

WE ARE *Open*

Tuesday-Saturday 11am-9pm
Sunday 10am-8pm

DINNER

MAKE A *Reservation*

270-448-3463
sreese@ccofpaducah.com

STARTERS

Calamari 16

*fried, peppers, onions, cilantro,
Thai sweet chili*

Shrimp Cocktail (6)* 10

cocktail sauce, lemon

Ahi Tuna Tataki* 20

*quick sear over edamame,
wasabi, ginger*

Pepperjack Cheese Sticks (6) 8

hand-breaded, marinara

Pesto Chicken Flatbread 14

*pesto, chicken, mozzarella,
toasted pine nuts*

ENTREES

served with two sides

Catfish 1pc 2pc 12/18

*blackened or fried, vinegar slaw, hushpuppies,
tartar sauce with one side*

Chicken Picatta 22/26

*two or three piece, lemon-garlic angel
hair, spinach, tomato, topped with
CCP picatta sauce*

Chilean Seabass 37

*truffle mushroom risotto, asparagus,
citrus beurre blanc*

Plank Grilled Salmon* 24

rice pilaf, broccoli

Redfish* 25

cheesy grits, Cajun cream sauce

Filet of Beef* 34/38

6oz or 8oz demi-glace

Ribeye* 34

14oz, maitre d' butter

Steak Additions +2

horseradish sauce • grilled onions • mushrooms

Craft Your Own Pasta 18

Pasta- angel hair, fettucine, cavatappi

Sauce- marinara, alfredo, rose

Protein- +6 chicken, salmon, steak,
ground beef, shrimp

Veggies- mushrooms, onions, peppers,
squash, zucchini

SIDES

*baked potato • baked sweet potato • rice pilaf
cheesy grits • mashed potatoes • risotto
sauteed asparagus • cous cous • potato salad
chef's seasonal mixed vegetable • broccoli
sauteed spinach • vinegar slaw • brussels
sprouts (+1 specialty brussels sprouts)+2
Substitute side salad*

*INDICATES GLUTEN-FREE OPTIONS