

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.
- Blackstone Pinot Noir** 8.50/28
Elegant California wine with ripe aromas of black cherry and vanilla with a hint of spice.
- Argento 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
Pioneer Saison IPA
Alter Mann German Hefeweizen
Pilchuck Peach Ale*

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. Enhanced by the flavors of grape fruit and strawberry.
- Riff 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 8.29

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. 8.69

CCR *4 Bacon Wrapped Scallops*

with garlic cream sauce & garlic bread 17.29

BBQ Pork

Chinese style pork with traditional condiments 10.59

Chicken Strips *Honey mustard sauce. 9.29*

CCR Crab - Artichoke Dip

With toasted Pita bread 17.29

House-Made Coconut Prawns

Served with sweet chili sauce! And slaw 13.29

CCR Hand-Breaded FRESH Zucchini

Italian seasoned Panko with a mornay-gorgonzola sauce 8.97

Oyster Shooter

With cocktail sauce & lemon. (no discount.) 2.09

Ahi Poke—Tuna served on wontons 12.39

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 10.79

Flatbread Pizzas

12 inch flatbread topped with marinara sauce, peppers, onions, black olives, pepperoni and/or sausage 9.49

Smoked BBQ Rib Stack

Pork rib tips with our spicy honey peach BBQ sauce 8.79

CCR Loaded Potato Skins

"Loaded" with cheese, green onion and Hormel Bacon! 7.89

Cheese Quesadilla

*Cheddar & Pepper Jack cheese, tomato & green onion. 6.99
With Smoked Salmon 10.49*

CCR Spicy BBQ Pork "Turnovers"

Pulled pork with our spicy peach BBQ sauce in flaky golden pastry with chipotle dipping sauce 9.89

Cup of Soup or Chowder & a Side Salad

8.29

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 10.69 Half 6.79

Spinach

Fresh spinach leaves topped with mozzarella cheese, mushrooms, croutons, sunflower seeds, tomatoes and lemon. Served with our house-made sweet & sour dressing.
Full 10.69 Half 6.79

"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 11.19 Half 7.29

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 19.59 Half 12.69

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 10.69 Half 6.79

***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!) 19.49

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 21.49 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 13.99 Half 9.09

Asian Chicken

Romaine topped with sliced chicken breast, mandarin oranges, sweet red pepper, green onion, celery & Asian noodles. Drizzled with toasted sesame dressing.
Full 14.59 Half 10.09

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 12.75 Half 9.29

Burgers & Sandwiches

***Swiss Burger Dip**

1/3 pound beef patty served on a toasted French roll with melted Swiss cheese. Accompanied with au-jus. 11.29

***Cheese Burger**

The classic cheese burger with cheddar, lettuce, tomatoes and mayonnaise. 10.69

***Patty Melt**

1/3 pound beef patty on grilled marbled rye bread with melted Swiss cheese & grilled red onions. 11.29

***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. 17.29

Add 2 Bacon To Any Sandwich 2.49

***Sirloin Dip Sandwich**

Thin-sliced sirloin served on a French roll with grilled onions and Swiss cheese & au-jus. 19.89

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. 12.19

*****Half Pound "Kobe" Burger*****

With lettuce, tomato, mayonnaise and Swiss or cheddar cheese. With French fries 17.49

Timilicious Turkey Dip

Roasted turkey breast on a French roll with bacon, grilled onions and Swiss cheese & Au-jus. 11.79

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Pasta Entrées

All pastas served with garlic bread, and soup, salad or smoked salmon clam chowder. Split plates add 1.30 per person on all orders.

Classic Fettuccine Alfredo

Simmered in our house-made garlic cream sauce topped with Parmesan cheese. 14.49

Vegetable Linguine

A variety of fresh seasonable vegetables simmered in our garlic cream sauce Topped with Parmesan cheese 15.99

CCR Seafood Fettuccini

Prawns, cod, bay shrimp, scallops & crab simmered in our garlic cream sauce with dill, fresh tomatoes & sugar snap peas. Topped with Parmesan 26.89

Blackened Chicken or Sirloin Fettuccini

Fettuccine Alfredo topped with blackened seasoned chicken breast or blackened sirloin and Parmesan cheese. Chicken 19.69 Steak 22.99

Tortellini

with Marinara or garlic cream sauce Topped with parmesan cheese.

