

Soups and Starters

Soup Du Jour

Cup \$ 3.75 Bowl \$ 4.75

Hearty Steak & Vegetable Stew

Cup \$ 3.75 Bowl \$ 4.75

Smoky Red Bean Chili

Cup \$ 3.75 Bowl \$ 4.75

Pan Sautéed Lump Crab Cakes

Served atop toasted almond sundry cranberry mesclum salad
\$ 9.95

Cajun BBQ Shrimp

Sautéed in garlic with BBQ-Buffalo sauce and Cajun seasonings
garnished with grilled scallions and French bread toast sticks
\$ 7.95

"Baja Border Nachos"

House fried corn tortillas loaded with ground beef, cheddar-jack cheese
sauce, southwest chili, jalapenos, onions, tomatoes and black olives
\$ 9.50

"Japanese Sampler"

A combination of pork and vegetable egg rolls, crab Rangoon and crispy
tempura vegetables accompanied with teriyaki and sweet & sour sauces
\$ 10.50

Flash Fried Chicken Livers

Hand breaded fresh chicken livers, deep fried and served with cocktail sauce
\$ 6.75

Chilled Smoked Salmon "Flatbread Pizza"

Loaded with cream cheese, Norwegian smoked salmon, capers,
onions and hard cooked egg
\$ 9.25

Crab Stuffed Mushrooms

Filled with lump crab, roasted sweet peppers, green onions and
Monterey Jack cheese served piping hot
\$ 8.75

House Marinated Chicken Wings

A dozen wings, fried crisp and served BBQ style, teriyaki or
classic hot sauce accompanied by carrots and celery
\$ 7.95

Salads

Ranch, Bleu Cheese, Italian, French, Fat-Free French, 1000 Island, Balsamic Vinaigrette, Fat-Free Raspberry Vinaigrette, Honey Mustard, Poppy Seed, Oil & Vinegar

Traditional House Salad

Leafy greens accompanied by tomatoes, cucumbers, red onion
carrots and topped with house-made croutons
Side - \$ 3.50 Regular - \$ 5.75

Classic Caesar Salad

Crisp romaine tossed in our creamy Caesar dressing and topped
with house-made croutons and grated parmesan cheese
Side - \$ 3.50 Regular - \$ 5.75

"Hot-Bacon" Spinach Salad

Baby spinach with red onions and crispy bacon tossed in our own
"Hot Bacon Dressing" topped with hard cooked egg
Side - \$ 3.95 Regular - \$ 6.50

Paducah Wedge Salad

Crisp iceberg lettuce with bacon, gorgonzola bleu cheese crumbles, onion
and tomato wedges served with our own creamy bleu cheese dressing
Side - \$ 3.75 Regular - \$ 6.75

(Make your salad a meal by adding: Chicken - \$ 3.00 Shrimp or Salmon - \$ 4.50)

Entree Salads

Grilled Chicken Cobb Salad

Mixed lettuce greens with tomatoes, avocado, cucumbers, egg, bacon, roasted peppers and gorgonzola bleu cheese topped with a grilled chicken breast
\$ 9.95

"Ahi" Tuna Japanese Baby Spinach Salad

Tossed with crisp Asian vegetables and a honey-ginger-soy vinaigrette with wasabi aioli
\$ 13.25

Black & Bleu Salad

8 oz. strip steak seared to perfection served over mixed field greens with tomato, cucumber, roasted peppers, smoked bacon and
bleu cheeses crumbles with creamy bleu cheese dressing
\$ 11.75

Classic "Chef Salad"

Mixed lettuce greens topped with tomatoes, cucumber, hard cooked egg and julienned deli turkey, ham, cheddar and jack cheeses
\$ 9.75

Apple-Walnut Harvest Salad

Crisp Granny Smith apple slices, candied walnuts, dried cranberries and Boursin cheese crumbles served atop autumn greens
graced with citrus-champagne vinaigrette
\$ 8.25

Sandwiches

All sandwiches include your choice of sweet potato fries, house-cut fries, beer battered onion rings, Club chips, creamy cole slaw, seasonal fresh fruit or cottage cheese

Paducah Burger

Grilled to perfection and served on a Kaiser roll with your choice of Cheddar, Pepper-Jack, Swiss, American, Monterey Jack or Bleu cheese
\$ 7.95

Classic Club Sandwich

Ham, turkey, Swiss cheese, bacon, lettuce, tomato and mayonnaise on your choice of white, wheat or rye toast
\$ 8.75

Grilled Chicken Club

Topped with smoked bacon and Monterey Jack cheese and served on a toasted Kaiser
\$ 8.95

"California" Turkey Burger

Topped with melted jack cheese, avocado and chipotle-lime mayonnaise and served on a toasted Kaiser roll
\$ 8.50

N.Y. Strip Steak Sandwich

Grilled to perfection and served on a toasted hoagie roll with creamy horseradish sauce
\$ 10.25

