



S O U P & S A L A D S

SEASONAL SOUP OF THE DAY MP

CLASSIC CAESAR SALAD..... 9/12 garlic croutons, parmesan (add anchovies 2)	CHERRY & PISTACHIO 16 baby gem lettuce, fresh burrata, red wine cherries, fresh herbs, pistachios, buttermilk pistachio dressing	SIMPLE MIXED GREENS SALAD..... 9/12 cherry tomatoes, red onions, cucumbers, balsamic vinaigrette
HEIRLOOM TOMATO SALAD 13 torn burrata, fresh tarragon, stone fruit relish, EVOO, aged cherry balsamic		COUNTRY SALAD 12 frisee, buttermilk blue cheese, candied garlic, bacon lardons, balsamic vinaigrette

ADD ON PROTEINS

french cut chicken breast12	wild isles salmon 12	CI signature crab cake 14	jumbo shrimp14	sliced filet mignon14
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SNACKS & APPETIZERS

“BURNT ENDS” BRISKET BITES 13 potato salad, buttermilk biscuit crumble	HOUSE MADE TOASTED RICOTTA GNOCCHI 13 cherry tomato sugo, Sicilian pistachio pesto
CHEESESTEAK SPRING ROLLS 13 spicy smoky ketchup	ARROGANT CAULIFLOWER 13 blue cheese dressing, tomato, cucumber & celery
HUMMUS 12 tomato, cucumber and parsley salad, olives, roasted peppers, pita	CRISPY CALAMARI 13 lemon garlic aioli, tomato fondue, sweet & hot pepper relish
ROASTED SOY BEANS 9 cracked black pepper, sea salt	HOUSE BAKED FOCACCIA BREAD 9 sweet garlic & sun-dried tomato whipped ricotta, pistachio pesto
BLT DEVEILED EGGS 9 bacon crumbles, roasted tomatoes, iceberg aioli	GRANDMA'S PIEROGIES 13 pork belly, caramelized onions, loaded sour cream, cave aged cheddar
BAJA SHRIMP TACOS 12 avocado mousse, creamy slaw, chipotle crema, pico de gallo	FIRECRACKER TUNA ROLL 14 tempura fried, spicy mayo, soy reduction, wasabi & ginger
GYRO SPICE OCTOPUS 16 greek village salad with tomato, cucumber, olives, peppers & onion, whipped feta, pepperoncini, red wine vinaigrette	

ARTISANAL MEAT & CHEESE BOARDS

served with seasonal accompaniments

3 MEATS 16 / 3 CHEESES 16 / ALL 630	
MEATS	CHEESES
<i>bresaola ~ pickled seasonal vegetables</i>	<i>delice de bourgogne ~ wild blueberry compote</i>
<i>spicy soppressata ~ garlic & vinegar peppers</i>	<i>beemster XO ~ apple grain mustard</i>
<i>prosciutto ~ cornichons</i>	<i>stilton blue ~ candied walnuts</i>

RAW BAR

served with proper accompaniments

CRAB COCKTAIL 21
"DIRTY" PEEL & EAT SHRIMP 14
OYSTERS ON THE 1/2 SHELL MP
SHRIMP COCKTAIL 16
SHRIMP & CRAB COCKTAIL 22

SANDWICHES

Served on brioche bun. Includes a choice of:
house cut fries, chips, or petite green salad

CRAB CAKE SANDWICH 18 broiled CI crab cake, lettuce, tomato, pickle, classic tartar	TRADITIONAL 16 red sauce, shredded fresh mozzarella (add pepperoni ...2)	KENNETT..... 16 herb cheese, local mushrooms, caramelized onions, arugula, dry aged goat cheese	MARGHERITA..... 16 red sauce, roasted tomatoes, fresh mozzarella, basil oil
FILET MIGNON SANDWICH 18 caramelized onions, provolone cheese, hot peppers	DIABOLO 18 red sauce, shredded & fresh mozzarella spicy soppressata, pepperoni, hot capicola, chili flakes	SUMMER PIE ... 16 white sauce, tomatoes, sweet corn & roasted jalapeno, pistachio pesto	
LOADED SMASH* BURGER 18 two 4oz patties, cooper sharp American cheese, bacon jam, fried onions, lettuce, tomato, pickle **no temp -- cooked thru	SWEET ITALIAN SAUSAGE & MEATBALL ... 18 red sauce, mozzarella, provolone, garlic spinach		

