Welcome To



Split plates orders add 2.50 on all orders.

See Associated Disclaimers for the following Asterisks on Corresponding Pages

* = Eggs & Poultry ** = Salmon *** = Steak & Burgers

These CCR Favorites are served all Day!

* Eggs, and Potatoes

Two fresh eggs any style & your choice of potato. 13.49
Add your choice of bacon, or sausage links. 16.99

***** 2 2 2

2 house recipe pancakes or 2 pc French toast with 2 eggs your way and 2 slices of bacon or 2 sausage patties. 17.99

* Small Logger

Half portion Hash browns, 2 eggs 2 pieces of Bacon and 2 Small Pancakes. 13.49

Denver Omelet

Bacon, ham, mushrooms, onion, bell peppers, mozzarella, cheddar & sour cream. 18.99

* Country Fried Steak
Breaded beef steak

Breaded beef steak smothered with sausage gravy, served with two eggs any style. 19.49

CCR Monte Cristo

Ham, turkey, Swiss put together with egg bread dipped in egg batter and grilled to a golden brown. Topped with powdered sugar. Half 15.49 Full 17.49

Coffee, Hot Tea, Iced Tea 3.89 Milk, Juice, Lemonade Lrg 5.25 Sm 4.25

Hot Chocolate, Chocolate Milk 5.39

Specialty Drinks
Shirley Temple, Roy Rogers
4.75

Root Beer Float, 7.09 Raspberry Iced Tea, Strawberry Lemonade 5.89 **Soft Drinks:**

(2 Free Refills) 5.39

Coke, Diet Coke, Sprite, Root Beer, Mr. Pibb, & Orange Fanta.

*These menu items are served raw, undercooked or cooked to your specification. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Especially if you have certain medical conditions. *



A 20% Gratuity will be added to all parties of 8 or more. Split plates orders add 2.50 on all orders. Ask your server. *These menu items are served raw, undercooked or cooked to your specification.
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CCR Appetizers

Tenderloin Steak Bites

Tender bite size pieces of tenderloin steak with mushrooms in a white wine butter sauce, Served with Pita points. 19.49

Pan-Seared Scallops

4 Beautifully Seared Scallops, covered in a Sauce of Brown Butter and Fresh Tarragon Served With Garlic Cheese Bread. 32.49

Artichoke Dip

With toasted Pita bread. 11.49

House-Made Coconut Prawns

Served with sweet chili sauce! And slaw. 18.99

8 Loaded Potato Skins

"Loaded" with cheese, green onion and Bacon! 10.99

Hand-Breaded Fresh Zucchini

6 Italian seasoned Panko with a Mornay-gorgonzola sauce. 11.49

Pork Belly Sliders

Two sliders filled with braised Pork Belly, Coleslaw and pickles with fries. 11.49

Firecracker Prawn Skewer

5 Large Prawns dusted in seasoning and char broiled, served with firecracker sauce. 18.99

Fresh Salads

House-Made Dressings: Ranch, Bleu Cheese, Thousand Island, Honey Mustard, Balsamic Vinaigrette Raspberry Vinaigrette, Sweet n' Sour, Basil Vinaigrette **Add 2oz Bay Shrimp** 6.99 **or Chicken** 6.25

Shrimp Louie

Bay shrimp, black olives, tomatoes, hard cooked egg and cheddar cheese All tossed in fresh mixed greens. with our house-made Seafood Louie Dressing. Full 29.49 Half 21.49

Cobb

Diced tomatoes, chicken breast, bacon, sliced egg and gorgonzola crumbles atop a bed of mixed greens. With Avocado & Bleu cheese.
Full 21.49 Half 13.49

Smoked Salmon & Walnut

This popular salad is tossed with mixed greens, raspberry vinaigrette dressing, bleu cheese crumbles and red onion. Topped with applewood smoked salmon and sugared walnuts.
Full 27.49 Half 18.99

Asian Chicken

Romaine topped with sliced chicken breast, mandarin oranges, sweet red pepper, green onion, celery & crispy wontons. Drizzled with toasted sesame dressing. Full 21.49 Half 16.49

Traditional Caesar

Fresh crisp romaine tossed with seasoned croutons, parmesan cheese and Caesar dressing.
Garnished with fresh lemon.
Full 15.49 Half 10.49

"Have it Your Way"

You choose 4 items: olives, tomato, egg, artichoke hearts, avocado, mozzarella, cheddar, bleu cheese, Feta cheese, bacon, ham, turkey. Served atop fresh romaine. Full 16.99 Half 11.99

Cup of Soup or Chowder & a Side Salad

10.49

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Pasta Entrées

All of our Long Noodles are made Fresh in House From Scratch

Fettuccine Prima Vera

House-made Fettucine noodles tossed with vegetables simmered in our garlic cream sauce topped with Parmesan cheese. 19.49

