

Charlotte City Club

DINNER MENU

SUMMER 2018



FIRST COURSE

Jumbo Lump Crab

Braised jumbo lump crab, English peas, foraged mushrooms, sweet potato puree, lemon beurre fondue

Soup of the Day

A seasonal rotating regional interpretation

Spiced Gazpacho

Blend of tomatoes, cucumber, pickled onions, serrano, and rice wine vinegar, garnished with lime crème fraiche

Ancient Grains

Rainbow quinoa, assorted stone fruit, avocado, pickled red onion, cucumber, lemon verjus vinaigrette

Beets

Roasted baby beets, candied pecans, citrus, chevre, fresh herbs, beet vinaigrette

Caesar Salad

Hearts of romaine, grilled focaccia, boquerones, marinated cherry tomato, shaved reggiano, Caesar dressing

City Club Cobb Salad

Butter lettuce, sweet corn, smoked bacon, heirloom tomato, marinated cucumber, grated farm egg, avocado, buttermilk herb dressing

Salad Addendum: chicken, crab cake, steak

FOR THE TABLE

Tomatoes

Assortment of heirloom tomatoes, mozzarella di bufala, fresh herbs, EVOO, 50 year balsamic vinegar

Frito Misto

Cornmeal dusted fried calamari and rock shrimp, lemon, pickled mustard seed aioli

Foie Gras

Foie gras torchon, seasonal fruit chutney, fleur de sel, brioche

Prosciutto

Shaved prosciutto, burrata, grilled focaccia, basil pesto

We are happy to prepare your meal to your preferences.

Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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TWO HANDS

served with your choice of marinated cole slaw, french fries, sweet potato fries or fresh fruit

Fish Tacos

*Swordfish, marinated cabbage, carrot and cilantro slaw,
pickled red onion, lime crème fraiche, corn tortilla*

Burger

*City Club grass fed custom brisket and sirloin grind, farmhouse cheddar,
heirloom tomato, bacon onion jam, challah roll*

Panini

*Grilled chicken, prosciutto, roasted pepper, spinach, jarlsburg,
pressed on herbed focaccia bread*

Crab Cake

*Carolina crab cake, heirloom tomato, avocado, butter lettuce,
lemon and chervil aioli, challah roll*

MAIN COURSE

Shrimp and Grits

*Sautéed Carolina shrimp, Anson Mills coarse ground grits, leek,
charred peppers, cherry tomato, lemon basil butter*

Grouper

*Roasted grouper, summer bean and corn succotash, basil,
smoked pork broth*

Salmon

*Wild king salmon, rainbow quinoa, braised kale,
slow roasted tomato, fennel, lemon fondue*

Quail

Two semi-boneless marinated quail, farro, spinach, leek, peach chutney

Eat Your Veggies

*Grilled portabella mushroom, roasted tomato, marinated summer squash
and eggplant, goat cheese croutons, basil pesto*

Wagyu

*Wagyu hangar steak, boulangere fingerling potato, asparagus,
red onion jam*

Steak Frites

*Five peppercorn NY steak, herbed french fries, petite baby greens,
horseradish*

Lamb

*Marinated and grilled roasted lamb rack, sweet potato, chanterelle,
asparagus, chimichurri*

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