E N T R E E S

SHELLFISH COBB 34 1/2 chilled lobster, jumbo shrimp, lump crab, chopped greens, egg, bacon, avocado, cucumbers, tomatoes, radish, red onions, green beans, horseradish spiked 1000 island dressing	CI CRAB CAKES 36 crabby creamed corn, old bay potatoes & asparagus
STEAK FRITTE “SPRING EDITION” 41 NY Strip, asparagus frites with truffle & parm, truffle butter, button mushrooms, demi	LOBSTER RISOTTO 30 poached half lobster, sweet corn, roasted tomato & shrimp risotto, creamy shellfish nage
FLYIN’ HAWAIIAN PORK CHOP..... 29 macadamia & Kona coffee marinated Cowboy Cut pork chop, gingered Okinawan sweet potato puree, bacon jam brussels, pineapple-poblano relish, maple-coffee pork jus	CHICKEN PARM “DI LUSSO” 29 italian style cutlet, blistered tomatoes, burrata, vodka sauce, fried ravioli, parm, basil oil & aged balsamic glaze
RAINBOW TROUT “OSCAR” 29 fingerling, leek, asparagus & crab hash, creamy shellfish nage, brown butter hollandaise	PAN SEARED JAIL ISLAND SALMON 29 summer succotash, sweet corn broth, roasted corn relish
8OZ CENTER CUT FILET MIGNON 43 sweet potato, poblano & brisket hash, asparagus, BBQ demi	MAPLE, BOURBON & BLACK PEPPER BEEF SHORT RIB 39 smoked cheddar & broccoli, mesquite spiced campfire potatoes
	STEAK HOUSE DELUXE 35 twin petite filet medallions, hearts of gem salad with cucumbers, tomato, red onion, blue cheese dressing & crumbles, potato wedges, pork belly "croutons", crispy onion petals

SIDES

FRENCH FRIES 6 twice cooked house cut Idaho potatoes	SWEET POTATO FRIES 7 lemon-garlic aioli
ASPARAGUS 9 brown butter emulsion & melted leeks	CAESAR BROCCOLI 9 roasted broccoli, garlic-anchovy emulsion, parmesan, spicy bread crumbs
CRISPY ASIAN BRUSSELS SPROUTS 12 sweet soy-chili glaze, sesame seeds, crispy shallots, peanuts & scallions	
SHRIMP & PINEAPPLE FRIED RICE 14 shiitake mushrooms, edamame, coconut curry, tempura green beans	

BEVERAGES

we offer complimentary chilled filtered water

PELLEGRINO SPARKLING WATER 1 liter ... 7	ACQUA PANNA NATURL WATER 1 liter 7
FOUNTAIN DRINKS..... 3 Coca Cola, Diet Coke, Sprite, Ginger ale, Club Soda, Tonic,	SPECIALTY SODAS, JUICES, MILK Gosling Ginger Beer 5 Craft Root Beer 5 Apple ~ Grapefruit ~ Orange ~ Tomato ~ Pineapple .. 4 Lemonade, Cranberry, Unsweetened Iced Tea ... 4 Whole Milk or Chocolate Milk 3

Please alert your server of any food allergies as all ingredients are not listed on our menu. The majority of our menu items can be modified gluten free, please check with your server. If you have any severe allergies, we will try our best to accommodate, but can not guarantee cross cantamination and advise to eat at your own risk. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. 20% service charge is added to all parties of six or more.

CI SIGNATURE CRAFT COCKTAILS

TITO'S TEXAS MULE 14

Tito's Vodka, lime juice, simple syrup, Gosling ginger beer
mule mug not included with price

HONEY-PEAR SPRITZ MARTINI 14

Organic pear infused vodka, housemade honey simple, elderflower liqueur, topped with prosecco

PEACH BOURBON “PALMER” 14

Country Smooth Peach Sweet Tea Bourbon, unsweetened iced tea & lemonade

BLUSHING LADY MARTINI 14

Grapefruit vodka, Cointreau, fresh grapefruit, lemon juice

CI CLASSIC MANHATTAN 14

Four Roses Kentucky bourbon, Martini & Rossi Sweet Vermouth, Angostura Bitters, Amarena Cherry

LAVENDER BEE'S KNEES MARTINI 14

Empress Organic Gin, honey simple syrup, lemon juice

KENTUCKY MULE 14

Country Smooth Ginger & Lime Bourbon, fresh lime juice & ginger beer

AGAVE MARGARITA 12

blanco tequila, triple sec, lime juice
add GM floater 2

SUMMER RUM PUNCH 10

Bacardi Rum, pineapple, guava, OJ & fresh lemon juice

WATERMELON-BASIL SMASH 12

watermelon & basil infused vodka, fresh lemon, splash of simple & club

BERRY TEQUILA ‘TINI 14

blanco tequila, strawberry simple, triple sec & fresh lemon

CHOICE OF CRUSH 12

Grapefruit, Mandarin, or Watermelon Vodka, fresh juice, splash of sprite

CI SIGNATURE SEASONAL SANGRIA 10

see server for today’s selection

HOUSE WINES

WHITE WINES

ROSE & SPARKLING WINES

CHANDON BRUT & SPARKLING ROSE 187ML 14

SANTOLA VINHO VERDE ROSE, PORTUGAL 10/40

aromas and flavors of fresh strawberry, pomegranate and orange zest with a pleasantly light spritz

TWO BIRDS ONE STONE ROSE, FRANCE...12/48

*Organic/Biodynamically Farmed. Grenache-Syrah-Cinsault
fruit-forward with touches of green apple, orange and strawberry.

