



## CORNING COUNTRY CLUB

### Appetizers

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**BOOM BOOM SHRIMP** 13

House breaded shrimp smothered in Boom Boom sauce atop a bed of pineapple slaw

**SMOKED SALMON CANAPE** 12

House-smoked salmon served with a whipped dill and chive cream cheese on crispy toast points.

**PAN SEARED SCALLOPS** 18

Served in a zesty cherry pepper and white wine butter sauce.

**TEXAS TWINKIES** 13

Slow roasted beef brisket and cream cheese stuffed Jalapeno, wrapped in hardwood smoked bacon and glazed with a sweet mesquite BBQ sauce.

**HUMMUS** 13

Homemade and served seasonally with fresh naan.

**JUMBO PRETZEL** 11

Served with queso blanco and whole grain mustard.

**PEPPERJACK BATONS** 11

House breaded pepperjack cheese stick served with marinara.

### Salads

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**STRAWBERRY FETA SALAD** 15

Locally sourced strawberries, pinenuts & crumbly feta over a mixed green Salad. Served with your choice of dressing.

**CLASSIC CAESAR** 15

Creamy Caesar dressing over fresh, crisp romaine lettuce, topped with shaved parmesan and a sprinkle of cracked black pepper.

**WEDGE SALAD** 12

Crispy pancetta paired with creamy, crumbly bleu cheese atop a wedge of Iceberg lettuce.

**SPRING HOUSE SALAD** 15

A fresh mix of tender greens featuring heirloom grape tomatoes, drizzled with hot house cucumbers, sliced radish, and carrot.

**COBB SALAD** 16

A mix of sliced avocado, watermelon radish, sunflower seeds, goat cheese, pancetta, and sliced egg, all served atop a bed of spring mix.

**Add a protein to any salad**

Chicken 6.00      Salmon 9.00  
Shrimp 7.00      Tofu 6.00

### Soup

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**SOUP DU JOUR** 6

Ask your server for Vegan or Gluten free options



## CORNING COUNTRY CLUB

### Lunch

**CHICKEN CAESAR WRAP** 15  
Grilled chicken with Romaine lettuce, shaved parmesan, and Roman Caesar dressing.

**BIRDIE (SANDWICH OR WRAP)** 15  
Hand-breaded chicken breast, Boom Boom sauce, lettuce, pickle, and pepper jack cheese.

**MEDITERRANEAN WRAP** 15  
Kalamata olives, roasted red peppers, feta, parmesan cheese, artichoke hearts, wrapped in a spinach wrap.

**WALDORF CHICKEN SANDWICH** 15  
Diced chicken, raisins, grapes, and walnuts served on a toasted croissant.

**SOFT SHELL PO BOY** 16  
Fried panko-coated soft shell crab, lettuce, and sun-dried tomato aioli, served on a 6-inch toasted sub roll.

**JERK CHICKEN SANDWICH** 15  
House-made jerk marinade with a Caribbean slaw.

**TURKEY CLUB** 16  
Triple-stacked with lettuce, tomato, bacon, and turkey.  
Select your bread: Wheat, White, or Marbled Rye

**BUILD YOUR OWN BURGER** 16

8 oz burger cooked your way

Your choice of: Brioche Bun or Pretzel bun

Cheese:

Toppings:

American

Jalapeños

Bacon

Provolone

Blue Cheese

French Fried Onions

Swiss

Mushrooms

Pepperjack

Bacon Jam

Cheddar

Caramelized Onions

**REUBEN** 16  
Corn beef, Swiss cheese, sauerkraut, Russian dressing on toasted rye bread.

**TUNA MELT** 14  
Classic melt with cheddar cheese.

**CHICKEN PARM SANDWICH** 15  
A traditional hand-breaded cutlet topped with marinara sauce and melted mozzarella cheese.

All lunches served with house cut fries and pickle

Ask your server for Vegan or Gluten free options



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## CORNING COUNTRY CLUB

### Dinner

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#### CHICKEN PARMESAN 23

Classic hand-breaded cutlet atop a generous helping of pasta with marinara sauce.

#### ARUGULA PESTO PASTA 21

CCC's favorite dish features sautéed fresh pancetta and crumbled spicy Italian sausage, all topped with crispy Brussel sprout leaves.

#### SHRIMP FLORENTINE 24

Pan seared shrimp on a bed of fettuccine, tossed in a white wine, lemon butter sauce, spinach, and sun-dried tomatoes.

#### PORK CHOP 25

8 oz bone-in chop, grilled to perfection; topped with a lemon-thyme cream sauce. Served with your choice of starch and vegetable.

#### LAMB ½ RACK 30

#### FULL RACK 50

Herb panko-crusted dish served alongside garlic parmesan La Ratte potatoes and bacon-shallot roasted Brussel sprouts.

#### CHICKEN PICATTA 23

Pan seared cutlet with a white wine caper cream sauce, over whipped potatoes and vegetables.

#### FILET MIGNON 42

Cooked to your preferred temperature, grilled, and finished with a classic Bordelaise sauce. Served with your choice of starch and vegetable.

#### SALMON 26

Pan seared and finished with a creamy lemon dill sauce, whipped potatoes, and vegetable.

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### Sides 4

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Garlic Mashed  
Mac & Cheese (Fri) +2  
Baked Potato (Fri-Sat)

Sauteed Vegetables  
House Cut Fries

All dinners include soup or house salad and warm rolls

Ask your server for Vegan or Gluten free options

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## CORNING COUNTRY CLUB

### Pizza

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12" HAND TOSSED PIZZA 15

Choice of 2 toppings

Additional Toppings \$1.00 each

#### Toppings

Pepperoni, Banana Peppers, Jalapeños, Black Olives,  
Sausage, Peppers, Onions, Mushrooms, Ham

### CHICKEN WINGS

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BONE-IN OR BONELESS 15

Fried to perfection and tossed in your choice of sauce.

#### CCC Wing Sauce

BBQ

Stinging Honey

Hot

Medium

Mild

Garlic Parmesan

Medium Garlic Parmesan

Hot Honey

Sweet Chili

Honey Sriracha

Mango Habanero

Carolina Gold

Ask your server for Vegan or Gluten free options