

WE ARE *Open*

Dinner menu available
daily after 5pm

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

Mini Crab Cakes 20

(5) lump crab, creole remoulade

ENTREES

Catfish 1pc 2pc 12/18

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

Chicken Picatta 2pc 3pc 22/26

*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

Cajun fried rice, broccoli, cream sauce

Shrimp & Grits* 24

*cheesy grits, pork belly, sauteed shrimp,
sweet & tangy BBQ sauce*

Filet of Beef* 34/38

6oz or 8oz demi-glace with two sides

Ribeye* 34

14oz, maitre d' butter with two sides

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

SPOT RESERVED FOR BIWEEKLY SPECIALS

We invite you to enjoy our existing menu, thoughtfully created by Chef Johnny Reese to tantalize your taste buds. Whether you crave a hearty Filet of Beef or the subtle flavors of our Chilean Seabass, there's a delightful option for everyone. Be sure to complement your meal with one of our delicious sides, such as our creamy risotto or crispy brussels sprouts. We eagerly anticipate your visit and are committed to making your dining experience unforgettable.

SIDES

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

*INDICATES GLUTEN-FREE OPTIONS

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*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*

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SPECIALS

TUESDAY, JUNE 3RD TO SUNDAY, JUNE 15TH

Appetizer Special

Fried Mozzarella 14

*Crispy, golden-brown mozzarella
cheese balls, perfectly fried and
served with a side of marinara sauce.*

Entree Specials

BBQ Ribs Plate 22

*Savory BBQ Ribs generously
accompanied by juicy corn on
the cob and a hearty serving
of baked beans.*

Shrimp & Grits 24

*Sautéed shrimp paired with pork belly;
all finished in a delightful sweet and
tangy sauce and served atop smoky
cheese grits.*

Dessert Special

Strawberry Lemon Mousse 8

*A house-made mousse that achieves a
delightful balance, blending sweet and
citrus flavors.*

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risotto • sauteed asparagus • cous cous •
potato salad chef's seasonal mixed
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