

# 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](http://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 <sup>A, C</sup> | 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) 7.5 (1 Scoop) 11 (2 Scoops) 14.5 (half & half) 11

### CRCC Salmon Salad\*

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

### Almond Crusted Chicken Salad

Almond crusted Chicken Breast, chopped Lettuce & Baby Spinach, dried Cherries, Apricots, Roma Tomatoes, Asiago Cheese & Honey Mustard Dressing <sup>C</sup> 17  
also available with grilled Chicken

### Strawberry & Beet Salad

Spinach, Arugula & mixed Greens, Champagne-Vanilla Bean Vinaigrette, roasted Red Beets, sliced Strawberry, Goat Cheese crumbles, pickled Rhubarb, Marcona Almonds <sup>A, C</sup> 12

### Hot Smoked Salmon Salad

Arugula & Mixed Greens with 'Everything' Vinaigrette, Bagel Chips, Cherry Tomatoes, shaved Red Onion, fried Capers & Hard-boiled Egg <sup>A, B</sup> | 17

## ADD-ONS

Grilled Chicken Breast	6
Almond crusted Chicken Breast <sup>C</sup>	7
Shrimp Scampi	7
Seared Scottish Salmon*	9
4 oz. Beef Tenderloin Medallion*	17

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 Almonda & Cilantro <sup>A, C, D</sup> 9

### **Chicken & Lemongrass**

#### **Pot Stickers**

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

### **House-Cut Potato Chips**

Horseradish Sauce <sup>A</sup> 5

### **Edamame Hummus**

With Rice Crackers, Carrots, Cucumbers & Celery 9

### **Wisconsin Cheese Curds**

Ranch 9

### **Smoked Chicken Wings**

Humming, Singing, Screaming, Kalbi Sauce, Honey BBQ, Korean BBQ or Dry <sup>A</sup>  
(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 <sup>B</sup>**

(half) 5 (full) 10

### **Iceberg Wedge <sup>A</sup>**

(half) 5 (full) 10

### **Fresh Fruit Plate <sup>A</sup>**

(half) 6 (full) 11

### **Maytag Salad <sup>A, C</sup>**

(half) 6 (full) 11

### **Caesar Salad**

(half) 5 (full) 10

### **Italian Salad <sup>A</sup>**

(half) 6 (full) 11

### **Fischer Salad <sup>A, B</sup>**

(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

### Country Club Panini

Ham, Turkey, Bacon, Swiss & Cheddar, pressed on a Ciabatta Roll with Mustard-Dill Aioli 11

### 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

### Cod Sandwich

Lightly breaded & served on Brioche, with Sauce Gribiche, Pickles, Lettuce 14

### 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 12.5

### 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, Pepperjack Cheese, Lettuce, Tomato & Red Onion 12

### Iowa Beer-Becue Pulled Pork

Millstream Barbecue Sauce, smoked Pork Shoulder, Brioche Bun, House Pickles & IPA Slaw 12

### Beyond™ Burger

plants Sesame Bun, Avocado, Lettuce, Tomato, pickled Onion <sup>B, D</sup> 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 12.5 | Petite 9

*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*

available at lunch & dinner

## *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  
Peperjack

*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 <sup>A</sup>  
Fries <sup>A</sup>  
Sweet Potato Tots  
Cottage Cheese  
Seasonal Fruit <sup>A,D</sup>  
Coleslaw <sup>A</sup>  
Cup Soup of Day

Premium Sides +2  
Asian Brussel Sprouts <sup>A,C,D</sup>  
Onion Rings  
Mac & Cheese  
Steamed Asparagus <sup>A</sup>  
Cheese Curds  
House <sup>B</sup> or Caesar Salad  
Steamed Broccoli

*available at lunch & dinner*

## *Desserts*

### **House-Made Cookies**

Chocolate Chip, Sugar, Oatmeal Raisin,  
or White Chocolate Macadamia Nut <sup>c</sup> | 1.5

Ask about our most current dessert menu for more options

*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 dinner only*

## *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 <sup>A,D</sup> 19

### **14 oz NY Prime Strip Steak\***

Iowa raised Angus Beef, Garlic-Parmesan Potato Wedges, grilled Asparagus & local Mushrooms <sup>A,44</sup>

### **Prime Beef Tenderloin\***

Au Gratin Potatoes, local Vegetables, house Steak Seasoning, Garlic-Herb Butter <sup>A</sup> 5 ounce 33 8 ounce 45

### **Airline Chicken Breast**

Stuffed with Chicken Sausage, served with Green Beans & Almond Granola, roasted Baby Potatoes with Spring Herbs, pickled Ramps & Ramp Pesto <sup>A,B</sup> 25

### **Smoked Duck Breast\***

Duck Breast, fried Wonton of confit Thigh with Blackberry, Artichoke Puree, Honey glazed Carrots, Greens 29

### **Tomahawk Pork Chop\***

Heirloom Pork raised on Iowa farms. Apple Relish, confit of Spring Potatoes, wilted Greens, Mustard Bechamel <sup>A</sup> 24

### **Shrimp Scampi Carbonara**

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

### **Pan Seared Black Cod**

Roasted Asparagus, Morels, Spring Onion Lemon Emulsion, wilted Greens, Quinoa-Rice Pilaf <sup>A,B</sup> 25

### **Lamb Entrée\***

Pistachio-Apricot Chutney, Seasonal Vegetables & roasted Potatoes 35

### **Prime Ribeye\***

14 oz premier quality Iowa Beef, Au Gratin Potatoes, Horseradish Sauce, local Vegetables, Truffle-Leek Butter <sup>A</sup> 42

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

## *Kids' Menu*

grilled cheese sandwich | 4  
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

