

# Entrées

## **THIS EVENING'S SIGNATURE MIXED GRILL**

*three grilled items with their sauces and this evening's accompaniments*

## **THIS EVENING'S FEATURED LOCAL CATCH**

*served with Chef's seasonal accompaniments (gf)*

## **CHEF CHARLES' BACKYARD FEATURE**

*our Chef's seasonal market inspiration, always an outstanding value*

## **MOLE COLORODITO ENCHILADA**

*roasted tofu, wild rice, black beans, corn-flax-quinoa crepe, cashew-milk queso, avocado, Oaxacan mole (gf, df, v)*

## **SEARED DIVER SEA SCALLOPS**

*mascarpone polenta, roasted chestnuts & fennel, grapefruit & saffron vinaigrette (gf)*

## **SEARED FAROE ISLAND SALMON**

*crispy fingerling potatoes & Brussels sprouts, shiitake mushrooms, truffle oil, pomegranate jus (gf, df)*

## **ROASTED SPRINGER MOUNTAIN CHICKEN BREAST**

*goat cheese & chard stuffed chicken, grilled eggplant, cassis-juniper chicken glaze (gf)*

## **PAN ROASTED ANGUS BEEF TENDERLOIN**

*roasted garlic-herb crust, citrus roasted beets, brussels sprouts, fava bean & porcini mushroom risotto, marsala reduction (gf)*

# On The Lighter Side

## **LUMP CRAB & AVOCADO**

*baby kale, cucumber, grape tomato, passionfruit vinaigrette (gf, df)*

## **BABY ROMAINE CAESAR**

*with choice of grilled chicken, grilled Faroe salmon, local shrimp or crabcakes*

## **CITY CLUB COBB SALAD**

*baby artisan lettuces, grilled chicken, avocado, bacon, boiled egg, tomatoes, cucumbers, choice of dressing (df)*

## **ROAST DUCK CONFIT**

*lentil-whole grain salad, roasted pears, walnuts, cranberry jus (gf, df)*

# Appetizers and Small Plates

## TONIGHT'S FEATURED SOUP

*the Chef's seasonal  
inspiration (gf)*

## LOCAL ARTISAN SALAD

*local lettuce, hazelnut tuile, poached  
pear, malbec vinaigrette (gf, df, v)*

## ROASTED BRUSSELS SPROUTS

*smoked dates, pumpkin seeds,  
roasted sweet potato, black truffle oil  
(gf, df, v)*

## DEVILED EGGS WITH CAVIAR

*ginger-wasabi eggs, siberian caviar,  
kale oshiitashi, amaranth (gf, df)*

## BUTTERNUT SQUASH GNOCCHI

*seasonal wild mushrooms,  
caramelized apples, walnuts, basil,  
cashew-cream "alfredo" (df)*

## CLASSIC ONION SOUP

*garlic croustade,  
jarlsberg cheese*

## ROSEMARY FLATBREAD

*eggplant, peppers, olives, prosciutto,  
aged goat cheese, arugula*

## HUNAN STYLE

### LAMB MEATBALLS

*rice noodles, green onion, pickled  
vegetables, sweet & spicy sauce (gf, df)*

## DUCK & FOIE GRAS TERRINE

*housemade pickles, walnut bread,  
roasted peach mustard (df)*

## FARMHOUSE CHEESES

*with seasonal fruit compote, fresh  
berries, roasted pecans  
and grilled baguettes*

# Sandwiches

*sandwiches are served with your choice of cole slaw, french fries, or fresh fruit  
all breads are baked on the premises in the City Club bake shop*

## SMOKED ANGUS BEEF TRI-TIP

*marinated & smoked beef tri-tip with white cheddar cheese, sliced tomatoes  
and horseradish cream served on a house-made green onion roll*

## ANCHO CHILE ROASTED CHICKEN

*roasted, naturally raised chicken with avocado, calico slaw  
and green chile sauce served on a house-made ciabatta roll*

## CAROLINA LUMP CRAB CAKE

*fried Carolina lump crab cake, lemon and whole-grain mustard aioli,  
romaine lettuce and tomato on a grilled sesame roll (df)*