Baked Spaghetti

With House-Made Marinara Sauce & Meatballs, Under Melted Mozzarella & Parmesan. Served with Garlic Cheese Bread 22.49

Fettuccine With Clams

The Classic Dish made with Our House-Made Fettuccine Pasta in a Garlic, White Wine Clam Sauce. With Garlic Cheese Bread. 18.49

Add Any Item To Your Pasta

Smoked Salmon 8.49, Chicken 6.25, 3 Prawns, 7.99, 2 oz. Bay Shrimp, 6.99 2 Pan-Seared Scallops ** 15.49

Traditional Lasagna

Fresh marinara sauce with ground beef, sausage, mozzarella and Ricotta cheese. topped with parmesan cheese. 22.49

Baked Mac & Cheese

Elbow mac tossed with our special 4 cheese sauce. Topped with breadcrumbs and baked golden brown. Regular 20.49 Bacon 22.99

Blackened Chicken or Sirloin*** Fettuccini

Fettuccine Alfredo topped with blackened seasoned chicken breast or blackened sirloin and Parmesan cheese. Chicken 27.49 Steak ***32.99

Chicken Parmesan

Breaded chicken breast, topped w/Mozzarella & Parmesan, tomatoes, green onions.

Served over Fettucine pasta. Choice of Marinara or Garlic Cream Sauce. 25.49

Seafood Entrées

Seafood Fettuccine

Prawns, cod, bay shrimp, scallops, salmon & halibut, simmered in our garlic cream sauce with dill, fresh tomatoes. Topped with Parmesan.

Your choice of soup or salad 35.99

Pan-Seared Scallops

4 Beautifully Seared Scallops, covered in a Sauce of Brown Butter and Fresh Tarragon Entrée Served With Choice of Starch and Seasonal Veg. 44.49

House-Made Coconut Prawns

6 Fresh made Prawns With coleslaw and Served with sweet chili sauce Your choice of soup or salad, potatoes or wild rice pilaf. 27.99

Battered Fish & Chips

Artic Cod 2pc. 22.49 3 pc. 25.99 Wild Halibut 2 pc. 26.49 3pc. 30.49 Served with Cole slaw and Fries

Pan Seared Salmon with "Cowboy Caviar"

6 oz. Pan Seared Salmon with Crispy Skin served with a mix of Black Beans, Black-Eyed Peas, Tomatoes, and Chiles With A Sweet Corn Puree. 35.99

Panko/Herb Crusted Baked Halibut

6 oz. Hand-Cut Halibut Fillet Crusted In Panko and Herbs, Served with Lemon Herb Butter, With Choice Of Starch And Seasonal Veg. 35.99

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Beef & Pork Entrées

At CCR we proudly feature Only Fresh Angus Beef for superior flavor and tenderness. 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 CCR 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 2.50 per person on all orders.)

A 20% Gratuity will be added to all parties of 8 or more. Ask your server.

Select Your Cut

***Sirloin Steak

Tender 8 oz center cut top sirloin charbroiled to your specifications. 29.49

***Black & Bleu Sirloin

8 oz center-cut certified Angus sirloin Blackened, cooked to your desired temperature Topped with bleu cheese crumbles. 30.49

***Cowboy" Steak

14 oz tender rib eye steak Charbroiled to perfection. 45.49

***Peppercorn New York

House Cut 12 oz. Thick Cut NY Steak Seasoned and Grilled to Perfection. Topped with a Peppercorn Brandy Sauce. 37.99

***New York Steak

House Cut 12 oz char-broiled to your desired temperature. 35.99

Add a Compound Butter

House Roasted Garlic and Rosemary Butter - Complimentary Wagyu Butter- 3.75

***Slow Roasted Prime Rib

With au-jus and horseradish sauce 8 oz. cut 34.49 12 oz. cut 38.99 16 oz. cut 48.99 20 oz. cut 61.49 Larger cuts available, ask your server.

***Whiskey River Ribeye

House Cut 14 oz tender rib eye steak Charbroiled to perfection then topped with CCR's Whiskey River sauce. 45.49

Grilled Double Bone Pork Chop

W/Apple Whisky Sauce
12 oz. Double Bone Pork Chop Grilled to perfection
Topped with a Glaze of Green Apple Whisky Sauce
Choice Of Starch And Seasonal Veg
36.49*

Pork Loin Schnitzel With Mustard Sauce Tender Pork Loin Pounded Flat And Breaded, Fried To A Golden Brown And Topped With A Ground Mustard Sauce. Served With Choice Of Starch And Seasonal Veg. 19.49

Country Fried Steak

Breaded beef steak fried to a crisp golden brown served with mashed potatoes and country gravy. 24.99

