

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)

GRILLED BUTTERNUT SQUASH STEAK

*fingerling potatoes, roasted maitake mushroom,
broccolini, vegan maître d'hôtel butter (gf, df)*

SEARED FAROE ISLAND SALMON

*barley with dill, pine nuts & figs, wilted kale, pickled onion,
citrus vinaigrette (df)*

HERB ROASTED SPRINGER FARMS CHICKEN BREAST

leek & russet potato cake, roasted heirloom carrots, olive oil bearnaise (df)

SEARED ANGUS BEEF FILET MIGNON

*root vegetable mash, roasted seasonal mushrooms and cipolini onions,
smoked beef bacon, Bourguignon sauce (gf, df)*

Salad Entrées

FRIED GREEN TOMATO SALAD

*shaved fennel, arugula, roasted
apple, applewood smoked bacon,
herbed buttermilk dressing*

CITY CLUB CLASSIC CAESAR

*grilled shrimp or crab cakes
or with grilled chicken*

CRAB & AVOCADO

*jumbo lump crab, baby kale,
grape tomato, cucumbers,
passionfruit vinaigrette (gf, df)*

CITY CLUB COBB SALAD

*mixed greens, egg, tomatoes, bacon,
cucumbers, avocado, chicken and
Maytag blue cheese (gf)*

Our Local Sources

Produce

*Tega Hills Farm, Fort Mill SC
Urban Mushroom, Charlotte NC
Barbee Farms, Concord NC
Fair Share Farm, Pfafftown NC*

Center Plate

*Heritage Farm, Dobson NC
Prestige Farms, Charlotte NC
Springer Mountain Farm, Mt. Airy GA
Sweetgrass Dairy, Thomasville GA*

Appetizers and Small Plates

TONIGHT'S FEATURED SOUP

the Chef's seasonal inspiration (gf)

KALE AND APPLE SALAD

candied walnuts, grilled bacon, apple vinaigrette, shaved manchego (gf)

WEDGE CUT FRIES

yukon gold fries, slivered garlic, ancho chile, lime-salt, smoked ketchup (gf, df)

CLASSIC ONION SOUP GRATINÉE

garlic croustade, jarlsberg cheese

PAN SEARED CRAB CAKES

fennel slaw, roasted corn, green onion, jalapeño-honey glaze (df)

SEARED YELLOWFIN TUNA

sesame, kimchee fried rice, miso vinaigrette (gf, df)

Sharing Plates

MEDITERRANEAN MEZZE

bulgur tabouleh, chickpea hummus, smokey eggplant baba, olives, grilled flatbread (df, v)

CAPELLINI CARBONARA

prosciutto, sunny side eggs, gremolata, pecorino pepato

BRAISED SHORT RIB SLIDERS

pickled red onion, arugula, roasted garlic remoulade (df)

MUSSEL & SHRIMP PAELLA

farmed mussels, carolina shrimp, saffron bomba rice, rosemary, smoked paprika piperada (gf, df)

CLASSIC MEATBALLS

San Marzano tomato sauce, whipped ricotta, fried basil (gf)

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, sweet potato fries or fresh fruit. All breads are baked on the premises in the City Club bake shop

CITY CLUB CLASSIC BURGER

ground brisket & sirloin burger, applewood smoked bacon, pimento cheese & caramelized onion on a grilled sesame roll

ROASTED CHICKEN CHACARERO

marinated roasted chicken, roasted tomato, avocado, french beans, roasted garlic aioli, Chilean "pan amasado" (df)

CAROLINA LUMP CRAB CAKE

fried lump crab cake, Carolina chow-chow, lemon tartare sauce, on a grilled sesame roll (df)