

LUNCH & DINNER To-Go MENU

Lunch

11:00 am - 5:30 pm - Tuesday - Sunday

Dinner

5:30 to 9:00 pm - Tuesday - Saturday
5:00 to 8:00 pm—Sunday



550 27th Street Drive SE
Cedar Rapids, IA 52403

319.363.9673

www.cedarrapidscc.com

available at lunch & dinner

Salads

Spring Goddess Salad

Spinach & hearts of Bibb Lettuce, tossed in Buttermilk Goddess Dressing with marinated Chickpeas, sliced Radishes, Red Onions & English Peas. Topped with Hazelnut-Chickpea Crumble ^{A,C} | 13

CRCC Chicken or Tuna Salad

Homemade Chicken or Tuna Salad garnished with fresh Fruit & Berries, served with Yogurt Dip & a warm Whole Grain Croissant
(½ Scoop) 8 (1 Scoop) 12 (2 Scoops) 16 (half & half) 12

CRCC Salmon Salad*

Seared Scottish Salmon over Artisan Greens with Tomatoes, marinated Cucumbers, Hard-Boiled Eggs, shaved Parmesan Cheese & Red Onion Vinaigrette ^A 19

Almond Crusted Chicken Salad

Almond crusted Chicken Breast, chopped Lettuce & Baby Spinach, dried Cherries, Apricots, Roma Tomatoes, Asiago Cheese & Honey Mustard Dressing ^C 18
also available with grilled Chicken

Mediterranean Couscous Salad

Israeli Couscous, Cucumber, shaved Red Onion, Tomato, Kalamata Olives, Feta Cheese, Peppers, Marcona Almonds, Basil, Mint, Lemon, Extra Virgin Olive Oil ^C 14

Hot Smoked Salmon Salad

Arugula & Mixed Greens with 'Everything' Vinaigrette, Bagel Chips, Cherry Tomatoes, shaved Red Onion, fried Capers & Hard-boiled Egg ^{A,B} | 17

ADD-ONS

Garlic Herb Marinated Chicken Breast	6
Almond crusted Chicken Breast ^C	7
Sautéed Shrimp	7
Seared Scottish Salmon*	9
4 oz. Beef Tenderloin Medallion*	17
Chicken or Tuna Salad Scoop	7

Before placing your order, please inform your server if a person in your party has a food allergy.

The Manager or Chef can speak with you about the best menu options to make your visit enjoyable.

Descriptors

A- Gluten Free B- Lactose Free

C- Contains Nuts D- Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

available at lunch & dinner

Starters

Asian Brussels Sprouts

Fried Brussels Sprouts tossed in Sesame Kalbi Sauce garnished with chopped Marcona Almonds & Cilantro ^{A, C, D} 9

Truffle-Parmesan Fries

Fine Herbs, roasted Garlic-Peppercorn Aioli ^A 8

Chicken & Lemongrass Pot Stickers

Ground Chicken, Scallions, Garlic & Lemongrass in a Wonton Wrapper, served warm with Kalbi Sauce over pickled Red Cabbage ^B 10

House-Cut Potato Chips

Horseradish Sauce ^A 5

Edamame Pot Stickers

Chile-Lime Togarashi, Ponzu, crushed Cashews, Cilantro-Ginger Slaw ^{B, C, D} 11

Wisconsin Cheese Curds

Ranch 9

Chicken Wings

Humming, Singing, Screaming, Kalbi Sauce, Honey BBQ, Hot Korean or Dry ^A
(six) 6 (twelve) 12 (eighteen) 16

Soups & Side Salads

Homemade Soup of the Day

(cup) 5 (bowl) 6.5

Baked French Onion

(cup) 5.5 (bowl) 7.5

House Salad ^B

(half) 5 (full) 10

Iceberg Wedge ^A

(half) 5 (full) 10

Fresh Fruit Plate ^A

(half) 6 (full) 11

Maytag Salad ^{A, C}

(half) 6 (full) 11

Caesar Salad

(half) 5 (full) 10

Italian Salad ^A

(half) 6 (full) 11

Fischer Salad ^{A, B}

(half) 5 (full) 10

available at lunch & dinner

Sandwiches

served with your choice of one side

GCTB

American Cheese, sliced Tomatoes & Applewood Bacon on grilled 9-Grain Bread 9.5

Country Club Panini

Ham, Turkey, Bacon, Swiss & Cheddar, pressed on a Ciabatta Roll with Mustard-Dill Aioli 12

Buffalo Fried Chicken Sandwich

Hand breaded Chicken Breast served on a Pretzel Roll with Lettuce, pickled Green Tomatoes, & Blue Cheese Dressing 12.5

served *Humming, Singing or Screaming*

Also available as a Wrap

Our Iowa Pork Tenderloin

Grilled or deep fried Ritz Cracker breaded Pork Tenderloin topped with Ketchup, Mustard, diced Onions & Pickles, served on a Sesame Seed Roll 13

Pastrami Reuben Melt

Grilled marble Rye with carved House Pastrami, Thousand Island Dressing, spicy Mustard, braised Sauerkraut & melted Swiss Cheese 14

