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.
Add your choice of bacon, ham, or sausage. 16.

* 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. 18.

* Small Logger

Half portion hash browns, 2 eggs 2 pieces of bacon and 2 small pancakes. 14.

Denver Omelet

Bacon, ham, mushrooms, onion, bell peppers, mozzarella, cheddar & sour cream. 19.

* Country Fried Steak

Breaded beef steak smothered with sausage gravy, served with two eggs any style. 20.

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 16. Full 18.

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

Soft Drinks: 5.39 Coke, Diet Coke, Sprite, Root Beer, Mr. Pibb, & Orange Fanta. Raspberry Iced Tea, **Strawberry Lemonade 5.89**

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Especially if you have certain medical conditions. *

Ask your Server about Gluten Free / Keto friendly options

Seniors 55+ 10% Off Early Bird Dinner (4 to 6 pm) 10% Off



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 toasted pita points. 20.

Pan-Seared Scallops

4 Beautifully seared large scallops, served atop a spicy chorizo and sweet corn Served with toasted pita points and lime. 33.

Artichoke Dip

With toasted pita points. 12.

5 Coconut Prawns

Served with sweet chili sauce! And slaw. 15.

8 Loaded Potato Skins

"Loaded" with cheese, green onion and Bacon! **10.**

Hand-Breaded Fresh Zucchini

6 Italian seasoned Panko with a mornay-gorgonzola sauce. 11.

Pork Belly Sliders

Two sliders filled with braised pork belly, coleslaw and pickles with fries. 11.

Firecracker Prawns

5 Large tempura battered prawns, fried crispy And served with our housemade firecracker sauce.

Fresh Salads

House-Made Dressings: Ranch, Blue Cheese, Thousand Island, Honey Mustard, Balsamic Vinaigrette Raspberry Vinaigrette, Sweet n' Sour, Basil Vinaigrette **Add 2oz Bay Shrimp 5. or Chicken 6.**

Shrimp Louie

Bay shrimp Lack olives, tomatoes, hard cooked egg and cheddar cheese. All tossed in fresh mixed greens. with our house-made Seafood Louie Dressing. Full 22. Half 14.

Cobb

Diced tomatoes, chicken breast, bacon, sliced egg and blue cheese crumbles atop a bed of mixed greens. With avocado & blue cheese. Full 22. Half 14.

Smoked Salmon & Walnut

This popular salad is tossed with mixed greens, raspberry vinaigrette dressing, blue cheese crumbles and red onion. Topped with applewood smoked salmon and sugared walnuts.
Full 22. Half 14.

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. Half 16.

Traditional Caesar

Fresh crisp romaine tossed with seasoned croutons, parmesan cheese and Caesar dressing.
Garnished with fresh lemon.
Full 14. Half 9.

"Have it Your Way"

You choose 4 items: olives, tomato, egg, artichoke hearts, avocado, mozzarella, cheddar, blue cheese, feta cheese, bacon, ham, turkey. Served atop fresh romaine. Full 16. Half 12.

Cup of Soup or Chowder & a Side Salad

9

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Pasta Entrées

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

Split plates orders add 2.50 on all orders.

Add Any Item To Your Pasta

Smoked Salmon 5., Chicken 6., 3 Prawns, 8., 2 oz. Bay Shrimp, 5. 2 Pan-Seared Scallops** 15.

Fettuccine Prima Vera

Housemade fettucine noodles tossed with vegetables simmered in our garlic cream sauce topped with parmesan cheese.

Served with garlic cheese bread. 20.

Baked Spaghetti

With housemade marinara sauce & meatballs, Under melted mozzarella & parmesan. Served with garlic cheese bread. 23.

Cajun Crab Fettuccine

Our housemade fettuccine pasta tossed in a Cajun cream sauce, loaded with peppers, celery, tomatoes and crab, Served with garlic cheese bread. 30.

Fettuccine With Clams

The Classic Dish made with our housemade fettuccine pasta in a garlic, white wine clam sauce. With garlic cheese bread. 22.

Traditional Lasagna

Fresh marinara sauce with ground beef, sausage, mozzarella and ricotta cheese. topped with parmesan cheese. 24.

Baked Mac & Cheese

Elbow mac tossed with CCR's special creamy 5 cheese sauce. Topped with breadcrumbs and baked golden brown. Regular 21. Bacon 23.

Blackened Chicken or Sirloin*** Fettuccini

Fettuccine Alfredo topped with blackened seasoned chicken breast or blackened sirloin and parmesan cheese. Chicken 27. Steak *** 33.

Chicken Parmesan

Breaded chicken breast, topped w/Mozzarella & Parmesan, tomatoes, green onions.
Served over housemade fettucine pasta.
Choice of marinara or garlic cream sauce. 26.

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. 37.

Pan-Seared Scallops

4 Beautifully Seared Large Scallops, served atop spicy Chorizo and sweet corn. Served with lime. Choice of starch and seasonal veg. 45.