Add a Fresh Made Sauce

Whiskey River Sauce - 3.75 Brandy Green Peppercorn - 3.75

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Chicken Entrées

Your choice of soup or salad, potatoes or wild rice pilaf

Artichoke Chicken Dijon

Breast of chicken sautéed with mushrooms. red onions and artichoke hearts, simmered in a rich garlic Dijon cream sauce. 25.99

Chicken Marsala

Chicken breast sautéed with Seasonal mushrooms & Marsala wine sauce, 27,49

Chicken Confit

Chicken Leg Ouarter Slow Cooked in Olive Oil, Garlic and Herbs Crispy Skin with Mushroom Pan Sauce. Choice of Starch and Seasonal Veg. 21.49

Lemon Chicken Piccata

Chicken Breast, sautéed with Artichokes, and Onions in a lemon caper sauce. 25.99

Burgers & Sandwiches

CCR Sasquatch Burger

2 CCR 6.5 oz Fresh Ground, Handmade choice angus burger patties, char broiled then topped off with blue cheese, frizzled onions, bacon and a fried egg lettuce, tomato, & squatch sauce. 25.99

Hamburgers

All Burgers are 6.5 oz and hand formed choice angus patties, served with your choice of soup, salad or fries. With lettuce, tomato, dill pickle and mayonnaise. Hamburger 14.49 Add On's

Cheese, Swiss, Cheddar, Pepper Jack, American, 2.19/ Bacon 4.89 / Mushrooms 2.19 / Sauteed Onions 2.19 / Crispy Frizzled Onions 2.19

Prime Rib Dip

Slow roasted prime rib, thin sliced and piled high on a grilled Dutch Crunch roll with melted cheddar cheese. Served with a cup of Au jus. 20,49

California Chicken Sandwich

Grilled chicken breast topped with Swiss cheese and thick sliced bacon. Served on a pub bun with lettuce, tomato, red onions and avocado. 18.99

Bacon-Bleu Cheese Burger

Fresh Ground, Handmade mouth watering 6.5 oz. choice angus burger stuffed with bleu cheese and topped with lattice bacon and grilled. 21.49

Western BBQ Burger

Fresh Ground, 6.5 oz choice angus patty, smothered in sautéed onions, ccr's peach bbq sauce topped with bacon cheddar cheese and onion rings with lettuce, tomato, dill pickle. 20.49

Sirloin Dip

Thin-sliced center cut choice angus steak cooked to your desired temperature. Served on a Dutch Crunch roll with grilled onions and Swiss cheese, Served with Au Jus. 27.49

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Ask your Server about our Specialty menus
 Gluten Free / Keto friendly
 55 & Over / Early Bird (3 to 6pm)
 Dessert Menu

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Split plates add 2.50 per person on all orders.
Ask your server.

CCR Bar and Small Plates

Tenderloin Steak Bites

Tender bite size pieces of tenderloin steak with mushrooms in a white wine butter sauce with Served with Pita points. 19.49

Sliders - *** Two mini Cheeseburgers*** with some French Fries. 11.49

8 Large House Wings

Your choice of sauce: Original Hot Sauce, Spicy Southern Honey-Peach BBQ, Collector's Asian Style Sauce or Mix & Match. 15.99

Pan-Seared Scallops

4 Beautifully Seared Scallops, covered In a Sauce of Brown Butter and Fresh Tarragon Served With Garlic Cheese Bread. 32.49

Chicken Strips Honey mustard sauce. 10.99

Artichoke Dip

With toasted Pita bread. 11.49

House-Made Coconut Prawns

Served with sweet chili sauce! And slaw. 19.49

Hand-Breaded Fresh Zucchini

Italian seasoned Panko with a mornay-gorgonzola sauce. 11.49

CCR Beef Nachos

Corn tortilla chips layered with Taco meat, pepper jack and cheddar cheese, pico, black olives, green onions and sliced jalapenos.

16.49

Flatbread Pizzas

12 inch flatbread topped with marinara sauce, mozzarella, peppers, onions, & black olives.

Cheese Only. 11.49

Pepperoni or Sausage. 12.49

Pepperoni & Sausage. 13.49

Supreme. 14.49

Loaded Potato Skins

"Loaded" with cheese, green onion and Bacon!

\$\square\$ 4pc - 7.49 6pc - 8.99

Cheese Quesadilla

Cheddar & Pepper Jack cheese, tomato & green onion. Olives, jalapenos 10.49 With Smoked Salmon 15.99 With Chicken. 14.39

Pork Belly Sliders

Two sliders filled with braised Pork Belly, Coleslaw and pickles with fries. 11.49

Cup of Soup or Chowder & a Side Salad 10.49

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