

SOUP & SALADS

SEASONAL SOUP OF THE DAY MP

NOT SO “CLASSIC” CAESAR ... 9/13

baby kale, romaine, ruby endive,
caesar dressing, parmesan garlic bread crumbs

SALT ROASTED GOLDEN BEETS ... 13

horseradish, beet & brie cream, pickled strawberries,
arugula, honey roasted almonds

CHERRY & PISTACHIO 16

baby gem lettuce, fresh burrata, red wine cherries,
fresh herbs, pistachios, buttermilk pistachio dressing

LIL’ GEM WEDGE SALAD 14

tomato, cucumber, red onion, bacon, blue cheese crumbles
choice of blue cheese, 1000 island, or 50/50 dressing

ADD ON PROTEINS

french cut chicken breast8 wild isles salmon 10 CI signature crab cake 14 jumbo shrimp12 sliced filet mignon14

SNACKS & APPETIZERS

“BURNT ENDS” BRISKET BITES 13

potato salad, buttermilk biscuit crumble

CHEESESTEAK SPRING ROLLS 15

spicy smoky ketchup

HUMMUS 12

tomato, cucumber and parsley salad, olives, roasted peppers, pita

ROASTED SOY BEANS 9

cracked black pepper, sea salt

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

MEAT & CHEESE COMPOSITIONS

PROSCIUTTO & PEACHES... 18

local heirloom prosciutto, roasted peaches,
Point Reyes Bay blue cheese, arugula,
candied walnuts, fig-balsamic reduction

BLUE & “BRIE” 16

Point Reyes Bay blue, Delice de Bourgogne,
honey comb, blackberry jam,
pickled strawberries

THE “ITALIAN” 18

soppressata, spicy coppa, aged salami, hoagie panzanella with focaccia croutons,
tomatoes, shredded lettuce, aged provolone, fresh mozzarella & pepper relish

HOUSE MADE RICOTTA GNOCCHI 15

cherry tomato sugo, Sicilian pistachio pesto

ARROGANT CAULIFLOWER 14

blue cheese dressing, tomato, cucumber & celery

BLISTERED SUGAR SNAPS 11

cucumber & dill whipped feta, pistachio baklava crumble, minted honey

BLT DEVEILED EGGS 8

bacon crumbles, roasted tomatoes, iceberg aioli

CRISPY CALAMARI 15

lemon garlic aioli, tomato fondue, sweet & hot pepper relish

GRANDMA'S PIEROGIES 14

pork belly, caramelized onions, loaded sour cream, cave aged cheddar

HOUSE BAKED FOCACCIA BREAD 9

sweet garlic & sun-dried tomato whipped ricotta, pistachio pesto

RAW BAR

served with proper accompaniments

CRAB COCKTAIL 24

"DIRTY" PEEL & EAT SHRIMP 15

OYSTERS ON THE 1/2 SHELL 18

SHRIMP COCKTAIL 18

SHRIMP & CRAB COCKTAIL 23

BRICK OVEN PIZZAS

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

TRADITIONAL 15

red sauce, shredded fresh mozzarella
(add pepperoni ...2)

KENNETT..... 17

herb cheese, local mushrooms,
caramelized onions, arugula,
dry aged goat cheese

MARGHERITA..... 16

red sauce, roasted tomatoes,
fresh mozzarella, basil oil

DIABOLO 18

red sauce, shredded & fresh mozzarella spicy
soppressata, pepperoni, hot capicola, chili flakes

PIZZA PRIMAVERA ... 17

white pie, roasted garlic, shaved asparagus,
roasted tomatoes, mushrooms, melted leeks, pistachio pesto

SWEET ITALIAN SAUSAGE & MEATBALL ... 18

red sauce, mozzarella, provolone, garlic spinach

ENTREES

SHELLFISH COBB 33

1/2 chilled lobster, jumbo shrimp, lump crab, mixed greens,
egg, bacon, avocado, cucumbers, tomatoes, radish, red onions,
green beans, horseradish spiked 1000 island dressing

STEAK FRITTES 43

Center cut New York strip, truffle parmesan fries,
wild mushroom ragout, truffle butter

