

# Welcome To



## Red Wines

- 14 Hands Merlot** 7.50/25  
*Packed with cherry and berry flavors and so easy to enjoy.*
- 14 Hands Cabernet Sauvignon** 7.50/25  
*Chocked-full of black currant and dark cherry flavors. Very popular Washington wine.*
- Rock Point Pinot Noir** 8.50/28  
*Elegant California wine with ripe aromas of black cherry and vanilla with a hint of spice.*
- Dona Malbec** 8.50/28  
*Blackberry & black currant flavors with a touch of sweet spice.*
- Chateau Ste Michelle Syrah** 7.75/26  
*WA. Firm, full-bodied red made from a variety of black grapes.  
Delicious*
- Chateau Ste Michelle Indian Wells Merlot** 7.75/26  
*Full bodied, style of warm climate merlot with a round, supple finish out of Columbia Valley WA.*
- Charles and Charles Blend 2013** 8.50/28  
*Strong, Bold, True. Brings together the structure and dense black currant flavors of a quality cabernet sauvignon and the sumptuous dark fruit and spice of Syrah. Washington*

## House Wines

**Sycamore Lane  
Chardonnay, Merlot and  
White Zinfandel**  
6.75 / no bottle

**CCR &  
Old Man Brewing's  
House Beers**  
**6.5**  
*Long Winter Ale  
Session IPA  
Alter Mann German Hefeweizen  
River Rat Imperial IPA*

## White Wines

- 14 Hands Chardonnay** 7.50/25  
*Melon, apple and pear with a hint of floral. Soft, but crisp.*
- Chateau Ste Michelle Chardonnay** 7.75/26  
*Apple, citrus and subtle oak.  
A Washington classic*
- Chateau Ste Michelle Riesling** 7.75/26  
*Classic style with flavors of ripe peach & juicy pear. Long, cool & crisp.*
- Del Rio Pino Gris Vineyards** 7.75/26  
*Creamy fresh texture with a light minerality, lime & pineapple  
With a sparkle of aromas, and wealth of citrus highlights.*
- Del Rio Rose Jolee** 7.75/26  
*Soft aromas of rose and mango delicately balanced  
by the flavors of grape fruit and strawberry.*
- Velante Pinot Grigio** 8.50/28  
*From Venezia, Italy full bodied and richly flavored. Aromas and flavors include pears, flowers, earth.*
- Barnard Griffin Sauvignon Blanc** 7/24  
*Really a fume blanc. Very fruity.*

## Bottled Beers

*Coors Light, Bud Light, Bud, MGD, Corona,  
Bud Light Platinum, Bud Light Lime,  
Mirror Pond, Red Hook ESB, Heineken, Michelob  
Ultra, Mikes, Kaber*

## On Draft

*Mac N' Jack's, Manny's, Guinness, Stella,  
Budweiser,  
Bud Light, Diamond Knot IPA, Widmer Heff,  
Shock Top, and three seasonal drafts (ask server)*



Split plates add 1.30 per person on all orders.  
Ask your server.

## CCR Appetizers

### \*Tenderloin Steak Bites\*

*Tender bite size pieces of tenderloin steak with mushrooms in an Asian-style sauce with green onion and sesame seeds and wonton points 13.99*

**Sliders** - Two mini Cheeseburgers with some French Fries 8.39

### CCR 8 Large House Wings

*Your choice of sauce: Original Hot Sauce, Spicy Southern Honey-Peach BBQ, Collector's Asian Style Sauce or Mix & Match. 8.99*

### CCR \*4 Bacon Wrapped Scallops\*

*with garlic cream sauce & garlic bread 17.99*

### BBQ Pork

*Chinese style pork with traditional condiments 10.95*

**Chicken Strips** *Honey mustard sauce. 9.59*

### CCR Crab - Artichoke Dip

*With toasted Pita bread 17.98*

### House-Made Coconut Prawns

*Served with sweet chili sauce! And slaw 13.89*

### CCR Hand-Breaded FRESH Zucchini

*Italian seasoned Panko with a mornay-gorgonzola sauce 9.24*

### \*Oyster Shooter\*

*With cocktail sauce & lemon. (no discount.) 2.15*

**\*Ahi Poke\***—Tuna served on wontons 12.89

### CCR Beef Nachos

*Mixed colored tortilla chips layered with Taco meat, pepper jack and cheddar cheese, diced tomatoes, black olives, green onions and sliced jalapenos 11.19*

### Flatbread Pizzas

*12 inch flatbread topped with marinara sauce, peppers, onions, black olives, pepperoni and/or sausage 9.89*

