

CK'S STEAKHOUSE

LOUNGE MENU

APPETIZERS

SOUP DU JOUR

Cup \$3.75
Bowl \$5.00

FIVE-ONION SOUP

\$5.50

MARYLAND JUMBO LUMP CRABCAKE

Chorizo and Potato Hash, Citrus Aioli

\$10.00

GRILLED CHICKEN QUESADILLA

Jalapeno Tortilla, Cheddar, Jack Cheese, Peppers & Onions

\$8.50

WINGS "YOUR WAY"

Served Hot, Mild or Barbeque

\$7.50

BRUSCHETTA

Fresh Mozzarella, Tomato Basil Salsa, Grilled Tuscan Bread

\$7.00

CHILLED GULF SHRIMP COCKTAIL

Horseradish Cocktail Sauce

\$11.50

FRIED CALAMARI

Tossed in Rice Flour and Sesame, Thai Chili Sauce

\$8.50

CHICKEN PAPRIKASH CREPES

Chive Sour Cream

\$8.00

SALADS

POINT REYES SALAD

Mixed Lettuces with Apple Raisin Chutney, Spiced Pecans, Point Reyes Bleu Cheese, Maple Balsamic Vinaigrette

\$6.50

CAESAR SALAD

WITH GRILLED CHICKEN

WITH GRILLED SALMON

WITH GRILLED STEAK

\$6.50

\$9.50

\$11.50

\$13.50

MEDITERRANEAN CHICKEN CHOPPED SALAD

Feta Cheese, Cucumber, Tomato, Sweet Peppers, Kalamata Olives and Lemon-Sherry Vinaigrette

\$10.50

ESCAROLE SALAD

Applewood Smoked Bacon, Fresh Mozzarella, Tomato and Red Wine Vinaigrette

\$6.50

SIDE DISHES

CK'S SIGNATURE MASHED POTATOES

White Cheddar and Black Truffle

\$6.50

POTATO PANCAKES

Sour Cream & Chives

\$5.00

GRILLED ASPARAGUS

\$6.50

CARAMELIZED BRUSSEL SPROUTS

With Bacon and Shallots

\$6.50

SAUTEED MUSHROOMS

\$6.00

THREE CHEESE CREAMED SPINACH

With Swiss, Parmesan and Middlefield Brick Goat Cheese

\$5.50

SANDWICHES

All Sandwiches Served with a Choice of Steak Fries, Pasta Salad, Fresh Fruit or Onion Rings

CK'S ANGUS BURGER

American, Provolone, Cheddar or Swiss Cheese, Sauteed Mushrooms or Onions

\$9.50

HOT CORNED BEEF REUBEN

Sauerkraut, Swiss Cheese, 1000 Island Dressing on Rye Bread

\$8.50

TURKEY BURGER

Porcini Dusted, Swiss Cheese and Caramelized Onions

\$8.50

CHICKEN CAPRESE

Tomato, Fresh Mozzarella, Arugula and Basil Pesto Aioli on Ciabatta Roll

\$9.00

STEAK SANDWICH

Herbed Neufchatel, Roasted Mushroom-Tomato Relish

\$10.00

CONCORD TURKEY

Smoked Turkey, Arugula, Swiss, Apple-Raisin Chutney on Whole Grain Wheat

\$8.50

DILLED LEMON CHICKEN OR CLASSIC TUNA SALAD

Served on Croissant

\$8.50

ULTIMATE BLT

Served on Whole Grain Wheat

\$8.00

SANDWICH OF THE DAY

\$8.50

STEAKS

Truffle Demi or Bleu Cheese Fondue Steak Sauces Available Upon Request.
Entrees Served with Chef's Selection of Starch and Vegetable.

CENTER CUT FILET MIGNON

6 oz. \$23.00

9 oz. \$27.00

NEW YORK STRIP STEAK

12 oz. \$27.00

AGED SIRLOIN

10 oz. \$24.50

HOUSE SPECIALITIES

SAUTEED PARK FARMS CHICKEN AND PASTA

Linguine Pasta Tossed with Pancetta, Roasted Wild Mushrooms, Arugula and Sherry Cream Sauce

\$9.50

"SURF AND TURF" BLACK PEPPER FETTUCINNE

Seared Tenderloin Tips and Shrimp, Tossed with Asparagus, Fresh Tomatoes, Basil, Truffle Alfredo

\$14.00

CEDAR PLANKED SALMON

Soy Glazed, Topped with Grape Tomato-Avocado Salsa

\$15.50

TEMPURA BATTERED FISH & CHIPS

Ponga Fried Crisp with Sriracha Remoulade, Asian Cole Slaw

\$8.50

BEEF TENDERLOIN TIPS DIANE

Roasted Mushrooms, Shallots, Brandy-Dijon Demi

\$12.00

LATE DAY MIDDLEFIELD OMELETTE

Classic Ham and Middlefield White Cheddar Served with Fruit Cup

\$7.50

Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.
All items are cooked to order. 04/10

Executive Chef
Jonathan Buchner



QUAIL HOLLOW RESORT

18% Service Charge Added to
Parties of (6) or More