ON TAP WINES

LA VITE VIVISSIMO PROSECCO, ITALY.... 9

light delicate bubbles, hints of green and golden apples, white peach & citrus

SCARPETTA FRICO BIANCO, ITALY.... 9

Aromas of apple with zesty white grapefruit flavors.

BREAD & BUTTER CHARDONNAY (OAKED), CA 12/48

Rich notes of creme brulee, vanilla bean, and tropical fruits, balanced acidity

RAPAURA SPRINGS SAUVIGNON BLANC, MARLBOROUGH, NZ....12/48

Tropical notes of guava and passion fruit that mingle with juicy flavors of apple, citrus and peach

ST. SUPERY SAUVIGNON BLANC, NAPA, CA....16/64

93 pt ~ Hints of citrus zip, flavors of lemon, lime, yellow grapefruit, and lime zest.

LONE BIRCH RIESLING, YAKIMA VALLEY, WA....11/44

Delicate perfumed bouquet on nose. Light bodied with flavors of white peach & pear

PROTEA CHENIN BLANC, SOUTH AFRICA....10/40

Pale lemon in color, fresh & crisp with hints of pear, citrus and honeysuckle

RED WINES

DECOY BY DUCKHORN RED BLEND, SONOMA, CA 14/56

Merlot, Cabernet Sauvignon, Petite Sirah, Cabernet Franc
Notes of blueberry, blackberry, and sweet rhubarb with hints of caramel & toasty oak.

CONUNDRUM RED BLEND, CA 12/48

Petite Sirah, Zinfandel & Cabernet Sauvignon blend. Rich dark red with notes of ripe berries & plums with a wisp of smokiness and chocolate cherries

GEARBOX PINOT NOIR, CA 10/40

Notes of fresh strawberries, wild raspberries, and spicy cherry cola.

HONORO VERA TEMPRANILLO, RIOJA, SPAIN 10/40

Bright acidity, integrated tannins, a spicy finish.
Delicate yet expressive, with ripe plum and fig flavors.

CASA DE CAMPO MALBEC, MENDOZA, ARGENTINA 10/40

Deep ruby red with aromas of watermelon & cherry. Light to medium body with balanced tannins.

CATACLYSM CABERNET SAUVIGNON, WA 12/48

Raspberry tart, tangerine zest and herb aromas jump out of the glass. Behind them are notes of dried herbs and rose hips. The flavors are tangy and fruit-forward.

JUGGERNAUT HILLSIDE CABERNET SAUVIGNON, CA 15/60

French oak transforms intense mountain fruit into a wine with uncommon richness. Rich aromas of black currant, cherry, and cassis with hints of vanilla and cedar.

WEST MOUNT PINOT NOIR, WILLAMETTE VALLEY, OR 14/56

Aromas of cherry cola, black coffee, and cranberry tart combine with earthy notes that harmonize with classic flavors of black cherry and red berry.

ZENATO “ALANERA” ROSSO, VERONA, ITALY 13/52

Ruby colored cherries, prunes and sweet spices with hints of coffee and tobacco.

GLADIATORS CYCLES MERLOT, CENTRAL COAST, CA.... 10/40

Raspberry, cherry, and vanilla oak flavors with a soft and supple finish.

