



Country Club Dinner Menu

First Flavors

Bang Bang Shrimp... 13
Lightly Breaded Fried Shrimp
Spring Mix, Limes,
House Made Bang Bang Sauce

Ahi Tuna... 14
Ahi Tuna, Avocado, Seaweed Salad,
English Cucumbers, Wonton Strips,
Sweet Soy, Wasabi Sauce

Colossal Shrimp Cocktail... 14
Cocktail Sauce
Mustard Horseradish Sauce

Lobster Nacho... 15
Claw and Knuckle Meat
Plum Tomatoes, Pickled Jalapeños
Black Beans, Roasted Corn, Red Peppers
Cilantro, Fried Flour Tortilla

Asian Noodle Martini... 11
Asian Vegetables and Thin Noodles
Marinated in a Sesame & Chili Sauce
Poached Colossal Shrimp

Street Taco... 10
Chicken And Hatch Chili Tacos
Rolled and Deep Fried
Molé Sauce, Fire Roasted Salsa,
Chipotle Drizzle, Cojita Cheese

Spiced Cauliflower... 9
Aleppo Pepper Spiced
Cauliflower Bites
Battered and Deep Fried
Chipotle Sauce

3 Musketeers... 15
Our House Filet Tail, Skewered and Grilled
Mustard Horseradish Sauce

Soups & Greens

**Classic French Onion Gratinée
Bowl... 8**
Caramelized Sweet Onion, Hint of Sherry, Swiss
Cheese

Pear and Fig Salad... 10
Field Greens, Bartlett Pear,
Mandarin Oranges, Buttermilk Bleu Cheese, Candied
Pecans

Chatmoss Daily Selections... 8
Fresh Selection of Ingredients

Baby Kale Caesar Salad... 8
House Made Croutons
Romano Cheese, Parmesan Anchovy Dressing

The Artisan ... 12
Field Greens, Feta Cheese, Baby Tear Drop Tomatoes,
English Cucumbers
Toasted Sunflower Seeds

Summer Salad... 10
Fresh Strawberries, Grapes, Mandarin Oranges
Sugared Pecans, Toasted Almonds, Coconut,
Arugula, Pomegranate Blueberry Vinaigrette

Dressings

Ranch, Chipotle Ranch, Bleu Cheese, Honey Mustard, Balsamic, Oil and Vinegar, Raspberry, Lemon
Wasabi, Whole Grain, House Italian Vinaigrette, Blackberry Peppercorn, Blood Orange and
Shallot Vinaigrette

Add Fried Oysters... 7, Add Salmon... 10, Add Chicken... 7, Add Shrimp... 9

If you need to change menu items, please allow ample time

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.****

*****Shared/Split items will incur an additional charge of \$1.00 per person*****



**Country Club Dinner Menu
From the Stockyard**

Includes Choice of Soup or CCC House Salad

Chatmoss Classic Burger...

8 Oz...12 5 Oz... 8

8 oz. Hand Pattied Angus Beef Burger with Lettuce
Hot House Tomato, Dill Pickle, Sweet Onions,
Brioche Bun (Served with One Side Only)

Black Angus 7 Oz. Center Cut Filet ...

26

Rosemary, Roasted Garlic Gold Potatoes, Roasted Tri-colored Cauliflower
For Larger Portion, Add \$2.50 per oz.

Ribeye...

27

Certified Black Angus Ribeye, Sidewinder Fries, Maytag Bleu Cheese, Merlot Butter

From The Sea

Includes Choice of CCC House Salad or Soup

Sea Scallops...

24

Crushed Avocado, Pistachio Serrano Pesto Chili, Rice Crackers, Cojita Cheese

Jumbo Lump Crab Cakes...

21

Cinnamon Honey Sweet Potato Tots, Bleu Cheese Cole Slaw

Atlantic Salmon...

21

Broccolini, Roasted Grape Tomato Butter, Sweet Vinegar Roasted Grapes

North Carolina Spotted Trout...

19

Deep Fried Spotted Trout, Mango Cole Slaw, Avocado Crema, Potato Sticks

Black Cod

20

Red Pepper Glaze, Blue Swimmer Crab, Roasted Grape Tomato Butter, Choice of one Side

Poultry & Pasta

Includes Choice of Soup or CCC House Salad

Caprese Farm Raised Chicken...

17

Fresh Mozzarella, Balsamic Basil Drizzle
Roasted Grape Tomatoes, Broccolini

Apalachicola Mac and Cheese...

17

Blackened Chicken, Andouille Sausage, Peppers,
Mozzarella Cheese, Pepper Jack Cheese, Fried Oysters

Drunken Noodles...

18

Baby Rock Shrimp, Scallops, Asian Blended Vegetables, Flat Noodles,
Chili Garlic Sauce

Chicken Meatballs and Noodles...

16

Handmade Chicken Meatballs, Wild Mushrooms, Tomato Ragu,
Angel Hair Pasta

Sides...

3

Garlic Spinach, Roasted Rosemary Sunset Potatoes, Asparagus,
Broccolini, Whipped Potatoes, Loaded Baked Potato, Roasted Sweet Potatoes