



COUNTRY CLUB OF
Ocala
DINNER

STARTERS

FRENCH ONION SOUP | 12
Caramelized onions with thyme and sherry wine,
topped with Gruyère cheese |  upon request

BRAISED MEATBALLS | 12
Served with pomodoro sauce, fresh mozzarella,
fresh basil and pressed crostini

 HOT HONEY CALAMARI | 14
Tossed in a Thai chili sauce and
drizzled with wasabi aioli

 BACON WRAPPED SCALLOPS | 16
Served with a spiced bourbon and apple chutney

SESAME CRUSTED TUNA | 14
Served over seaweed salad, with wasabi aioli,
a sweet soy glaze and crispy wonton strips

CRAB STUFFED SHRIMP | 16
Oven baked with garlic butter, parsley and lemon

PAN-SEARED CRAB CAKES | 14
Served with roasted red pepper coulis
and basil crème fraîche

SPROUTS & CAULIFLOWER | 10  
Pan-roasted Brussels sprouts and cauliflower, served
with romesco sauce

GREENS

  CCO HOUSE SALAD 5 | 8
Mixed greens, grape tomatoes, pine nuts and shaved
Parmigiano-Reggiano, served with a basil vinaigrette

  WEDGE SALAD | 8
Iceberg lettuce, crispy pancetta, grape tomatoes,
blue cheese crumbles and creamy blue cheese dressing

CLASSIC CAESAR 5 | 8 
Crisp romaine and house-made parmesan croutons
with a creamy Caesar dressing

CLASSIC CAPRESE | 12  
Fresh mozzarella, vine ripe tomatoes, fresh basil,
olive oil and balsamic reduction

Add Chicken +8 | Shrimp +10 | Crab Cakes +10 | Salmon +12

 | Gluten Free

 | Vegetarian

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.

ENTRÉES

Served with side house salad or soup du jour

CRISPY CHICKEN | 26

Sautéed chicken served with a caper-lemon butter sauce, roasted garlic mashed potatoes and sautéed asparagus

FIORENTINA VEAL CHOP | 42

Herb basted veal chop served with roasted parmesan, truffle and parsley fingerling potatoes and lemon-thyme veal glaze

PORK CHOP | 32

Served with sweet potato casserole, bourbon-apple glaze and crispy Brussels sprouts with honey and truffle

CCO BURGER | 14

Topped with cheddar cheese, leaf lettuce, tomato, caramelized onion, smoked bacon and garlic aioli, served on a brioche bun |  upon request

SESAME CRUSTED SALMON | 30

Steamed sesame infused jasmine rice, sautéed asparagus, raspberry lemon and tarragon butter sauce

FRESH CATCH | 38

Chef's choice of fresh fish, served with lobster sauce, shrimp risotto and sautéed asparagus

FETTUCCINE ALFREDO | 20

Fettuccine pasta tossed in a creamy Alfredo or pomodoro sauce with peas and mushrooms |  upon request
Add Chicken +8 | Shrimp +10 | Scallops +12

PESTO & GOAT CHEESE RISOTTO | 24

Topped with sautéed wild mushrooms

BALSAMIC MUSHROOM FETTUCCINE | 24

Meatballs, fresh basil, and shaved parmesan in a balsamic mushroom cream sauce

STEAKS & CHOPS

6oz FILET 36 | 8oz FILET 44

8oz PORK CHOP 32 | 20oz BONE-IN RIBEYE 60

Add Hollandaise Sauce | Truffle Butter | Demi-Glace | Gorgonzola Crust

Make it an Oscar with crab meat, asparagus and hollandaise sauce +14

Add Grilled Shrimp or Scallops +14

SIDES

BAKED POTATO | TRUFFLE PARMESAN FRIES

ROASTED GARLIC MASHED POTATOES | SWEET POTATO CASSEROLE

SAUTÉED ASPARAGUS | SAUTÉED BABY CARROTS

BRUSSELS SPROUTS WITH PANCETTA

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