



Country Club Of  
**Ocala**


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DINNER


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STARTERS

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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


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GREENS

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  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.*

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## ENTRÉES

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*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

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## STEAKS & CHOPS

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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*

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## SIDES

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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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