Cheese 16.39 Chicken 19.49

Traditional Lasagna

Fresh marinara sauce with ground beef, sausage, mozzarella cheese topped with parmesan cheese. 16.29

Add Any Item To Your Pasta

**Smoked Salmon, Chicken, 3 Tiger Prawns, Bay Shrimp, 5.09
Dungeness Crab, 2 Bacon-wrapped Scallops, 6.25**

Chicken Entrées

Your choice of potatoes or wild rice pilaf (except Chicken Parmesan) 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. 17.69

Artichoke Chicken Dijon

Breast of chicken sautéed with mushrooms, red onions and artichoke hearts, simmered in a rich garlic cream sauce. 18.49

Pecan Chicken

Grilled chicken breast rolled in pecan bread crumbs served with caper cream sauce. 18.69

CCR Southern Fried Chicken

Tender, boneless, skinless chicken breast Hand-breaded and southern fried with country gravy 18.49

Chicken Parmesan

Breaded chicken breast, topped with mozzarella & Parmesan, tomatoes, green onions and garlic cream sauce. Served over linguine pasta. (Marinara, no extra charge). 18.59

Chicken Marsala

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

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Beef Entrées

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.)

*Black & Bleu Sirloin

8 ounce center-cut certified Angus sirloin
Blackened, cooked to your desired temperature
Topped with bleu cheese crumbles 21.49

*New York Steak

10 ounce char-broiled to your
desired temperature &
Topped with 2 house-made onion rings 24.49

*Slow Roasted Prime Rib

With au-jus and horseradish sauce
8oz. cut 24.69 12oz. cut 27.89

*“Cowboy” Steak

14 ounce tender rib eye steak
cooked to perfection, with 2 onion rings 31.29

Country Fried Steak

Breaded beef steak fried to a crisp golden brown
served with mashed potatoes and sausage gravy.
18.19

*Sirloin Steak

Tender 8oz center cut top sirloin
charbroiled to your specifications &
topped with 2 house-made onion rings 20.69

Add Any Item To Your Steak

Dungeness Crab & Hollandaise Or
2 Jumbo Bacon-Wrapped Scallops 6.25

Bay Shrimp & Hollandaise
Or 3 Tiger Prawns 5.09

Seafood Entrées

Your choice of soup, salad or smoked salmon clam chowder

Arctic Cod & Chips

Battered arctic cod
served with Cole slaw & French fries
2pc 16.25 / 3pc 17.79

Alaskan Halibut & Chips

Only the BEST for you. Beer Battered Alaskan
halibut or served with Cole slaw & French fries
2pc 19.19 / 3pc 21.49

Grilled Halibut or Salmon Fillet

Lightly dusted with seasoned flour, grilled to a
golden brown, topped with herb butter.
Salmon 23.69 Halibut 25.79

Roasted Garlic & Red Pepper Halibut

Alaskan Halibut encrusted in a roasted garlic
and red bell pepper bread crumb mixture
Grilled to perfection. 26.89

Chardonnay Prawns

Sautéed with mushrooms, garlic,
red onion, and sugar snap peas.
Finished with a Chardonnay butter sauce. 20.29

Bacon-Wrapped Scallops

Pan seared bacon-wrapped Jumbo bay scallops.
With garlic cream sauce 27.29

Grilled Oysters

Lightly seasoned and breaded & grilled to a gold-
en brown. With tartar & cocktail sauce 18.09

House-Made Coconut Prawns

With coleslaw and
Served with sweet chili sauce 19.50

Captain's Platter!

Dungeness crab, prawns and scallop scampi,
served with vegetables. Choice of baked or grilled
Alaskan halibut 33.29*
Alaskan Salmon 30.49*

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may increase your risk of food borne illness. Especially if you have certain medical conditions. *



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. 13.49

Vegetable Linguine

A variety of fresh seasonable vegetables simmered in our garlic cream sauce Topped with Parmesan cheese 14.99

Seafood Fettuccini

Prawns, cod, bay shrimp, scallops & crab simmered in our garlic cream sauce with dill, fresh tomatoes & sugar snap peas. Topped with Parmesan 24.99

Blackened Chicken or Sirloin Fettuccini

Fettuccine Alfredo topped with blackened seasoned chicken breast or blackened sirloin and Parmesan cheese. Chicken 18.49 Steak 21.49

Tortellini

with Marinara or garlic cream sauce Topped with parmesan cheese.

Cheese 15.25 Chicken 18.25

Traditional Lasagna

Fresh marinara sauce with ground beef, sausage, mozzarella cheese topped with parmesan cheese. 15.25

Add Any Item To Your Pasta

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

Seafood Entrées

Your choice of soup, salad or smoked salmon clam chowder

Arctic Cod & Chips

Battered arctic cod served with Cole slaw & French fries 2pc 14.25 / 3pc 15.75

Alaskan Halibut & Chips

Only the BEST for you. Beer Battered Alaskan halibut or served with Cole slaw & French fries 2pc 17.89 / 3pc 19.89

Grilled Halibut or Salmon Fillet

Lightly dusted with seasoned flour, grilled to a golden brown, topped with herb butter. Salmon 21.99 Halibut 23.99