LOW - ZERO PROOF* BEERS

ATHLETIC BREWING CO..7

non-alcoholic -
see server for featured beers

BUCKLER PALE ALE ... 5

*low alcohol < .05%

SAM ADAMS N/A..7

Just the Haze IPA

CUCUMBER MINT COOLER.. 10

muddled mint & cucumber,
fresh citrus & simple, club soda

N/A APEROL SPRITZ ... 12

mionetto alcohol free aperitivo,
fresh lemon & topped with club soda

BUZZKILL WINES 12

Sparkling Blanc de Blanc,
Sauvignon Blanc,
Cabernet Sauvignon

DRAFT BEER

MILLER LITE 5

DOWN EAST CIDER (SEASONAL) *GF ...7

STELLA ARTOIS 7

LAGUNITAS IPA 7

DOGFISH HEAD (SEASONAL) ... MP

SAM ADAMS (SEASONAL) 7

CAPE MAY (SEASONAL) MP

21ST AMENDMENT (SEASONAL) MP

DOMESTIC & IMPORT BOTTLES

AMSTEL LIGHT 5

BUDWEISER 4

COORS LIGHT4

CORONA EXTRA 5

CORONA LIGHT 5

HEINEKEN 5

MICHELOB ULTRA 4

YUENGLING LAGER 4

STELLA ARTOIS 7

CRAFT BREWS & BOTTLES

ANGRY ORCHARD CRISP APPLE (GLUTEN FREE) 6

BELLS TWO HEARTED IPA7 BLUE MOON..... 6

BIG OYSTER BREWING CO. -SEE SERVER.....MP

DOGFISH 60 MINUTE IPA7 DOGFISH 90 MINUTE IPA..... 9

FIDDLEHEAD IPA 7 FOUNDERS BREAKFAST STOUT 9

GUINNESS STOUT ...7 NEW BELGIUM FAT TIRE 6

LAGUNITAS: IPA...7 LIL SUMPIN’S SUMPIN ALE ..8

NOT YOUR FATHER’S ROOT BEER.. 6 OSKAR BLUES DALE’S PALE ALE ...7

SIERRA NEVADA PALE ALE ...6 VICTORY GOLDEN MONKEY 9

BOURBON & WHISKEY

ANGEL'S ENVY ... 15 BASIL HAYDEN ... 15

BLANTON'S ... 20 BUFFALO TRACE ... 15

BULLEIT: BOURBON/RYE ... 12

ELIJAH CRAIG: SMALL BATCH..12

FOUR ROSES ...10 SINGLE BARREL ... 25

HIGH WEST: BOURBON/RYE .. 12

HIGH WEST: CAMPFIRE BOURBON.. 18/ RENDEZVOUS RYE.. 18

MAKER'S MARK ... 12 KNOB CREEK: BOURBON/RYE ... 12

MICHTER'S: SMALL BATCH..14 SOURMASH..14 US1 RYE..14

SAZERAC RYE ... 15 WOODFORD RESERVE ... 14

WHISTLEPIG 6YR: BOURBON ... 16 6YR RYE... 16

CANADIAN CLUB ... 8 CROWN ROYAL ... 10

JACK DANIELS: ... 11 ... BONDED ... 13

EVAN WILLIAMS: CHERRY/PEACH/APPLE ... 8

FIREBALL ... 9 JAMESONS IRISH WHISKEY ... 12

SAGAMORE RYE WHISKEY .. 11

SEAGRAMS: SEVEN ... 8 VO ... 8

SKREWBALL PEANUT BUTTER ... 10

TULLAMORE DEW ... 12 WIGLE WHEAT WHISKE ... 11

SCOTCH

BALVENIE 12 YR ... 16 CHIVAS REGAL 12 YR ... 14

BRUICHLADDICH CLASSIC LADDIE ... 16

DEWARS WHITE LABEL ... 9

JOHNNIE WALKER: RED ..10 BLACK ..14 RYE ..12

GLENLIVET: 12 YR ... 16 FOUNDERS ... 14

GLENMORANGIE: QUINTA RUBAN ... 16 10YR ... 14

HIGHLAND PARK 12 YR ... 16 LAPHROAIG 10 YR ... 16

TEQUILA

CASAMIGOS: ANEJO .. 22 BLANCO .. 16

CRISTOLINO REPOSADO .. 20 REPOSADO ...20

CASA NOBLE: BLANCO .. 14 REPOSADO .. 16

CAZADORES: BLANCO .. 14 REPOSADO .. 16

DON JULIO: ANEJO .. 18 BLANCO .. 14 REPOSADO ..16

DON JULIO 1942 ... 45 ROSADO ... 30 ALMA MIEL.. 25

LUNAZUL BLANCO ... 10 MI CAMPO REPOSADO ... 10

PATRON: ANEJO .. 18 BLANCO .. 14 REPOSADO ..16

TEREMANA: ANEJO .. 16 BLANCO .. 12 REPOSADO .. 14

VODKA

ABSOLUT ... 10 BELVEDERE ... 12

GREY GOOSE ... 12

KETEL ONE / CITRON ... 12

ROCK TOWN ... 9 STATESIDE ... 10

TITO'S ... 10 WILD ROOTS ... 10

GIN

AVIATION ... 11 BEEFEATER ... 10

EMPRESS .. 12 BOMBAY SAPPHIRE ... 12

ROKU JAPANESE GIN ... 14

BLUECOAT ... 10 HENDRICK’S ... 14

NOLET ... 11 TANQUERAY ...10

RUM

BACARDI LIGHT ... 9 BACARDI 4YR ... 10

CAPTAIN MORGAN SPICED RUM ... 9

MALIBU ... 8 MOUNT GAY ... 8

MYER’S DARK RUM ... 9

PYRAT ...9