

*Thank you for dining with us today!*

## Starters

<b>Shrimp Casalinga</b> flash fried shrimp coated with a garlic cream sauce	13.75	<b>Cajun Tenderloin Tips*</b> sautéed with peppers, garlic, red onions and served with bearnaise sauce	11.75
<b>Smoked Salmon Sandwich</b> open face on pumpernickel with boursin cheese, capers, diced red onions, chopped eggs and citronette	11.50	<b>Seared Rare Tuna*</b> spicy tea seared with edamame relish, asian slaw, wasabi and ginger	11.75
<b>Flash Fried Crispy Calamari</b> choice of red pepper or sweet and hot sauce	9.50		

## Soups

<b>Soup of the Day</b>	4.25	<b>French Onion</b>	5.25	<b>New England Clam Chowder</b>	5.25
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## From The Garden

<b>Maurice Salad</b> julienne turkey, ham and swiss cheese over shredded lettuce with house made maurice dressing	10.75	<b>Cobb Salad</b> seared chicken breast, bacon, chopped egg, blue cheese, tomato, avocado and green goddess dressing	12.75
<b>CK Cole Slaw</b> with French Roquefort Dressing	3.75	<b>Harvest Salad</b> mixed greens with dried cherries, granny smith apples, bacon, toasted almonds, vella jack cheese, and honey mustard vinaigrette	8.25
<b>Baby Spinach Salad</b> with pecan crusted goat cheese and jalapeno mango vinaigrette	8.25	<b>City Caesar * *</b> house caesar dressing	7.75
<b>Albacore Tuna Salad</b> served with fresh fruit garnish and cottage cheese	9.75	<b>Iceberg Wedge</b> bacon, tomato, and blue cheese dressing	7.25
<b>Mixed Greens Salad</b>	4.25		

*Add Grilled Chicken 6.25 or Grilled Salmon 8.75 to your Baby Spinach, Caesar or Harvest Salad*

## Specialties

Served with Seasonal Vegetable Medley

<b>Canadian Lake Perch</b> sautéed with capers and lemon, served with basmati rice	15.75	<b>Chicken Pot Pie</b> loaded with chicken and vegetables	11.75
<b>Fish &amp; Chips</b> served with crispy fries and tartar sauce	11.75	<b>Sautéed Chicken Breast</b> sautéed with mushrooms, sun dried tomatoes, in a rosemary madeira sauce with yukon gold whipped potatoes	13.75
<b>Grilled Atlantic Salmon</b> orange teriyaki glaze, stir-fried vegetables, basmati rice pilaf	15.25	<b>Beef Tenderloin Tournedo' *</b> served on an english muffin with roasted yukon gold potatoes, and bearnaise sauce	15.75
<b>Jumbo Lump Crab Cakes</b> served with basmati rice pilaf and vegetable medley	14.75	<b>Portabella Mushroom</b> stuffed with spinach, artichoke hearts, peppers, onions & feta	12.75
<b>Salmon Cakes</b> with an orange teriyaki glaze and stir-fried vegetables	13.75		
<b>Risotto Napoleon</b> vegetarian risotto layered with sautéed vegetables	13.75		

## Sandwiches

Served with French Fried Potatoes or Sweet Potato Chips

<b>Salmon Sandwich on Grilled Whole Grain French</b> caramelized onions, whole grain mustard sauce, cole slaw	14.75	<b>Fresh Lake Perch Sandwich</b> with lettuce and tartar sauce	13.25
<b>Whitefish Sandwich</b> flash fried with lettuce and tartar sauce	9.75	<b>"Certified Angus Beef" Burger*</b> lettuce, tomato, pickles and onion	9.50
<b>Blackened Chicken Sandwich</b> with lettuce, sautéed onions, peppers, bacon, swiss and ranch	9.50	<b>CK Burger*</b> with sautéed spinach, mushrooms, blue cheese	10.50
<b>CK Club</b> roasted turkey, bacon, tomato and lettuce	8.75	<b>Tuna Melt</b> albacore tuna on a toasted english muffin with swiss cheese	9.25

## Pizza

Individual Size Pizza Prepared in a Wood Fired Oven

<b>Barbequed Chicken</b> sliced chicken, red onions, bacon, and peppers	11.75	<b>Spinach Artichoke</b> spinach, artichoke hearts, red onion, feta and mozzarella cheese	11.75
<b>Margherita</b> tomatoes, fresh mozzarella, basil and garlic oil	11.50	<b>Prosciutto</b> fresh mozzarella, prosciutto, and basil	11.75
<b>Pepperoni and Mushroom</b> pepperoni, mushrooms and mozzarella cheese blend	10.75		

\*Can be cooked to order based on your temperature preference. However, consuming raw or under cooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness

