

WOOSTER CC

DINNER MENU

APPETIZERS

BAKED TEXAS DIP / \$12

Cheese Dip w/ Sausage, Peppers, Onions, Green Chile, Corn, Black Beans, Tomato, Garnished w/ Cilantro & Green Onion, w/ Tortilla Chips

MANGO CRABCAKES W/ REMOULADE SAUCE / \$18

HOUSE MADE MEATBALLS OVER GARLIC MASHED POTATOES W/ TOMATO RELISH / \$15

JUMBO TIGER SHRIMP COCKTAIL / \$19

FRIED MOZZARELLA / \$10

SALADS

BBQ SALMON SALAD / \$20

BBQ Glazed Salmon over Spinach, Pineapple, Red Onion, Red Pepper, Jalapeno, Mozzarella Cheese & BBQ Ranch Dressing

STRAWBERRY WALNUT SALAD / \$11

Butter Lettuce & Arugula w/ Candied Walnuts, Strawberries, Feta Cheese, & Raspberry Poppyseed Dressing

WCC SALAD / \$13

CLASSIC CHICKEN CAESAR / \$18

HOUSE SALAD / \$11

SOUPS

LOBSTER BISQUE

Cup \$9 Bowl \$12

FRENCH ONION

Cup \$6 Bowl \$8

SOUP DU JOUR

Cup \$6 Bowl \$8

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

CASUAL

FLATBREAD PIZZA / \$15

Grilled Flatbread, Fresh Mozzarella, Roma Tomato, Fresh Basil & Choice of One; Cheese, Pepperoni or Italian Sausage

SPECIALTY FLATBREAD / \$18

Shrimp Flatbread, Spinach, Roma Tomato w/ White Garlic Sauce

FRIED FISH TACOS / \$17

Battered & Fried Cod w/ Cabbage, Tomato, Red Onion, & Garlic Chipotle Sour Cream

BREAKFAST BURGER / \$16

Fried Egg, Bacon, Ham & Maple Mayo

CREOLE SHRIMP BURGER / \$16

Cajun Mayo, Andouille Rice, Pepper Jack Cheese & Spicy Tomato Sauce

GOURMET STEAK BURGER / \$18

House Blended Burger, Smoked Cheddar, Grilled Mushrooms & Onions, served on a Brioche Bun

WCC HOUSE WINGERS / \$14

Freshly Battered Boneless Chicken Breast, Choice of Buffalo, Garlic Parmesan, Teriyaki or BBQ

STUFFED PEPPER QUESADILLA / \$16

Pepper Jack & Mozzarella Cheese, Rice, Ground Beef, Tomato, Peppers & Onions

SHRIMP & MANGO QUESADILLA / \$16

Shrimp, Swiss & Mozzarella Cheese served w/ a Mango Relish

CHICKEN WINGS (6 WINGS) / \$10



Ask your server about Gluten Free Options.
Substitute Angel Hair Pasta & Pizza Crust.

WOOSTER CC

ENTREES

BEEF & PORK

**CHIPOTLE GLAZED STRIP STEAK
W/ A PINEAPPLE RELISH / \$45**

FILET MIGNON *
PETIT / \$40 REGULAR / \$52

12 OZ. RIBEYE STEAK / \$42

12 OZ. N.Y. STRIP STEAK / \$45

**FIRECRACKER BREADED PORK
TENDERLOIN W/ BBQ CREAM SAUCE
& WHITE CHEDDAR POLENTA / \$32**

**STEAK & CHICKEN PENNE
W/ A TUSCAN SAUCE / \$25**

VEGETARIAN

**VEGETABLE RISOTTO & RAVIOLI
W/FLORENTINE SAUCE / \$25**

**VEGETABLE PAELLA
W/ ROASTED VEGETABLES/ \$23**

EGGPLANT PARMESAN / \$23

CAPRESE QUESADILLA / \$14

**VEGETABLE FLATBREAD
PIZZA / \$15**

VEGGIE BURGER / \$14
Served w/ Lettuce, Tomato & Onion,
Choice of Side

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SEAFOOD

**MAPLE GLAZED SALMON W/
HONEY & PEACH PECAN POLENTA / \$33**

**PAN SEARED HALIBUT
ON A BED OF LOBSTER RAVIOLI
W/ MUSSELS, SCALLOPS &
A GARLIC WINE SAUCE / \$43**

SEAFOOD MAC & CHEESE / \$32
Shrimp & Lobster Meat over
Cavatappi Pasta topped w/
Fried Calamari & finished w/
Toasted Breadcrumbs

**CRAB STUFFED SHRIMP & GRITS
W/ A LOBSTER TOMATO SAUCE / \$30**

LAKE ERIE WALLEYE / \$35
Choice of; Pan Fried, Deep Fried
or Piccata Style

POULTRY

CHICKEN CORDON BLEU / \$25
Chicken Breast Wrapped in Ham, Breaded &
Fried, served w/ a Swiss Mustard Sauce

CHICKEN MARSALA / \$25
Chicken Breast Dredged in Flour & Pan
Seared. Topped w/ Mushroom Marsala Sauce

CAJUN CHICKEN PASTA / \$26

CHICKEN BRUSCHETTA / \$26



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