### Smoked BBQ Rib Stack

*Pork rib tips with our spicy honey peach BBQ sauce 9.09*

### CCR Loaded Potato Skins

*"Loaded" with cheese, green onion and Hormel Bacon! 8.09*

### Cheese Quesadilla

*Cheddar & Pepper Jack cheese, tomato & green onion. 7.19  
With Smoked Salmon 10.89*

### CCR Spicy BBQ Pork "Turnovers"

*Pulled pork with our spicy peach BBQ sauce in flaky golden pastry with chipotle dipping sauce 10.29*

### Cup of Soup or Chowder & a Side Salad

8.49

Specialty Drinks		Soft Drinks:
Coffee, Hot Tea, Iced Tea 2.95	Shirley Temple, Roy Rogers 3.49	(Free Refills) 2.95
Milk, Juice, Lemonade Lrg 3.69 Sm 2.69	Root Beer Float, 5.29	Coke, Diet Coke, Sprite, Root Beer, Mr. Pibb, & Orange Fanta.
Hot Chocolate, Chocolate Milk 3.69	Raspberry Iced Tea, Strawberry Lemonade 4.25	

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Especially if you have certain medical conditions. \*



## **CCR Fresh Salads**

**Split plates add 1.30 per person on all orders. Ask your server. *No Split Plates on Half Salads***

**House-Made Dressings:** Ranch, Bleu Cheese, Thousand Island, Honey Mustard  
Raspberry Vinaigrette, Sweet n' Sour, Basil Vinaigrette **Add Shrimp 5.79 or Chicken 4.69**

### **Traditional Caesar**

*Fresh crisp romaine tossed with seasoned croutons, parmesan cheese and Caesar dressing. Garnished with fresh lemon.*  
Full 11.06 Half 7.03

### **Spinach**

*Fresh spinach leaves topped with mozzarella cheese, mushrooms, croutons, sunflower seeds, tomatoes and lemon. Served with our house-made sweet & sour dressing.*  
Full 11.06 Half 7.03

### **"Have it Your Way"**

*You choose 4 items: olives, tomato, egg, artichoke hearts, guacamole, mozzarella, cheddar, bleu cheese, Feta cheese, bacon, ham, turkey. Served atop fresh romaine.*  
Full 11.58 Half 7.55

### **Smoked Salmon & Walnut**

*This popular salad is tossed with mixed greens, raspberry vinaigrette dressing, bleu cheese crumbles and red onion. Topped with alder smoked salmon and sugared walnuts.*  
Full 20.29 Half 13.19

### **The CCR House**

*Mixed greens, tomatoes, red onions, black olives, artichokes, feta cheese and a hard boiled egg. Served with our sweet & sour dressing.*  
Full 11.09 Half 7.09

### **\*Blackened Steak**

*Mixed greens tossed with basil vinaigrette, sweet bell peppers, red onion, mushrooms & bleu cheese crumbles. Topped with thin-sliced blackened top sirloin steak. (A bit spicy!)* 20.19

### **Dungeness Crab and Shrimp**

*Dungeness crab, Chilean shrimp, black olives, tomatoes, hard cooked egg and lemon wedges. All piled on a mound of fresh mixed greens. Served with our house-made Thousand Island*  
Full 22.29 Half 13.99

### **Cobb**

*Diced tomatoes, chicken breast, bacon, sliced egg and gorgonzola crumbles atop a bed of mixed greens. With guacamole & Bleu cheese*  
Full 14.49 Half 9.41

### **Asian Chicken**

*Romaine topped with sliced chicken breast, mandarin oranges, sweet red pepper, green onion, celery & Asian noodles. Drizzled with toasted sesame dressing.*  
Full 15.09 Half 10.39

### **Taco**

*Mixed greens topped with cheddar & mozzarella cheeses, tomatoes, green onions and black olives. With crispy tortilla chips, salsa and sour cream. Ground beef or chicken*  
Full 13.19 Half 9.69

## **Burgers & Sandwiches**

### **\*Swiss Burger Dip**

*1/3 pound beef patty served on a toasted French roll with melted Swiss cheese. Accompanied with au-jus.* 11.69

### **\*Cheese Burger**

*The classic cheese burger with cheddar, lettuce, tomatoes and mayonnaise.* 11.09

### **\*Patty Melt**

*1/3 pound beef patty on grilled marbled rye bread with melted Swiss cheese & grilled red onions.*  
11.69

### **\*Prime Rib Dip**

*Slow roasted prime rib, thin sliced and piled high on a grilled French bread with melted cheddar cheese. Served with a cup of Au jus.* 15.89

**Add 2 Bacon To Any Sandwich 2.59**

### **\*Sirloin Dip Sandwich**

*Thin-sliced sirloin served on a French roll with grilled onions and Swiss cheese & au-jus.* 20.59

