

dinner at COUNTRY CLUB OF OCALA

STARTERS

SCALLOPS GRATIN | 16

Baked scallops with crème fraîche, tarragon and Parmesan reggiano

FRENCH ONION SOUP | 12

Caramelized onions with thyme and sherry wine, topped with Gruyère cheese
upon request

PAN-SEARED CRAB CAKES | 16

Served with remoulade sauce, smashed avocado, plantain chip and grilled lemon

TUSCAN TUNA TARTARE | 18

Served with calabrese peppers and oil, capers, lemon, chives and fresh pesto, served with garlic crostini

BRAISED MEATBALLS | 12

Served with pomodoro sauce, fresh mozzarella, fresh basil and pressed crostini

HOT HONEY CALAMARI | 14

Tossed with Thai chili sauce and drizzled with wasabi aioli

BUTTERMILK-FRIED GATOR | 14

Served with remoulade sauce

GARLIC SHRIMP | 16

Sizzling sautéed shrimp with basil, chili flakes, grilled lemon and pressed crostini

PAN-ROASTED BRUSSELS SPROUTS & CAULIFLOWER | 14

Served with romesco sauce



GREENS

CCO HOUSE SALAD 5 | 8

Mixed greens, grape tomatoes, pine nuts and shaved Parmigiano-Reggiano, served with a basil vinaigrette

CLASSIC CAPRESE SALAD | 14

Fresh mozzarella, vine-ripe tomatoes, fresh basil, olive oil and balsamic reduction

CLASSIC CAESAR 5 | 8


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


WEDGE SALAD | 10

Iceberg lettuce, crispy pancetta, grape tomatoes, blue cheese crumbles and creamy blue cheese dressing

Add Chicken +8 | Shrimp +10 | Salmon +12 | Crab Cakes +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.



STEAKS & CHOPS

Served with house salad or soup du jour and one side

6oz FILET 40 | 8oz FILET 48

VEAL CHOP 48 | BONE-IN RIBEYE 60

Add Hollandaise Sauce, Truffle Butter, Demi-Glace or Blue Cheese Crusted

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

Add Grilled Shrimp or Scallops +14 | 6oz Cold Water Lobster Tail +25

SIDES

BAKED POTATO | TRUFFLE PARMESAN FRIES

ROASTED GARLIC MASHED POTATOES

SAUTÉED ASPARAGUS | SAUTÉED BABY CARROTS

BRUSSELS SPROUTS WITH PANCETTA



ENTRÉES

Served with house salad or soup du jour

CRISPY CHICKEN | 30

Served with caper lemon-butter sauce

SKIRT STEAK | 38

With charred avocado, chimichurri, soft grits and chipotle butter

BEEF & BROCCOLI NOODLES | 34


Beef tenderloin tips sautéed with broccolini, sesame sweet and spicy glaze, tossed with rice noodles, topped with fresh cilantro and toasted sesame seeds

VEAL CHOP | 48

Roasted garlic mashed potatoes, sautéed baby carrots and fig agrodolce sauce

CCO BURGER | 16

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

 upon request

BALSAMIC MUSHROOM FETTUCINE | 26

Meatballs, fresh basil and shaved Parmesan in balsamic mushroom cream sauce

Fettucine Alfredo or pomodoro sauce | 22 | *upon request*

Add Chicken +8 | Shrimp +10 | Scallops +12

FRUTTI DI MARE | 36 

Sautéed shrimp, pan-seared scallops and crab in a spicy Pomodoro sauce, tossed in squid ink

SAFFRON RISOTTO | 28  

Topped with tomato concasse and sautéed mushrooms with garlic and basil

GRILLED BOURBON SALMON | 34

served with almond basmati rice, sautéed broccolini and topped with bourbon pecan glaze

MISO-GLAZED SEABASS | 42

With aji amarillo butternut squash and sautéed baby bok choy

ASK YOUR SERVER ABOUT
THE DESSERTS OF THE WEEK