

Appetizers

- CALAMARI FRITTI \$12
› Flash fried calamari tossed in fresh pepper relish then drizzled with chipotle aioli. Complete on a bed of fried kale medley.
- PORTABELLA MUSHROOM \$14
› Char broiled portabella mushroom filled with crabmeat and provolone cheese completed by a Capone sauce drizzle.
- BACON WRAPPED SHRIMP \$17
› Baked in our apple wood bacon with poblano mango chutney.
- BAJA SHRIMP COCKTAIL \$16
› Tossed in Baja sauce served with cucumber/onion relish.
- ONION RING COMBO \$10
› Hand breaded onion rings, zucchini sticks, and beer battered mushrooms served with ranch and spicy basil dipping sauce.

Soups

- SOUP du JOUR \$7
› Chef's selection.
- CYC FRENCH ONION SOUP \$7
› Rich and Classic.

Salads

- ICEBERG WEDGE \$9.
› Iceberg lettuce topped with bacon bits, shaved red onion, tomatoes & blue cheese crumbles.
- CLASSIC CAESAR SALAD \$8.
› Chopped romaine and croutons tossed in our house made classic Caesar dressing.
- Salad Additions
› Grilled Chicken \$5
Grilled Shrimp or Grilled Salmon \$12
- CYC HOUSE SALAD \$7
› Hearts of romaine and leaf lettuce with julienne carrots, cucumbers, cherry tomatoes, and croutons. Choice of dressing.
- CYC CHEF SALAD \$10
› Complete with chicken, ham, carrots, tomato, red onion, cheddar, egg and croutons. Choice of dressing.

5% of all food & beverage purchases will be deducted from your next year's membership dues.
Consuming raw or undercooked products may increase your risk of food borne illness, especially with certain medical conditions.

Entrées

All entrées served with CYC house salad

8 oz COLD WATER LOBSTER TAIL	\$39
› Cold water tail, roasted with choice of accompaniments, baked potato or asparagus add \$4.	
CHICKEN PUFF PIE	\$16
› Stuffed with tender bites of chicken and garden vegetables, topped with a golden puff pastry.	
FLOUNDER GRATINEE	\$22
› Pan seared filet of flounder topped with caramelized parmesan, pesto and lemon aioli. Choice of accompaniments.	
ITALIAN STUFFED CHICKEN BREAST	\$22
› Tender chicken breast stuffed with Italian sausage and basil pesto finished with an creamy tomato and vodka sauce. Chef's blend rice and vegetable du jour complete.	
CYC PANKO FRIED or GRILLED SHRIMP	\$26
› Hand breaded and golden fried or rosemary garlic marinated and grilled, served with fresh lemon and classic cocktail sauce. Choice of accompaniments, baked potato or asparagus add \$4.	
SALMON PUTTANESCA	\$22
› Pan seared and served on a bed of chef's rice blend accompanied with vegetable du jour and topped in a butter/white wine sauce loaded with plum tomatoes, kalamata olives, capers and Italian seasoning.	
SHRIMP PENNE BELLINI	\$24
› Shrimp, sun-dried tomatoes, portabella mushrooms and green onions sautéed in a white wine cream sauce.	
SIGNATURE FRIED CATFISH	\$17
› Two filets, hand breaded and fried. Served with french fries and tartar sauce.	
PRIME SIRLOIN STEAK	\$21
› Cooked to medium and served a top a warm kale medley salad topped with tomato and onion vinaigrette.	
SMOKED PRIME RIB - Friday & Saturday SPECIAL	\$22 - 10 oz \$31 -14 oz
› Served with fresh horseradish and au jus Choice of accompaniment, baked potato or asparagus add \$4.	

Off the Grill

Choice of accompaniments - Baked Potato or Asparagus add \$4

CYC FILET	6oz - \$31. 10oz - \$39.
BONE-IN RIBEYE 16 OZ	\$38.

ala Carte Accompaniments

Mac 'n' Cheese	\$4	Creamy Mashed Potatoes	\$4
Chef's Blend Rice	\$4	Baked Potato	\$4
Asparagus	\$4	Vegetable du Jour	\$4
French Fries	\$4	Sautéed Mushrooms	\$4
Broccoli & Cheese Sauce	\$4		