“FLYING HAWAIIAN” PORK CHOP..... 32

Macadamia nut & coffee rubbed Cowboy Cut pork chop,
sweet potato puree, crispy bacon jam brussels,
pineapple-poblano chutney, pork jus

SLAPPIN’ BLACKENED TROUT 30

dirty cornbread stuffing with andouille, bacon & charred peppers,
hot, sweet and smokey greens, creole mustard sauce

7 OZ CENTER CUT FILET MIGNON 43

smoked brisket, red bliss, sweet potato and poblano hash,
sauteed sweet corn, beef demi

CI CRAB CAKES 37

crabby creamed corn, old bay fingerlings, asparagus

SHRIMP & LOBSTER FRIED RICE 35

shrimp, 1/2 lobster, edamame, shiitake mushroom, pineapple fried rice,
coconut curry , tempura fried green beans, sweet soy reduction

CHICKEN PARM “DI LUSSO” 30

italian style cutlet, blistered tomatoes, burrata, vodka sauce, fried ravioli, parm,
basil oil & aged balsamic glaze

PAN SEARED JAIL ISLAND SALMON 32

caramelized fennel, corn & tomato risotto, sweet corn cream

MAPLE, BOURBON & BLACK PEPPER BEEF SHORT RIB 42

dry rubbed and slow smoked for 18 hours, picnic potato salad & cheddar broccoli

STEAK HOUSE DELUXE 36

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 7

twice cooked house cut Idaho potatoes

SWEET POTATO FRIES 9

lemon-garlic aioli

CRISPY ASIAN BRUSSELS SPROUTS 12

sweet soy-chili glaze, sesame seeds, crispy shallots, peanuts & scallions

SHRIMP & PINEAPPLE FRIED RICE 15

shiitake mushrooms, edamame, coconut curry, tempura green beans

BEVERAGES

we offer complimentary chilled filtered water

PELLEGRINO

SPARKLING WATER 1 liter ... 7

FOUNTAIN DRINKS..... 3

Coca Cola, Diet Coke,
Sprite, Ginger Ale,
Club Soda, Tonic, Lemonade

ACQUA PANNA

NATURAL WATER 1 liter 7

SPECIALTY SODAS, JUICES, MILK

Gosling Ginger Beer 5 Craft Root Beer 5
Apple ~ Grapefruit ~ Orange ~ Tomato ~ Pineapple .. 4
Cranberry, Unsweetened Iced Tea ... 4
Whole Milk or Chocolate Milk 4

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 contamination 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

CI SUMMER BERRY MULE 14

Stateside vodka, lime juice, strawberry 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

CHERRY BOURBON FIZZ..... 12

Cherry Bourbon, lemon juice, honey simple, ginger beer

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

PASSIONFRUIT MARGARITA 14

Real del Valle Blanco Tequila, Chinola Passionfruit Liqueur, fresh lime juice & agave

SUMMER “NEW” FASHIONED 14

Four Roses Bourbon, spicy honey, angostura bitters, muddled orange & cherry

SMOKEY PALOMA..... 14

mezcal, fresh grapefruit juice, simple, Fever Tree grapefruit soda, tajin rim

RUM PUNCH 10

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

CRANBERRY GIMLET..... 12

Koval Cranberry Gin Liqueur, fresh lime & simple syrup

“FORT” COLLINS 12

Breckinridge gin, fresh lime, Fever Tree Yuzu-Lime soda

CI SIGNATURE SEASONAL SANGRIA 10

see server for today’s selection

HOUSE WINES

WHITE WINES

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

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

BOUCHAINE ESTATE CHARDONNAY, NAPA VALLEY, CA 16/64

Crisp apple with a touch of vanilla, ginger and butterscotch – a perfect union of bright acidity & rich flavor.

RAI VALLEY SAUVIGNON BLANC, MARLBOROUGH, NZ....12/48

Aromatic notes of lemon, passion fruit and honeydew melon. Lively palate of rich citrus, stone fruit.

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.