### **California Chicken Burger**

*Grilled chicken breast topped with Swiss cheese and thick sliced bacon. Served on a Kaiser bun with lettuce, tomato, red onions and guacamole.*  
12.59

### **\*\*\*Half Pound "Kobe" Burger\*\*\***

*With lettuce, tomato, mayonnaise and Swiss or cheddar cheese. With French fries* 18.19

### **Timilicious Turkey Dip**

*Roasted turkey breast on a French roll with bacon, grilled onions and Swiss cheese & Au-jus.*  
12.19

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## Beef Entrées

At CCR we proudly feature Only Fresh Cattle Company Angus Beef for superior flavor and tenderness. Cattle Company Beef is a network of regional Angus cattle ranchers dedicated to responsible stewardship of their land and their animals. Our corn-finished beef yields marbling for the flavor, juiciness, and tenderness our customers prefer. Minimum 21 days of aging on all steaks. Taste the CCB difference! Your choice of potatoes or wild rice pilaf and soup, salad or smoked salmon clam chowder.



Rare—cool red center...Medium Rare—warm red center...Medium—pink throughout  
Medium Well—touch of pink/Well Done—no pink, no juice left. (Split plates add 1.30 per person on all orders.)

### \*Sirloin Steak

*Tender 8oz center cut top sirloin  
charbroiled to your specifications &  
topped with 2 house-made onion rings 21.89*

### \*Black & Bleu Sirloin

*8 ounce center-cut certified Angus sirloin  
Blackened, cooked to your desired temperature  
Topped with bleu cheese crumbles 22.29*

### CCR \*Peppercorn New York

*14 oz. Thick Cut NY Steak Seasoned and Grilled to  
Perfection.  
Topped with a Peppercorn Brandy Sauce. 26.99\**

### \*New York Steak

*10 ounce char-broiled to your  
desired temperature &  
Topped with 2 house-made onion rings 25.39*

### \*Bacon Wrapped Filet

*Tender 6oz Filet mignon wrapped with thick cut  
bacon and charbroiled to perfection.  
25.99*

### Surf and Turf Add On's

*Dungeness Crab Cluster 12  
Oscar Style 7  
Dungeness Crab & Hollandaise 6.25  
Bay Shrimp & Hollandaise 5.09  
3 Tiger Prawns 5.09*

### \*Slow Roasted Prime Rib

*With au-jus and horseradish sauce  
8oz. cut 25.49 12oz. cut 28.89  
Larger cuts available, ask your server.*

### \*\*"Cowboy" Steak

*14 ounce tender rib eye steak  
cooked to perfection, with 2 onion rings 32.39*

### CCR \*Whiskey River Ribeye

*14 ounce tender rib eye steak  
Charbroiled to perfection then topped with CCR's  
Whiskey River sauce  
32.99*

### \*Mishima Reserve Wagyu Ribeye

Mishima reserve is the finest wagyu produced in America.  
The first time you taste Mishima Reserve you'll know the  
difference. The incredible flavor.  
The way it melts in your mouth, This is no ordinary cut of beef!  
Mishima Reserve's premium beef is so well marbled that the  
quality eclipses USDA Prime.  
Mishima Reserve beef is a cross between full-blood black  
Wagyu bulls, the Japanese breed that elevated beef to a  
luxury, and Angus cows. Born and bred in America  
8 oz 33.99 12 oz 41.99

### Country Fried Steak

*Breaded beef steak fried to a crisp golden brown  
served with mashed potatoes and country gravy.  
18.89*

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## ***Pasta Entrées***

*All pastas served with garlic bread and soup, salad or smoked salmon clam chowder*

### **Classic Fettuccine Alfredo**

*Simmered in our house-made garlic cream sauce topped with Parmesan cheese. 14.99*

### **Blackened Chicken or Sirloin Fettuccini**

*Fettuccine Alfredo topped with blackened seasoned chicken breast or blackened sirloin and Parmesan cheese. Chicken 20.39 Steak 23.89*

### **Baked Spaghetti**

*With House-Made Marinara Sauce & Meatballs, Under Melted Mozzarella & Parmesan. Served with Garlic Bread. 16.99\**

### **Tortellini**

*with Marinara or garlic cream sauce Topped with parmesan cheese. Cheese 16.89 Chicken 20.19*

### **Chicken Parmesan**

*Breaded chicken breast, topped with mozzarella & Parmesan, tomatoes, green onions and garlic cream sauce. Served over linguine pasta. (Sub Marinara, no extra charge). 19.29*

### **Traditional Lasagna**

*Fresh marinara sauce with ground beef, sausage, mozzarella cheese topped with parmesan cheese. 16.89*