Sesame Crusted "Ahi" Tuna Burger

Served medium-rare atop Asian slaw with wasabi mayonnaise on a toasted Kaiser roll
\$ 9.75

Catfish "Po Boy"

Flash fried catfish served with shredded lettuce, red onions, tomato and tangy tartar sauce on a toasted hoagie roll
\$ 9.25

Black and Bleu Bacon Cheeseburger

Half pound black angus burger, grilled to your liking and topped with smoked bacon and molten bleu cheese served on a Kaiser roll
\$ 8.75

Quesadillas

(All quesadillas served with sour cream, fresh guacamole and salsa)

CCP Chicken

Grilled chicken, bacon, peppers, onions and cheddar-jack cheese grilled crisp in a honey-wheat flour tortilla
\$ 8.25

The Vegetarian

Crisp garden vegetables, tomatoes, mushrooms, spinach and mozzarella cheese grilled crisp in a spinach flour tortilla
\$ 7.75

Char-Grilled Steak

Sirloin grilled medium with peppers, onions, mushrooms, tomatoes and cheddar-jack cheese grilled crisp in a red chile flour tortilla
\$ 9.50

Pasta and Pizza

Pan Seared Peppered Diver Scallops

Served with fresh herbed-saffron cappelini and asparagus tips graced with roasted red pepper butter sauce and basil pesto
\$ 21.75

Grilled Chicken and Penne Pasta A La "Insalata"

Tossed with mesclum greens, hearts of palm, shiitake mushrooms, fresh herbs and our own Vodka sauce vinaigrette with spiced almonds
\$ 18.25

Baked "Tuscan" Ziti Pasta

With prosciutto ham, Italian sausage, ground beef, mushrooms and tomato marinara sauce and baked with provolone and mozzarella cheese
\$ 17.50

Tenderloin Tips "Farfalle"

Pan seared beef tenderloin tips with wild mushrooms, tomatoes and baby spinach tossed in a BBQ-Veal demi glaze topped with crumbled bleu cheese
\$ 18.50

Sicilian Veggie "Formaggio" Pizza

Loaded with spinach, artichoke hearts, roasted peppers, olives and fresh tomato layered atop basil pesto mornay sauce with blended Italian cheeses
\$ 11.75

Blackened BBQ Chicken Pizza

Roasted peppers, mushrooms, candied red onions topped with Italian cheeses and bleu cheese crumbles
\$ 12.25

CCP Supreme Pizza

Italian sausage, pepperoni, hamburger, smoked bacon, peppers, onions and black olives with provolone and cheddar-jack cheese
\$12.50

Member Favorites

*All "Member Favorites" are served with two side items
Entrees can be ordered without sauces or sauce on the side, please notify your server*

(Add a side salad to your meal for \$1.95)

Grilled Filet of Beef Tenderloin

Grilled to perfection and topped with our own Maitre d' butter
5 oz. Petite Cut - \$15.75 8 oz. Master Cut - \$ 20.95

Delmonico Rib Eye Steak

A juicy USDA Choice rib eye grilled to your liking and topped with our own Maitre d' butter
10 oz. Ranch Hand Cut - \$ 18.50 12 oz. Foreman's Cut - \$ 19.95

N.Y. Strip Steak

A classic offering of USDA Choice strip, grilled to perfection and topped with our own Maitre d' butter
10 oz. Ranch Hand Cut - \$ 17.95 12 oz. Foreman's Cut - \$ 19.75

Rustic Spice Seared Twin Center Cut Pork Chops

Cooked to perfection and topped with caramelized apple demi glaze
\$ 18.50

Breast of Chicken "Piccata"

Tenderized breast of chicken cutlets pan seared and topped with lemon-caper butter sauce
\$ 15.75

Southern Fried Chicken

Fried golden brown - just the way you like it!
2 piece dinner - \$ 12.95 3 piece dinner - \$ 14.50

Grilled Chicken Breast

Two chicken breasts, lightly seasoned and grilled to a juicy finish and topped with our own Maitre d' butter
\$ 13.50

Fried Catfish

Two catfish filets lightly breaded in cornmeal and deep fried and served with hushpuppies and tartar sauce
\$ 13.95

Fresh Atlantic Salmon

Char grilled or blackened and served with a lemon buerre blanc sauce
\$ 17.75

"Surf & Turf"

5 oz. tenderloin of beef paired with a 7 oz. coldwater lobster tail cooked to perfection
and served with drawn butter
\$ 37.50

Side Dishes

Sweet Potato Fries
House Cut Fries
Baked Potato
Buttermilk Mashed Potatoes

Parmesan Risotto
Creamy Cole Slaw
Buttered Asparagus
Steamed Vegetables

Country Green Beans
Smoked Ham White Beans
Southern Style Turnip Greens
Beer Battered Onion Rings