

# 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*

## **PURPLE EGGPLANT & TOMATO ROULADE**

*grilled eggplant, overnight tomatoes, roasted baby artichokes  
and fingerling potatoes, summer pepper jus (gf, df)*

## **SEARED ALASKAN HALIBUT**

*roasted root vegetables, black Siberian sturgeon caviar, shiitake duxelle,  
sauvignon blanc sauce (gf)*

## **SEARED FAROE ISLAND SALMON**

*roasted corn grits, heirloom grape tomato salad, poblano-  
pineapple chimichurri (gf, df)*

## **ROASTED SPRINGER MOUNTAIN CHICKEN BREAST**

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

## **SEARED ANGUS BEEF FILET MIGNON**

*bacon & manchego crust, summer vegetable gratin, heirloom tomato salad,  
grilled mango chimichurri (gf)*

# On The Lighter Side

## **LOBSTER & SC SHRIMP SALAD**

*Maine lobster tail, local shrimp,  
citrus, avocado & tomato,  
mango vinaigrette.*

## **BABY ROMAINE CAESAR**

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

## **CHICKEN CAPRESE**

*local tomatoes & fresh mozzarella  
with fresh basil, e.v. olive oil and  
balsamic reduction with radicchio  
and freshly grilled chicken breast (gf)*

## **ROAST DUCK CONFIT & PLUMS**

*roasted corn,  
pepper & barley salad, radicchio,  
roasted plums, cashews, ginger-plum  
vinaigrette (df)*

# Appetizers and Small Plates

## TONIGHT'S FEATURED SOUP

*the Chef's seasonal  
inspiration (gf)*

## CLASSIC ONION SOUP

*garlic croustade,  
jarlsberg cheese*

## LOCAL VINE-RIPE TOMATOES

*baby arugula, flash-fried peppers,  
garlic toast, oregano,  
Spanish olive oil (df)*

## PORK CHEEK CONFIT "HOT DOG"

*smoked tomato, avocado, grilled corn  
relish, vadouvan aioli (df)*

## SUMMER MELON SALAD

*ripe local melons, baby kale, purple  
basil, toasted pepitas, lime vinaigrette  
(gf, df)*

## ROSEMARY FLATBREAD

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

## MANCHEGO POMMES FRITES

*shoestring fries, sautéed garlic,  
manchego, rosemary, sriracha aioli  
(gf, df)*

## HUNAN STYLE

### LAMB MEATBALLS

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

## BUTTERNUT SQUASH GNOCCHI

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

## CITRUS-CURED SALMON

*Colombian "arepa" cake, corn & black  
bean salad, avocado,  
citrus-dill emulsion (df)*

## DEVEILED EGGS WITH CAVIAR

*ginger-wasabi eggs, siberian caviar,  
kale oshiiitashi, amaranth (gf, 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*

## HOUSE SMOKED BBQ'd BEEF SHORTRIB

*braised shortrib, applewood smoked bacon, roasted jalapeño,  
white cheddar & caramelized onion on a house sesame roll*

## VIETNAMESE PORK BANH MI

*marinated roasted pork, pickled vegetables, cilantro, ginger aioli,  
crispy baguette, Viet dipping sauce (df)*

## CAROLINA LUMP CRAB CAKE

*fried carolina lump crab cake, calico slaw, roasted peach tartare sauce,  
on a grilled sesame roll (df)*