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 15/60

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

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

HEINEKEN ZERO..7
lager

SAM ADAMS N/A..7
Just the Haze IPA

N/A CHERRY SMASH.. 12
muddled cherries, guava & lime juice,
topped with ginger beer

N/A APEROL SPRITZ ... 12
mionetto alcohol free aperitivo,
fresh lemon & topped with club soda

NON-ALCHOLIC WINES 12
Sparkling Blanc de Blanc,
Sauvignon Blanc

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

DOMESTIC & IMPORT BOTTLES

AMSTELLIGHT 5

BUDWEISER 5

COORS LIGHT5

CORONA EXTRA 5

CORONA LIGHT 5

HEINEKEN 5

MICHELOB ULTRA 5

MODELO ESPECIAL ...6

YUENGLING LAGER 5

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 STOUT9

GUINNESS STOUT ...7 NEW BELGIUM FAT TIRE6

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 MONKEY9

BOURBON & WHISKEY

ANGEL’S ENVY ... 16 BASIL HAYDEN & BH TOAST ... 15
BLANTON’S .. 20/GOLD EDITION .. 40 BOOKER’S NOE ..30
BULLEIT: BOURBON/RYE .. 12 BUFFALO TRACE ... 16
ELIJAH CRAIG: SMALL BATCH ..12 FOUR ROSES ... 12
FOUR ROSES SINGLE BARREL ... 22 JEFFERSON BOURBON: 20
EH TAYLOR SM BATCH ... 16 HIGH WEST: BOURBON/RYE .. 12
HIGH WEST: CAMPFIRE BOURBON.. 18/RENDEZVOUS RYE.. 18
MAKER’S MARK ... 12 KNOB CREEK: BOURBON/RYE ... 12
MICTHER’S: SMALL BATCH ..14 SOURMASH ..14 US1 RYE ..14
RABBIT HOLE BOURBON ..15 SAZERAC RYE ...15
STONESTREET BOURBON ...16 TOKI SUNTORI WHISKY ...14
WOODFORD RESERVE ... 14

WHISTLEPIG: 6YR BOURBON ... 16 6YR RYE... 16 10YR...20
CANADIAN CLUB ... 8 CROWN ROYAL ... 12
JACK DANIELS: ... 12 ... BONDED ... 13
EVAN WILLIAMS: CHERRY/PEACH/APPLE ... 9 FIREBALL .. 9
JAMESONS IRISH WHISKEY.. 12 JAMESON BLACK BARREL .. 14
SAGAMORE RYE WHISKEY .. 11
SEAGRAMS: SEVEN ... 8 VO ... 8
SKREWBALL PEANUT BUTTER ... 12
TULLAMORE DEW ... 12

Liquor & Spirit pricing is based on single mixed drinks. There is an additional charge for rocks, doubles, and martini drinks. Please see your server with any questions.

SCOTCH

BALVENIE 12 YR ... 16 CHIVAS REGAL 12 YR ... 12
BRUICHLADDICH CLASSIC LADDIE ... 16
DEWARS WHITE LABEL ... 10 MACALLAN 12 YR ...22
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

TEQUILA

CASAMIGOS: ANEJO ..22 BLANCO ..16
CASAMIGOS: CRISTALINO REPOSADO ..20 REPOSADO ...20
CASA NOBLE: BLANCO ..12 REPOSADO ..16
CAZADORES: BLANCO .. 14 REPOSADO .. 16
ESPANITA LIME .. 12 DON FULANO BLANCO ..16
DON JULIO: ANEJO ..20 BLANCO .. 16 REPOSADO ..18
DON JULIO 1942 ... 45 ROSADO ... 30 ALMA MIEL.. 25
ILLEGAL JOVEN MEZCAL..15 400 CONEJOS MEZCAL ...12
REAL DEL VALLE BLANCO ... 12 REAL DEL VALLE REPOSADO ... 14
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
BOMBAY SAPPHIRE .. 12 BRECKENRIDGE .. 10
EMPRESS .. 14 ROKU JAPANESE GIN ... 12
BLUECOAT ... 10 HENDRICK’S ... 14
MALFI LIMON..9
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