Coconut Prawns

6 Large Coconut Prawns with coleslaw. Served with sweet chili sauce. Your choice of soup or salad, potatoes or wild rice pilaf. 25.

Battered Fish & Chips

Artic Cod 2pc. 23. 3 pc. 27. Wild Halibut 2 pc. 29. 3pc. 35. Served with coleslaw and Fries

Cedar Plank Salmon

King Salmon Filet grilled on a cedar plank, then topped with a Dijon mustard spread.
Choice of starch and seasonal veg.
28.

Grilled Halibut

6 oz. Hand-Cut halibut fillet grilled and topped with grape tomatoes, kalamata olives and capers in a rich white wine butter sauce.

Choice of starch and seasonal veg.

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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!

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.)

Most dinners below come with your choice of starch and seasonal veg., soup, salad, or smoked salmon clam chowder.

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Select Your Cut

***Sirloin Steak

Tender 8 oz center cut top sirloin charbroiled to your specifications. 30.

***Black & Blue Sirloin

8 oz center-cut certified Angus sirloin Blackened, cooked to your desired temperature Topped with blue cheese crumbles. 31.

***Cowboy" Steak

14 oz tender rib eye steak Charbroiled to perfection. **46.**

Bacon Wrapped Filet

6 oz House Cut Beef Filet wrapped with smokey bacon char-broiled to your desired temperature.

***Peppercorn New York

House Cut 12 oz. Thick Cut NY Steak Seasoned and grilled to perfection. Topped with a peppercorn brandy sauce. 38.

***New York Steak

House Cut 12 oz char-broiled to your desired temperature. **36.**

***Slow Roasted Prime Rib

With au-jus and horseradish sauce 8 oz. cut 35. 12 oz. cut 49. 16 oz. cut 62. 20 oz. cut 76. Larger cuts available, ask your server.

Double Bone Pork Chop

Large 12 oz. Double Bone Pork Chop Grilled to perfection. Topped with a rich sauce of mushrooms, sherry, and garlic cream.

Pork Loin Schnitzel With Mustard Sauce Tender Pork Loin pounded flat and breaded. Fried to a golden brown. Topped with a stone ground mustard sauce. 18.

Country Fried Steak

Breaded beef steak fried to a crisp golden brown served with mashed potatoes and country gravy. 24.

Add a Steak Topper

House Roasted Garlic and Rosemary Butter
Complimentary
Wagyu Butter- 3.75
Whiskey River Sauce - 3.75
Green Peppercorn Brandy Sauce - 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.

Chicken Marsala

Chicken breast sautéed with seasonal mushrooms & Marsala wine sauce. 28.

Chicken Confit

Chicken Leg Quarter slow cooked in olive oil, garlic and herbs.
Crispy skin with mushroom pan sauce.
Choice of starch and seasonal veg.

Lemon Chicken Piccata

Chicken Breast, sautéed with Artichokes, and Onions in a lemon caper sauce. 25.

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. 27.

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 16.

Add On's Bacon 3.

Cheese, Swiss, Cheddar, Pepper Jack, American, Mushrooms, Sauteed Onions, Crispy Frizzled Onions 1. ea.

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. 24.

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. 20.

Bacon-Blue Cheese Burger

Fresh Ground, Handmade mouth watering 6.5 oz. choice angus burger stuffed with blue cheese and topped with lattice bacon and grilled. 22.

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.

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. 28.

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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 toasted pita points. 20.

Sliders - *** Two mini Cheeseburgers***
with some French Fries. 11.

8 Large House Wings

Your choice of sauce: Original Hot Sauce, Spicy Southern Honey-Peach BBQ, Collector's Asian Style Sauce or Mix & Match. 16.

Pan-Seared Scallops

4 Beautifully Seared Large Scallops, served atop spicy Chorizo and sweet corn. Served with toasted pita points and lime. 33.

Chicken Strips Honey mustard sauce. 12.

Artichoke Dip

Served with toasted pita points . 12.

Coconut Prawns

Large Coconut Prawns With coleslaw, Served with sweet chili sauce. 15.

Hand-Breaded Fresh Zucchini

Italian seasoned Panko with a blue cheese mornay sauce. 11.

CCR Beef Nachos

Corn tortilla chips layered with Taco meat, pepper jack and cheddar cheese, pico, black olives, green onions and sliced jalapenos. 19.

Flatbread Pizzas

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

Choose One
Cheese Only, Pepperoni or Sausage.
Pepperoni & Sausage, Supreme. 13.

Loaded Potato Skins

"Loaded" with cheese, green onions and Bacon! 4pc - 5. 8pc - 10.

Cheese Quesadilla

Cheddar & pepper jack cheese, tomato & green onions. olives, jalapenos 11. With Smoked Salmon 16. With Chicken. 15.

Pork Belly Sliders

Two sliders filled with braised Pork Belly, Coleslaw and pickles with fries. 11.

Cup of Soup or Chowder & a Side Salad 9.

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