Roasted Garlic & Red Pepper Halibut

Alaskan Halibut encrusted in a roasted garlic and red bell pepper bread crumb mixture Grilled to perfection. 24.99

Chardonnay Prawns

Sautéed with mushrooms, garlic, red onion, and sugar snap peas. Finished with a Chardonnay butter sauce. 18.99

Bacon-Wrapped Scallops

Pan seared bacon-wrapped Jumbo bay scallops. With garlic cream sauce 23.99

Grilled Oysters

Lightly seasoned and breaded & grilled to a golden brown. With tartar & cocktail sauce 16.89

House-Made Coconut Prawns

With coleslaw and Served with sweet chili sauce 18.99

Captain's Platter!

Dungeness crab, prawns and scallop scampi, served with vegetables. Choice of baked or grilled Alaskan halibut 29.99 Alaskan Salmon 27.99**

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Seafood Entrées

Your choice of soup, salad or smoked salmon clam chowder

Arctic Cod & Chips

*Battered arctic cod
served with Cole slaw & French fries
2pc 14.25 / 3pc 15.75*

Alaskan Halibut & Chips

*Only the BEST for you. Beer Battered Alaskan
halibut or served with Cole slaw & French fries
2pc 17.89 / 3pc 19.89*

Bacon-Wrapped Scallops

*Pan seared bacon-wrapped Jumbo bay scallops.
With garlic cream sauce 23.99*

Grilled Oysters

*Lightly seasoned and breaded & grilled to a
golden brown. With tartar & cocktail sauce
16.89*

Roasted Garlic & Red Pepper Halibut

*Alaskan Halibut encrusted in a roasted garlic
and red bell pepper bread crumb mixture
Grilled to perfection. 24.99*

Grilled Halibut or Salmon Fillet

*Lightly dusted with seasoned flour, grilled to a
golden brown, topped with herb butter.
Salmon 21.99 Halibut 23.99*

Chardonnay Prawns

*Sautéed with mushrooms, garlic,
red onion, and sugar snap peas.
Finished with a Chardonnay butter sauce. 18.99*

House-Made Coconut Prawns

*With coleslaw and
Served with sweet chili sauce 18.99*

Captain's Platter!

*Dungeness crab, prawns and scallop scampi,
served with vegetables. Choice of baked or grilled
Alaskan halibut 29.99*
Alaskan Salmon 27.99**

King Crab

*Steamed Alaskan King Crab served with your
choice of rice pilaf, baked or garlic mashed potato
and fresh vegetables.
Full Pound 44.99 Half Pound 28.99*

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*

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may increase your risk of food borne illness. Especially if you have certain medical conditions. **

Beef Entrées

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

Black & Bleu Sirloin

8 ounce center-cut certified Angus sirloin
Blackened, cooked to your desired temperature
Topped with bleu cheese crumbles 17.99

New York Steak

10 ounce char-broiled to your
desired temperature &
Topped with 2 house-made onion rings 22.99

Slow Roasted Prime Rib

With au-jus and horseradish sauce
12oz. cut 23.99 8oz. cut 21.99

“Cowboy” Steak

14 ounce tender rib eye steak
cooked to perfection, with 2 onion rings 24.99

Country Fried Steak

Breaded beef steak fried to a crisp golden brown
served with mashed potatoes and sausage gravy.
15.99

Sirloin Steak

Tender 8oz center cut top sirloin
charbroiled to your specifications &
topped with 2 house-made onion rings 17.49

Add Any Item To Your Steak for 4.25 Extra

Dungeness Crab & Hollandaise
2 Jumbo Bacon-Wrapped Scallops

Bay Shrimp & Hollandaise
3 Tiger Prawns

Seafood Entrées

Your choice of soup, salad or smoked salmon clam chowder

Cod & Chips

Lightly battered arctic cod served with
Asian slaw and fries. 14.99

Halibut & Chips

Only the BEST for you.
Alaska halibut, battered & deep-fried
Served with Asian coleslaw and fries 16.99

Grilled Halibut or Salmon Fillet

Lightly dusted with seasoned flour, grilled to a
golden brown, topped with herb butter. 20.99

Roasted Garlic & Red Pepper Halibut

Alaskan Halibut encrusted in a roasted garlic
and red bell pepper bread crumb mixture
Grilled to perfection. 20.99

Chardonnay Prawns

Sautéed with mushrooms, garlic,
red onion, and sugar snap peas.
Finished with a Chardonnay butter sauce. 17.99

Bacon-Wrapped Scallops

Pan seared bacon-wrapped Jumbo bay scallops.
With garlic cream sauce 18.99

Grilled Oysters

Lightly seasoned and breaded & grilled to a gold-
en brown. With tartar & cocktail sauce 16.49

House-Made Coconut Prawns

With Asian coleslaw and
Served with sweet chili sauce 17.99

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.

