



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 breast8	wild isles salmon 10	CI signature crab cake 12	jumbo shrimp12	sliced filet mignon12
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SNACKS & APPETIZERS

“BURNT ENDS” BRISKET BITES 13 potato salad, buttermilk biscuit crumble	HOUSE MADE 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 11 tomato, cucumber and parsley salad, olives, roasted peppers, pita	CRISPY CALAMARI 14 lemon garlic aioli, tomato fondue, sweet & hot pepper relish
ROASTED SOY BEANS 8 cracked black pepper, sea salt	HOUSE BAKED FOCACCIA BREAD 8 sweet garlic & sun-dried tomato whipped ricotta, pistachio pesto
BLT DEVEILED EGGS 8 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 17 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
bresaola ~ pickled seasonal vegetables spicy soppressata ~ garlic & vinegar peppers prosciutto ~ cornichons	delice de bourgogne ~ peaches preserve beemster XO ~ apple grain mustard stilton blue ~ candied walnuts

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 15 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		

BRICK OVEN PIZZAS

Each pie is hand tossed & baked in our 840 degree oven.

E N T R E E S

SHELLFISH COBB 32 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 33 crabby creamed corn, old bay potatoes & asparagus
SUMMER COOKOUT ENTRECOTE 36 Allen Brothers rib steak, Marian’s marinade, campfire potatoes with onions & buttered corn off the cob	LOBSTER “ELOTES” 34 chili-lime poached half lobster, street corn off the cob with shrimp, cotija & chipotle crema, spicy crab quesadilla, pico de gallo, rajas, avocado mousse
BBQ SPICED COWBOY CUT PORK CHOP.... 29 aged cheddar mac & cheese, bacon jam brussels sprouts	CHICKEN PARM “DI LUSSO” 29 italian style cutlet, blistered tomatoes, burrata, vodka sauce, fried ravioli, parm, basil oil & aged balsamic glaze
SLAPPIN’ BLACKENDED TROUT 29 dirty cornbread stuffing with andouille, bacon & charred peppers, hot, sweet and smokey greens, creole mustard sauce	PAN SEARED JAIL ISLAND SALMON 30 local corn, caramelized fennel and roasted tomato risotto, sweet corn cream, shaved fennel salad
8OZ CENTER CUT FILET MIGNON 41 local corn, tomato, asparagus and bleu cheese salad, beef fat fingerling potatoes, red wine reduction	MAPLE, BOURBON & BLACK PEPPER BEEF SHORT RIB 39 aged cheddar & broccoli, classic potato picnic salad
	STEAK HOUSE DELUXE 34 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
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

Peach Bourbon, splash of simple, 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

Four Roses 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

WINDSTORM 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	SAM ADAMS N/A..7
non-alcoholic - see server for featured beers	Just the Haze IPA

ZERO PROOF COCKTAILS & WINES

CUCUMBER MINT COOLER.. 10	N/A APEROL SPRITZ ... 12	NON-ALCHOLIC WINES 12
muddled mint & cucumber, fresh citrus & simple, club soda	mionetto alcohol free aperitivo, fresh lemon & topped with club soda	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 & BH TOAST ... 15
BLANTON'S .. 20/GOLD EDITION .. 50	BOOKER’S NOÉ ..40
BULLEIT: BOURBON/RYE .. 12	BUFFALO TRACE ... 15
EAGLE RARE .. 14	ELIJAH CRAIG: SMALL BATCH .. 12
FOUR ROSES ... 12	SINGLE BARREL ... 22
JEFFERSON BOURBON: 20	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	RABBIT HOLE BOURBON .. 14
SAZERAC RYE ... 15	STAGG JR BARREL PROOF .. 18
WOODFORD RESERVE ... 14	WELLER: 12 YR .. 16/
FULL PROOF .. 18	WHISTLEPIG: 6YR BOURBON ... 16
6YR RYE... 16	

CANADIAN CLUB ... 8	CROWN ROYAL ... 12
JACK DANIELS: ... 12	BONDED ... 13
EVAN WILLIAMS: CHERRY/PEACH/APPLE ... 9	FIREBALL ... 9
JAMESONS IRISH WHISKEY ... 12	SAGAMORE RYE WHISKEY .. 11
SEAGRAMS: SEVEN ... 8	VO ... 8
SKREWBALL PEANUT BUTTER ... 12	TULLAMORE DEW ... 12
WIGLE WHEAT WHISKEY ... 10	

SCOTCH

BALVENIE 12 YR ... 16	CHIVAS REGAL 12 YR ... 12
BRUICHLADDICH CLASSIC LADDIE ... 16	DEWARS WHITE LABEL ... 10
MCCLELLAND ... 10	JOHNNIE WALKER: RED .. 10
BLACK .. 14	RYE ..12
GLENLIVET: 12 YR ... 18	FOUNDERS ... 14
GLENMORANGIE: QUINTA RUBAN ... 16	10YR ... 14
HIGHLAND PARK 12 YR ... 16	LAPHROAIG 10 YR ... 16
MACALLAN 12 YR ...20	

TEQUILA

CASAMIGOS: ANEJO .. 22	BLANCO .. 16
CASAMIGOS: CRISTOLINO REPOSADO .. 20	REPOSADO ...20
CASA NOBLE: BLANCO .. 12	REPOSADO .. 16
CAZADORES: BLANCO .. 14	REPOSADO .. 16
DON JULIO: ANEJO ... 20	BLANCO ... 16
REPOSADO .. 18	DON JULIO 1942 ... 45
ROSADO ... 30	ALMA MIEL.. 25
MI CAMPO REPOSADO ... 10	DEL MIGUEY MEZCAL ... 12
REAL DEL VALLE BLANCO ... 10	REAL DEL VALLE REPOSADO ... 12
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	