

# 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!*
- Cupcake Red Velvet** 7.50/25  
*Wonderful blend of Zinfandel, Merlot, Cabernet Sauvignon reminiscent of a blackberry-chocolate cupcake with a mocha coulis.*
- 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*
- Renwood BBQ Zinfandel 2011** 8/27  
*Just the right amount of pepper and spice. Pairs perfectly with the smoky grilled flavors of steaks and ribs and all BBQ foods.*

## 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*

## 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.*
- Vino Pinot Grigio** 7.50/25  
*Cut summer grass gives way to white nectarine & honeysuckle. Fresh, complex finish. Italian inspired.*
- Riff Pinot Grigio** 8.50/28  
*From Venezia, Italy full bodied and richly flavored. Aromas and flavors include pears, flowers, earth.*

## House Wines

**Sycamore Lane  
Chardonnay, Merlot and  
White Zinfandel**  
6.75 / no bottle

## 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 1.25 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 12.25*

**Sliders** - Two mini Cheeseburgers with some French Fries 7.99

### 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. 7.99*

### CCR \*4 Bacon Wrapped Scallops\*

*with garlic cream sauce & garlic bread 14.75*

### BBQ Pork

*Chinese style pork with traditional condiments 9.99*

**Chicken Strips** *Honey mustard sauce. 8.99*

### CCR Crab - Artichoke Dip

*With toasted Pita bread 14.75*

### House-Made Coconut Prawns

*Served with sweet chili sauce! And slaw 11.99*

### CCR Hand-Breaded FRESH Zucchini

*Italian seasoned Panko with a mornay-gorgonzola sauce 7.89*

### \*Oyster Shooter\*

*With cocktail sauce & lemon. (no discount.) 1.75*

**\*Ahi Poke\***—Tuna served on wontons 10.99

### 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 9.49*

### Flatbread Pizzas

*12 inch flatbread topped with marinara sauce, peppers, onions, black olives, pepperoni and/or sausage 8.69*

### Smoked BBQ Rib Stack

*Pork rib tips with our spicy honey peach BBQ sauce 7.99*

### CCR Loaded Potato Skins

*"Loaded" with cheese, green onion and Hormel Bacon! 7.29*

### Cheese Quesadilla

*Cheddar & Pepper Jack cheese, tomato & green onion. 6.25  
With Smoked Salmon 9.25*

### CCR Spicy BBQ Pork "Turnovers"

*Pulled pork with our spicy peach BBQ sauce in flaky golden pastry with chipotle dipping sauce 8.89*

### Cup of Soup or Chowder & a Side Salad

7.99

Specialty Drinks		Soft Drinks:
Coffee, Hot Tea, Iced Tea 2.75	Shirley Temple, Roy Rogers 3.25	(Free Refills) 2.75
Milk, Juice, Lemonade Lrg 3.25 Sm 2.25	Root Beer Float, 4.75	Coke, Diet Coke, Sprite, Root Beer, Mr. Pibb, & Orange Fanta.
Hot Chocolate, Chocolate Milk 3.25	Raspberry Iced Tea, Strawberry Lemonade 3.75	

\*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 1.25 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 5.25 or Chicken 4.25**

### Traditional Caesar

*Fresh crisp romaine tossed with seasoned croutons, parmesan cheese and Caesar dressing. Garnished with fresh lemon.*  
Full 9.99 Half 6.29

### Spinach

*Fresh spinach leaves topped with mozzarella cheese, mushrooms, croutons, sunflower seeds, tomatoes and lemon. Served with our house-made sweet & sour dressing.*  
Full 9.99 Half 6.29

### "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 10.25 Half 6.69

### 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.*  
Full 17.99 Half 11.89

### 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 9.99 Half 6.29

### \*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!) 17.89*

### 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 19.25 Half 12.89

### Cobb

*Diced tomatoes, chicken breast, bacon, sliced egg and gorgonzola crumbles atop a bed of mixed greens. With guacamole & Bleu cheese*  
Full 12.99 Half 8.49

### Asian Chicken

*Romaine topped with sliced chicken breast, mandarin oranges, sweet red pepper, green onion, celery & Asian noodles. Drizzled with toasted sesame dressing.*  
Full 13.69 Half 9.49

### 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 11.85 Half 8.69

## Burgers & Sandwiches

### \*Swiss Burger Dip

*1/3 pound beef patty served on a toasted French roll with melted Swiss cheese. Accompanied with au-jus. 10.49*

### \*Cheese Burger

*The classic cheese burger with cheddar, lettuce, tomatoes and mayonnaise. 9.89*

### \*Patty Melt

*1/3 pound beef patty on grilled marbled rye bread with melted Swiss cheese & grilled red onions. 10.49*

### \*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. 15.85*

**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. 17.89*

### 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. 11.35*

### \*\*\*Half Pound "Kobe" Burger\*\*\*

*With lettuce, tomato, mayonnaise and Swiss or cheddar cheese. With French fries 16.29*

### Timilicious Turkey Dip

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

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## ***Pasta Entrées***

*All pastas served with garlic bread, and soup, salad or smoked salmon clam chowder. Split plates add 1.25 per person on all orders.*

### **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*

### **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 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**

## ***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. 16.49*

### **Artichoke Chicken Dijon**

*Breast of chicken sautéed with mushrooms, red onions and artichoke hearts, simmered in a rich garlic cream sauce. 17.25*

### **Pecan Chicken**

*Grilled chicken breast rolled in pecan bread crumbs served with caper cream sauce. 17.49*

### **CCR Southern Fried Chicken**

*Tender, boneless, skinless chicken breast Hand-breaded and southern fried with country gravy 17.25*

### **Chicken Parmesan**

*Breaded chicken breast, topped with mozzarella & Parmesan, tomatoes, green onions and garlic cream sauce. Served over linguine pasta. (Marinara, no extra charge). 17.49*

### **Chicken Marsala**

*Chicken breast sautéed with Portobello mushrooms & Marsala wine sauce. 17.89*

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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 1.25 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 19.99

### **\*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  
8oz. cut 22.99 12oz. cut 25.99

### **\*“Cowboy” Steak**

14 ounce tender rib eye steak  
cooked to perfection, with 2 onion rings 28.99

### **Country Fried Steak**

Breaded beef steak fried to a crisp golden brown  
served with mashed potatoes and sausage gravy.  
16.99

### **\*Sirloin Steak**

Tender 8oz center cut top sirloin  
charbroiled to your specifications &  
topped with 2 house-made onion rings 18.99

## **Add Any Item To Your Steak**

**Dungeness Crab & Hollandaise Or  
2 Jumbo Bacon-Wrapped Scallops 5.50**

**Bay Shrimp & Hollandaise  
Or 3 Tiger Prawns 4.75**

## **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 gold-  
en 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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