

# 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)*