Prime Rib French Dip*

Smoked Provolone, toasted Baguette, sautéed Onions & Peppers, au Jus 15

Arnold Palmer Chicken Sandwich

Sweet Tea brined Chicken Breast served on a Pretzel Roll with lemon Aioli, House Bacon, Pepper jack Cheese, Lettuce, Tomato & Red Onion 12

Korean Pulled Pork

Smoked Pulled Pork, spicy Korean BQ Sauce, Cilantro-Ginger Slaw, Radish, pickled Cucumber, Brioche Bun 12

Beyond Burger™

The World's First Plant-based Burger. Sesame Bun, Avocado, Lettuce, Tomato, pickled Onion ^{B, D} 14

Make it Your Way Burger*

Eight ounce charbroiled Prime Beef Patty served with Lettuce, Tomato, Red Onion & Pickle Chips on a toasted Sesame Seed Bun with choice of toppings 13 | Petite 9.5

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Sandwich Board

Half Sandwich

Served with a cup of Soup,
House Cut Potato Chips 9

Whole Sandwich

Served with a cup of Soup,
House Cut Potato Chips 12

CRCC Chicken Salad

Tuna Salad

Honey Ham

Mesquite Smoked Turkey Breast

choose

9-Grain Wheat
Marble Rye
Sourdough
Gluten Free
Ciabatta Bread

choose

Swiss
American
Cheddar
Provolone
Pepe Jack

choose

Lettuce
Tomato
Red Onions
Mayonnaise
Dijon Mustard
Pickle
Yellow Mustard
Mustard-Dill Aioli
Applewood Bacon +1.5
Avocado +1.5

Sides

Sandwiches are served with your choice of one:

House Cut Potato Chips ^A
Fries ^A
Sweet Potato Tots
Cottage Cheese
Seasonal Fruit ^{A,D}
Coleslaw ^A
Cup Soup of Day

Premium Sides +2
Asian Brussel Sprouts ^{A,C,D}
Onion Rings
Mac & Cheese
Steamed Asparagus ^A
Cheese Curds
House ^B or Caesar Salad
Steamed Broccoli

available at lunch & dinner

Desserts

House-Made Cookies

Chocolate Chip, Sugar, Oatmeal Raisin,
or White Chocolate Macadamia Nut ^c | 1.5

Ask about our most current dessert menu for more options

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Entrées

Lobster Penne Alfredo*

Cognac-Lobster Cream Sauce, Lemon, local Mushrooms, Cherry Tomatoes & Parmigiano Reggiano 22

Kashmiri Eggplant Curry

Chickpeas, roasted Red Peppers, Cauliflower, Kashmiri Saffron Curry, Coconut Milk, Rice Quinoa Pilaf, Garlic Herb Naan Bread, pickled Mustard Seed, Cilantro ^{A,D} 19

14 oz NY Prime Strip Steak*

Iowa raised Angus Beef, Local Vegetables, De Burgo Butter, Boursin whipped Potatoes ^A 44

Prime Beef Tenderloin*

Au Gratin Potatoes, local Vegetables, house Steak Seasoning, De Burgo Butter ^A 5 ounce 33 8 ounce 45

Airline Chicken Breast

Stuffed with house made Chicken Sausage, Chanterelle Mushrooms, roasted Baby Potatoes, Haricot Verts, blistered Cherry Tomatoes, Basil Pistou ^{A, B} 25

Peppercorn crusted Peking Duck*

Cherry-Vanilla Compote, grilled Goat Cheese Polenta Cake, Sweet Corn Puree, Wild Mushrooms, wilted Greens 28

Tomahawk Pork Chop*

Heirloom Pork raised on Iowa farms. Apple Relish, Boursin whipped Potatoes, wilted Greens, Mustard Bechamel ^A 25

Shrimp Scampi Carbonara

Bucatini, House Bacon, Parmigiano Reggiano, Peas, cured Yolk, fresh Basil & Lemon 24.5

Wild Alaskan Halibut

Indonesian Long Pepper-Marcona Almond Crust, Lemon-Black Garlic Cream, Chanterelle Mushrooms, Haricot Verts, Israeli Couscous, blistered Tomatoes ^C 33

Roasted Lamb Loin*

Spiced & roasted Carrots, Israeli Couscous, dried Apricots, Cucumber, Red Onion, farm Tomatoes, Feta, Herbs, Black Garlic-Lemon Cream 33

Prime Ribeye*

14 oz premier quality Iowa Beef, Au Gratin Potatoes, local Vegetables, De Burgo Butter ^A 42

CrcC is proud to only serve the finest Certified Angus, USDA Prime Beef

Kids' Menu

grilled cheese sandwich | 5
on 9-grain bread

peanut butter + jelly sandwich | 4.5

pancake stack | 5.5
with whipped butter & maple syrup

buttered noodles | 4.5

crcr macaroni + cheese | 4.5

junior cheeseburger* | 8
with lettuce, tomato & pickle spear

chicken fingers | 7.5
with honey mustard or barbeque sauce

seared salmon medallion* | 9

grilled petit beef tenderloin* | 15

all kids' meals are served with
your choice of side & a sugar or chocolate chip cookie
add a side for | 2

sides: french fries, potato chips, fresh fruit,
onion rings, corn, side salad, steamed or raw broccoli with
ranch, cottage cheese or carrot sticks with ranch dip

