



Country Club Of
OCALA
DINNER

STARTERS

TUNA TARTARE | 13

Served over seaweed salad, with wasabi aioli, a sweet soy glaze and crispy wonton crisps

PAN-SEARED CRAB CAKES | 12

Served with a grain mustard butter sauce

 PAN-SEARED SCALLOPS | 14

With butternut squash purée and sage butter sauce

 PULPO A LA PLANCHA | 14

Grilled octopus served with confit potatoes, chorizo, olives and paprika aioli

 HOT HONEY CALAMARI | 12

Served with hot honey, sesame glaze and wasabi aioli

STEAMED CLAMS | 12 

Sautéed in a white wine garlic butter sauce, finish with pancetta and basil

SHRIMP COCKTAIL | 13

Served with bloody mary cocktail sauce and a grilled lemon

SHORT RIB BRUSCHETTA | 13

With oven-roasted tomatoes and balsamic reduction

BEEF EMPANADA | 8

Braised beef with potatoes, raisins, peppers, onions and sofrito, served with a cilantro sour cream

NUT-CRUSTED BRIE | 10 

Served with berry compote and toasted crostini

  SPROUTS & CAULIFLOWER | 7

Pan-roasted Brussels sprouts and cauliflower, served with Romesco sauce

GREENS

CCO HOUSE SALAD 4 | 7

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 4 | 7

Crisp romaine and house-made parmesan croutons with a creamy Caesar dressing

BURRATA CAPRESE | 8 

Served with vine ripe tomatoes, basil, olive oil, balsamic reduction and fresh pesto

Add Chicken +5 | Shrimp +6 | Salmon +7 | Crab Cake +8

 | 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 | 18

Served with roasted garlic mashed potatoes, sautéed asparagus and a lemon butter caper sauce

BRAISED SHORT RIB | 30

Served with Milanese risotto, sautéed baby carrots and red wine demi-glace


PORK CHOP | 24

Served with roasted butternut squash, sautéed asparagus and an apple bourbon glaze

DUCK À L'ORANGE | 28

Crispy duck confit, pan-seared duck breast and duck fat, served with roasted fingerling potatoes, rosemary pancetta and sautéed baby carrots

CCO BURGER | 12

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

CRISPY SALMON | 20

Served with roasted butternut squash, sautéed Brussels sprouts with pancetta and salsa verde

FRESH CATCH | 30

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

PORCINI MUSHROOM RAVIOLI | 22

Served with roasted cauliflower Alfredo sauce, sundried tomatoes, baby spinach and crispy Brussels sprouts

FETTUCCHINE SAMBUCA | 16

Sautéed prosciutto, grape tomatoes, red onions and fresh basil in a sambuca butter sauce

 upon request

Add Chicken +5 | Shrimp +6 | Scallops +8

STEAKS & CHOPS

16oz NY STRIP 32 | 6oz FILET 28 | 8oz FILET 40

PORK CHOP 24 | 20oz BONE-IN RIBEYE 48

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

Make it an Oscar with crab meat, asparagus and hollandaise sauce +12

Add Grilled Shrimp or Scallops +12 | Grilled or Fried 5oz Lobster Tail +22

SIDES

ROASTED GARLIC MASHED POTATOES | MILANESE RISOTTO

SAUTÉED ASPARAGUS | SAUTÉED BABY CARROTS | BRUSSEL SPROUTS WITH PANCETTA

DUCK FAT ROASTED FINGERLING POTATOES WITH ROSEMARY & CRISPY PANCETTA

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