### **Add Any Item To Your Pasta**

Smoked Salmon, Chicken, 3 Tiger Prawns, Bay Shrimp, 4.25  
Dungeness Crab, 2 Bacon-wrapped Scallops, 5.50

### **Bacon Mac & Cheese**

*Elbow mac tossed with our special 3 cheese sauce and chunks of bacon. Topped with breadcrumbs and baked golden brown. 16.99*

## ***Chicken Entrées***

*Your choice of potatoes or wild rice pilaf and soup, salad or smoked salmon clam chowder*

### **Honey Baked Chicken**

*Hand breaded chicken breast, grilled to a crispy golden brown then baked with a drizzle of honey & oranges. 18.39*

### **Southern Fried Chicken**

*Tender, boneless, skinless chicken breast Hand-breaded and southern fried with country gravy 19.19*

### **Artichoke Chicken Dijon**

*Breast of chicken sautéed with mushrooms, red onions and artichoke hearts, simmered in a rich garlic cream sauce. 19.19*

### **Chicken Marsala**

*Chicken breast sautéed with Portobello mushrooms & Marsala wine sauce. 19.19*

### **Lemon Chicken Picatta**

*House Seasoned Chicken Breast, sautéed with Artichokes, Mushrooms, and Onions in a lemon caper cream sauce. 18.99*

### **Asian Chicken Stir-fry**

*Tender chunks of chicken marinated in house made teriyaki sauce. Stir-fried with fresh vegetables and garlic. Served with white rice Finished with our CCR Asian glaze. 17.99*

### **Teriyaki Chicken**

*Breast of chicken marinated in our house made teriyaki sauce. Flame broiled and topped with grilled pineapple. With white rice. 17.99*

### **Pecan Chicken**

*Chicken breast breaded in pecan bread crumbs served with caper cream sauce. 19.39*

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## **Seafood Entrées**

*Your choice of soup, salad or smoked salmon clam chowder*

### **Battered Fish & Chips**

*Artic Cod 2pc. 16.79 3 pc. 18.49  
Alaskan Halibut 2 pc. 19.89 3pc. 22.29  
Served with Cole slaw and Fries*

### **Bacon-Wrapped Scallops**

*Pan seared bacon-wrapped Jumbo bay scallops. With garlic cream sauce 28.39*

### **House-Made Coconut Prawns**

*With coleslaw and  
Served with sweet chili sauce 19.50*

### **Grilled Oysters**

*Lightly seasoned and breaded & grilled to a golden brown. With tartar & cocktail sauce  
18.69*

### **Grilled Halibut or Salmon Fillet**

*Lightly dusted with seasoned flour, grilled to a golden brown, topped with herb butter.  
Salmon 24.59 Halibut 26.69*

### **Shrimp Scampi**

*Prawns sautéed with white onions and garlic, deglazed with wine and finished with butter and a squeeze of lemon. 22.19*

### **Dungeness Crab**

*Steamed Dungeness Crab served with your choice of rice pilaf, baked or garlic mashed potato and fresh vegetables.  
Full Pound 31.99 Half Pound 22.99*

### **Seafood Fettuccini**

*Prawns, cod, bay shrimp, scallops & crab simmered in our garlic cream sauce with dill, fresh tomatoes & sugar snap peas.  
Topped with Parmesan 27.89*

### **Halibut Olympia**

*7 oz. Filet of Halibut Topped with a Parmesan Cream Mixture and Bread Crumbs.  
Baked to a Crispy Golden Brown. Served with Choice of Starch and Vegetables. 27.89\**

## **Pork Entrées**

Your choice of potatoes or wild rice pilaf and soup, salad or smoked salmon clam chowder

Split plates add 1.30 per person on all orders.

### **Bacon & Smoked Gouda**

#### **Stuffed Pork Chop**

*14 oz Bone In Pork Chop Stuffed with Bacon and Smoked Gouda. Flame Grilled & Finished In the Oven. 19.99\**

### **Duroc Porterhouse Marsala**

*16oz. Duroc porterhouse chop topped with a house made Portobello Marsala wine sauce. 24.99\**

### **Winter Ale Pork Chop**

*French cut Double Bone In Chop Grilled to Perfection, with House Brewed Long Winter Ale Mustard Sauce. 18.99\**

### **Pork Osso Bucco**

*1.5 lb. Tender roasted Pork Shank served with a hearty mushroom sauce and garlic mashed Potatoes. 23.99*

### **Pork Chop and Apples**

*14 oz double bone Pork chop Flame grilled to perfection and topped with an Apple, Walnut, and Cranberry Compote. 19.99*

### **Pork Chop**

*7 oz Bone in chop breaded and grilled home-style. 14.99  
Add country style pepper gravy \$1*

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