

dinner at COUNTRY CLUB OF OCALA

STARTERS

PAN-SEARED SCALLOPS | 18

Pan-seared jumbo scallops served on a bed of butternut squash purée finished with a pomegranate beurre blanc and fried leek straws

POTATO LEEK BISQUE | 8

House-made and savory

BAKED BRUSCHETTA | 12

Fresh tomato bruschetta topped onto warm pressed crostini finished with melted mozzarella cheese and drizzled with a balsamic reduction

CHICKEN BACON RANCH CROQUETTES | 12

House-made hand-rolled croquettes lightly breaded, fried and served with ancho ranch

BUFFALO CAULIFLOWER | 10

Lightly battered and fried cauliflower tossed in Buffalo sauce, topped with Gorgonzola and green onions, served with ranch or blue cheese

SAUTÉED THAI EDAMAME | 10

Sautéed garlic, ginger and edamame served on a bed of sushi rice, finished with crispy wonton strips and Sriracha aioli

SPINACH ARTICHOKE DIP | 10

House-made creamy spinach artichoke dip topped with melted mozzarella and served with tricolor tortilla chips

AHI TUNA POKE WONTON CUPS | 18

Marinated ahi tuna, seaweed salad, masago and avocado served in crispy wonton cups with a mango purée

SHRIMP COCKTAIL | 14

Jumbo poached shrimp served with cocktail sauce

GREENS

CCO HOUSE SALAD 5 | 8

Tender greens, grape tomatoes, pine nuts and shaved Parmigiano-Reggiano, served with your choice of dressing

STEAK HOUSE WEDGE SALAD | 10

Iceberg wedge lettuce, grape tomatoes, green onions, Gorgonzola crumbles, pancetta and house-made croutons served with ancho ranch

CLASSIC CAESAR 5 | 8

Romaine tossed with Caesar dressing and topped with house-made croutons and shaved Parmigiano-Reggiano

NAPOLEON-STYLE CAPRESE SALAD | 14

Fresh mozzarella stacked on vine-ripe tomatoes, house-made basil pesto and finished with balsamic glaze

Add Tofu +5 | Chicken +8 | Shrimp +10 | Salmon +12



 | Gluten Free

 | Vegetarian

All pricing does not reflect tax or gratuity

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 house salad or soup du jour

CRISPY LEMON THYME CHICKEN | 26

House-breaded chicken breast with fresh thyme, lemon and Parmesan served with roasted garlic mashed potatoes and sautéed green beans finished with our lemon beurre blanc

STEAK FRITES | 38

14oz New York strip grilled and finished with a tarragon herb butter served with truffle Parmesan fries and demi-glace

TENDERLOIN MARSALA | 23

Sautéed beef tenderloin tips finished in a rich Marsala sauce served with garlic mashed potatoes and sautéed asparagus

MAPLE BOURBON-RUBBED

PORK RIBEYE | 32

Grilled 14oz pork ribeye rubbed with our maple bourbon spice blend served with a loaded sweet potato mash and sautéed Brussels sprouts, finished with a sweet bourbon reduction

CCO BURGER | 16

Topped with cheddar cheese, leaf lettuce, tomatoes, caramelized onions, smoked bacon and garlic aioli, served on a brioche bun

 upon request

MEDITERRANEAN RISOTTO | 30

Creamy roasted red pepper risotto with sautéed sun-dried tomatoes, mushrooms and red onion, topped with a blackened chicken breast and feta cheese, finished with balsamic reduction

STEAKS & CHOPS

Served with house salad or soup du jour and one side

6oz FILET 40 | 8oz FILET 48

14oz NEW YORK STRIP 38 | 14oz PORK RIBEYE 32

20oz BONE-IN RIBEYE 58

Add Sautéed Shrimp +10 | 6oz Cold Water Lobster Tail +22

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

Add Hollandaise Sauce, Tarragon Butter, Demi-Glace or Gorgonzola Crusted +2

ASK YOUR SERVER ABOUT
THE DESSERTS OF THE WEEK

PESTO FETTUCCINE ALFREDO | 26

Sautéed cherry tomatoes, onions and garlic finished in a creamy house-made pesto Alfredo, topped with a grilled chicken breast

BROWN BUTTER & SAGE BUTTERNUT

SQUASH RAVIOLI | 24

Tender butternut squash ravioli tossed with sautéed spinach, finished in brown butter and fresh sage

POLYNESIAN GRILLED SALMON | 34

Fresh grilled salmon served on a bed of island rice with sautéed broccolini, finished with our pineapple teriyaki sauce

PAN-SEARED MAHI MAHI | 40

Pan-seared wild caught mahi served with our savory sweet potato hash and sautéed green beans, finished with a citrus herb beurre blanc and fried leek straws

GRILLED BALSAMIC

PORTOBELLO MUSHROOMS | 24

Marinated portobello mushrooms grilled and served on herb basmati rice and topped with sautéed spinach, roasted red peppers and garlic, finished with balsamic glaze

SIDES

BAKED POTATO | SWEET POTATO MASH

SAUTÉED ASPARAGUS | SAUTÉED BROCCOLINI

TRUFFLE PARMESAN FRIES | SAUTÉED GREEN BEANS

ROASTED GARLIC MASHED POTATOES

PAN-FRIED BRUSSELS SPROUTS



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