb Cheese	13
pepper jam, marinated cucumbers, smoked maldon sea salt, toasted pita chips	
Toasted Brussels Sprouts	14
roasted butternut squash, bacon lardons, pomegranate glaze	
Toasted Oysters	16
lemon aioli, tangy cocktail sauce	
Bacon Wrapped Gulf Shrimp	19
southern grits, smoked tomato broth	
Maine Lobster Tempura Bites	19
dynamite sauce, green onions	
Griddled Alabama Crab Cakes	18
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	

SALADS

Organic Mixed Greens	7/11		
black olives, tomato, cucumber, red onion, feta, balsamic vinaigrette			
Caesar Salad	7/10		
romaine lettuce, shaved aged parmesan, garlic croutons, classic caesar dressing			
Gingham Salad	8/11		
organic greens, blue cheese crumbles, sliced almonds, mixed berries, gingham dressing			
Fresh Burrata	14		
arugula, cherry tomato, red onion, crisp prosciutto, pistachio dust, maple roasted fig syrup, grilled baguette			
Baby Wedge	13		
baby iceberg lettuce, crumbled bleu cheese, bacon, tomato, crispy onion, housemade blue cheese dressing			
Golden Beet Salad	12		
organic greens, goat cheese, acorn squash, lemon vinaigrette			
add chicken	7	add verlasso salmon	15
add gulf shrimp	9	add steak	17

SOUPS

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



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, haricots verts,
brandy green peppercorn sauce

58

20oz Dry Aged New York Strip

king trumpet mushroom ragout, bordeaux demi

75

CCM Wagyu Burger

white cheddar, lettuce, tomato, pickled red onion,
nueske's bacon jam, roasted garlic aioli,
toasted corn kaiser bun

18

Slow Braised Short Rib

celery root potato puree,
charred broccolini, crisp parsnips

38

Wild Mushroom Risotto

oven-dried tomatoes, baby spinach,
mascarpone, extra virgin olive oil

27

Airline Chicken

prosciutto-wrapped, smashed maple sweet potatoes,
charred broccolini, dried cranberry demi

30

Herb Marinated Duck Breast

rosemary potato pavé, bourbon-maple glazed
baby carrots, dried cherry au jus

39

Florida Grouper

miso glazed, baby bok choy, forbidden rice,
honey-lemon ponzu

38

Seared Verlasso Salmon

stir-fried vegetables, herbed jasmine rice,
thai coconut curry, cilantro oil

34

Mediterranean Branzino

marcona almond crusted, celery root puree,
bartlett pear gremolata, thai honey drizzle

34

14" WHITE STONE PIZZAS

Cheese 14
mozzarella, fresh herbs, garlic oil crust

Classico 16
pepperoni, mozzarella, fresh herbs

Italian Sausage & Fig 17
italian sausage, mozzarella, fig,
arugula, local honey

Maine Lobster 19
herb ricotta, mozzarella, baby spinach,
red onion, oven-dried tomato,
lemon zest, fresh dill

- gluten free crust available upon request -

SIDES

grilled broccolini 6
gouda grits 6
forbidden black rice 6
horseradish yukon mash 6
stir-fried vegetables 6
bourbon-maple glazed baby carrots 6

DESSERTS

CCM Cheesecake 10

Ice Cream Chocolate Roll 9

Crème Brulee 9
vanilla bean. seasonal berries, fresh whip

Key Lime Pie 9

Chocolate Croissant Bread Pudding 10
caramel sauce, bourbon crème anglaise

Cone of the Day 9
housemade ice cream & waffle cone