



CORNING COUNTRY CLUB

Appetizers

BOOM BOOM SHRIMP 13

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

SUSHI ROLLS 15

Sriracha aioli; Yellowfin tuna, Tobiko Masago, finished with eel sauce.

BACON WRAPPED SHRIMP 10

Jumbo shrimp wrapped in hardwood smoked bacon.

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.

PORK CUTLET 11

4 oz breaded cutlet topped with a lemon vinaigrette, dressed arugula salad; finished with chipotle aioli.

Salads

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.

SUMMER HOUSE SALAD 15

Mixed greens, grape tomato, shredded carrot, and hot house cucumber; choice of dressing.

CALIFORNIA COBB SALAD 16

Avocado, grape tomato, bacon, egg, roasted corn, crumbled bleu cheese, and cucumber; choice of dressing

Add a protein to any salad

Chicken 6.00	Salmon 9.00
Shrimp 7.00	Tofu 6.00

Soup

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.

ITALIAN SAUSAGE 12

(mild or hot)

Slow roasted with fresh bell pepper, yellow onion, and marinara, served on a 6" sub roll with fresh-cut fries.

WALDORF CHICKEN SANDWICH 15

Diced chicken, raisins, grapes, and walnuts served on a toasted croissant.

GYRO 14

House made blend of 80% beef / 20% lamb, lettuce, tomato, tzatziki sauce, served on gyro pita bread.

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	

FISH TACOS 16

Haddock trio accompanied by house slaw and avocado aioli, served alongside fries.

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



CORNING COUNTRY CLUB

Dinner

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.

CREAMY CAJUN FETTUCINI 23

Andouille sausage, blackened shrimp, grilled chicken, and fettuccine, all tossed in a hot cherry pepper Cajun cream sauce.

MAHI MAHI 30

Succulent pan-seared fresh Mahi Mahi, drizzled with a rich buttery garlic sauce; accompanied by your choice of sides.

BABY BACK RIBS

HALF RACK 20

FULL RACK 35

Served with hearty rustic mashed potatoes and our signature house-made corn soufflé.

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.

PISTACHIO PESTO SALMON 26

Grilled and roasted Faroe Island Salmon topped with a pistachio pesto accompanied by your choice of sides.

Sides 4

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



CORNING COUNTRY CLUB

Pizza

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

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



Wine list

CHARDONNAY

Sterling Vitners	8	31
------------------	---	----

PINOT GRIGIO

Ecco Domani	8	31
-------------	---	----

SAUVIGNON BLANC

Whitehaven	11	43
------------	----	----

REISLING

JR Dill Reisling	6.50	25
Dr. Frank	9.50	37

SPARKLING

Lamarka Splits	11	
----------------	----	--

ROSÉ

Dr Franks	12	47
-----------	----	----

MERLOT

Josh	10	39
------	----	----

PINOT NOIR

Meomi	12	47
-------	----	----

SHIRAZ

Layer Cake	10	39
------------	----	----

MALBEC

The Show	10	39
----------	----	----

RED BLENDS

Stags Leap (The Investor)		69
Caymus Walking Trail	18	71

CABERNET SAUVIGNON

Louis Martini	11.50	45
Josh	11.50	45
Smith & Hook	14	55
Cake Bread		100
Silver Oak		100

Clubhouse Favorites

One Iron

Tito's Handmade Vodka, Cranberry Juice and Squirt 7

Sandwedge

Tito's Handmade Vodka, Squirt, and Orange Juice 7

Transfusion

Tito's Handmade Vodka, Ginger Ale, Grape Juice, and Lime Juice 7

007

Ketel One Orange Vodka, Orange Juice, and Lemon Lime Soda 7

Moscow Mule

Tito's Handmade Vodka, Ginger Beer, and Lime Juice 7

Heiber Martini

Tito's Handmade Vodka, Olive Brine, and Bleu Cheese Stuffed Olives 7