



# COUNTRY CLUB OF OCALA

## THE PATIO

### STARTERS

#### ROASTED GARLIC HUMMUS <sup>V</sup> | 13

Served with grilled pita, feta cheese, and carrot sticks | <sup>V</sup> **GF** upon request

#### SALTED PRETZEL BITES | 10

Served with warm beer cheese sauce

#### BONELESS WINGS | 16

A dozen fried boneless wings, tossed in choice of Buffalo, BBQ or Thai Chili sauce, served with celery and blue cheese dressing

#### HOUSE-MADE CHICKEN TENDERS | 14

Served with ranch, honey mustard or BBQ sauce

#### BURGER SLIDERS | 14

Served with cheddar cheese and garlic aioli

#### CHICKEN WINGS <sup>GF</sup> | 20

A dozen crispy jumbo wings, tossed in choice of Buffalo, BBQ or Thai Chili sauce, served with celery and blue cheese dressing

#### WHITE JALAPEÑO QUESO | 12

Served with tri-color chips and pico de gallo

#### PAN-SEARED CRAB CAKES | 14

Served with rustic dijonaise and grilled lemon

#### MOZZARELLA STICKS | 10

Served with house-made pomodoro sauce

### GREENS

#### CLASSIC CAESAR | 14

Romaine lettuce, parmesan croutons, and shaved parmesan cheese, served with a creamy Caesar dressing

#### CCO SALAD <sup>GF</sup> | 12

Baby greens, grape tomatoes, toasted pine nuts and shaved parmesan, served with a basil vinaigrette

#### POKE SALAD | 18

Marinated raw ahi tuna, arugula, avocado, cucumbers, seaweed salad, baby tomatoes, edamame, crispy wontons, masgao, nori, soy vinaigrette and Sriracha aioli

#### COBB SALAD <sup>GF</sup> | 18

Baby greens, bacon, grilled chicken, avocado, Gorgonzola cheese, grape tomatoes, served with balsamic vinaigrette

#### STRAWBERRY SALAD | 14

Baby greens topped with sliced strawberries, Gorgonzola cheese, Mandarin oranges, and praline pecans, served with white balsamic vinaigrette

#### BURRATA CAPRESE <sup>VE GF</sup> | 14

Fresh burrata mozzarella, multi-color tomatoes, olive oil, balsamic reduction and fresh pesto

#### ITALIAN SALAD | 16

Romaine lettuce, salami, ham hot capicola, fresh mozzarella, tomatoes, red onions and marinated hearts of palms, served with Italian dressing and pesto

#### ADDITIONS

Tofu +4 | Chicken +6 | Shrimp +7 | Salmon +9

**VE-VEGITARTIAN**   **V-VEGAN**   **GF-GLUTEN-FREE**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies.

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# H A N D H E L D S

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Served with choice of side. Gluten free buns may be available.

## GRILLED HOT DOG | 12

Foot long Nathan hot dog, served on a toasted bun

## CCO BURGER | 16

Cheddar cheese, leaf lettuce, tomato, caramelized onions, garlic aioli and applewood smoked bacon, served on a brioche bun | **GF** upon request

## CCO REUBEN | 14

House-roasted corned beef brisket, Swiss cheese, sauerkraut and Thousand Island dressing

## JACKFRUIT PHILLY SANDWICH <sup>VE</sup> | 14

Seasoned sautéed jackfruit with peppers and onions, topped with Oaxaca cheese

## GRILLED SALMON BLT | 18

Lettuce, tomato, bacon and dijonnaise sauce, served on a grilled wheatberry bread

## LOBSTER ROLL | 18

Maine lobster salad, served on toasted sweet Hawaiian roll | **GF** upon request

## CHICKEN QUESADILLA | 13

Southwestern style pulled chicken or sliced roast beef with green onions and cheddar-jack cheese, served with pico de gallo and sour cream

## TURKEY AND BRIE | 14

Turkey, raspberry jam and brie cheese, served on a grilled wheatberry bread

## GREEK CHICKEN GYRO | 14

Marinated chicken or falafel, wrapped in pita bread with lettuce, tomatoes, onions, feta cheese and tzatziki sauce

## LUNCH COMBO | 12

Choose a half sandwich: chicken salad, egg salad or tuna salad, paired with a cup of soup or petite CCO Salad

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# E N T R É E S

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## POWER BOWL <sup>VE</sup> | 14

Roasted barbacoa cauliflower, quinoa, brown rice, black beans, fire roasted red pepper, cucumbers, pickled red onions, pico de gallo, feta cheese and guacamole, served with a Greek yogurt cilantro crema

## 6oz FILET MIGNON | 26

Grilled to perfection and served with Chef's choice of vegetables

### ADDITIONS

Tofu +5 | Chicken +8 | Shrimp +10  
Salmon +12 | Seasoned Jackfruit +6

### SIDES

Potato Salad | French Fries | Parmesan Truffle Fries | Sweet Potato Fries



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