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. 12.99*

Vegetable Linguine

*A variety of fresh seasonable vegetables
simmered in our garlic cream sauce
Topped with Parmesan cheese 14.99*

Seafood Fettuccini

*Prawns, cod, bay shrimp, scallops & crab
simmered in our garlic cream sauce with dill,
fresh tomatoes & sugar snap peas.
Topped with Parmesan 22.99*

Blackened Chicken or Sirloin Fettuccini

*Fettuccine Alfredo topped with blackened seasoned
chicken breast or blackened sirloin and Parmesan
cheese. Chicken 17.99 Steak 18.99*

Cheese Tortellini

*with Marinara or garlic cream sauce
Topped with parmesan cheese. 14.99*

Chicken Tortellini either sauce 17.98

Traditional Lasagna

*Fresh marinara sauce with ground
beef, sausage, mozzarella cheese
topped with parmesan cheese. 14.49*

Add Any Item To Your Pasta for 4.25 Extra

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

Chicken Entrées

*Your choice of potatoes or wild rice pilaf (except Chicken Parmesan)
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. 15.99*

Artichoke Chicken Dijon

*Breast of chicken sautéed with mushrooms,
red onions and artichoke hearts, simmered in a
rich garlic cream sauce. 16.89*

Southern Fried Chicken

*Tender, boneless, skinless chicken breast
Hand-breaded and southern fried 16.89*

Chicken Parmesan

*Breaded chicken breast, topped with mozzarella
& Parmesan, tomatoes, green onions and
garlic cream sauce. Served over linguine pasta.
(Marinara, no extra charge). 16.99*

Pecan Chicken

*Grilled chicken breast rolled
in pecan bread crumbs
served with caper cream sauce. 16.99*

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may increase your risk of food borne illness. Especially if you have certain medical conditions.

Fresh Salads

House-Made Dressings: Ranch, Bleu Cheese, Thousand Island, Honey Mustard
Raspberry Vinaigrette, Sweet n' Sour, Basil Vinaigrette **Add Shrimp 4.99 or Chicken 4.25**

Traditional Caesar

*Fresh crisp romaine tossed with seasoned croutons, parmesan cheese and Caesar dressing.
Garnished with fresh lemon. 9.69*

Spinach

Fresh spinach leaves topped with mozzarella cheese, mushrooms, croutons, sunflower seeds, tomatoes and lemon. Sweet & sour dressing. 9.89

"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. 9.69

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. 14.99

The CCR House

Mixed greens, tomatoes, red onions, black olives, artichokes, feta cheese & sliced egg with our sweet & sour dressing. 9.59

Blackened Steak Salad

*Thin-sliced blackened sirloin set atop fresh mixed greens with sweet bell peppers, red onion, mushrooms and Bleu cheese crumbles
Your choice of dressing 14.99*

Dungeness Crab and Shrimp

Dungeness crab, Chilean shrimp, black olives, tomato, sliced egg and lemon wedges all piled on a mound of fresh mixed greens. Served with our house made Thousand Island dressing. 16.99

Cobb

Diced tomatoes, chicken breast, bacon bits sliced hardboiled egg & Bleu cheese crumbles atop a bed of mixed greens with guacamole & Bleu Cheese dressing. 12.89

Asian Chicken

*Romaine topped with sliced chicken breast, mandarin oranges, sweet red pepper, green onion, celery and Asian noodles.
Drizzled with toasted sesame dressing. 12.99*

Taco

Mixed greens topped with seasoned beef, cheddar & mozzarella cheeses, tomatoes, green onions & black olives. With crispy tortilla chips, salsa & cilantro-lime sour cream. 11.99

Burgers & Sandwiches

Swiss Burger Dip

*1/3 pound beef patty served on a toasted French roll with melted Swiss cheese.
Accompanied with au-jus. 9.99*

Cheese Burger

The classic cheese burger with cheddar, lettuce, tomatoes and mayonnaise. 9.79

Patty Melt

*1/3 pound beef patty on grilled marbled rye bread with melted Swiss cheese & grilled red onions.
9.59*

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. 13.99

Add 2 Bacon To Any Sandwich 2.25

Sirloin Dip Sandwich

Thin-sliced sirloin served on a French roll with grilled onions and Swiss cheese & au-jus. 14.99

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. 10.99

Half Pound "Kobe" Burger

With lettuce, tomato, mayonnaise and Swiss or cheddar cheese.

With French fries 13.99

Timilicious Turkey Dip

Roasted turkey breast on a French roll with bacon, grilled onions and Swiss cheese & Au-jus. 10.89

Add 2 Bacon To Any Sandwich 2.25

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