

CITY CLUB



CHARLOTTE  
1947

## FIRST COURSE

### Jumbo Lump Crab

*Braised jumbo lump crab, butternut squash, Brussel leaves, chanterelle, lemon beurre fondue (gf)*

### Soup

*Seasonal rotating regional interpretation*

### Curried Sweet Potato

*Velvety puree of roasted sweet potato, lightly spiced with North Carolina sour apple chutney (veg, gf)*

### Beets

*Roasted baby beets, spiced walnuts, pomegranate, blue cheese, beet vinaigrette (v)*

### Caesar

*Baby romaine, croutons, boquerones, parmesan crisp, 64-degree egg, Caesar dressing*

### Cobb Salad

*Bacon, tomato, cucumber, egg, Arcadian harvest blend lettuce, avocado, bleu cheese, served with your choice of dressing (gf)*

### Gem Lettuce

*Smoked tomato, candied sunflower seed, Bulgarian feta cheese, golden raisin, butternut squash, creamy basil dressing (gf)*

### Pomme Frites

#### Truffle-Parmesan Fries

*Truffle oil, shaved parmesan cheese, parsley*

Salad Addendum: *chicken, shrimp, steak*

## FOR THE TABLE

### Hand Crafted Cheese

*Small batch award-winning cheeses, honeycomb, preserves, toast points (v)*

### Frito Misto

*Cornmeal dusted fried calamari and rock shrimp, lemon, pickled mustard seed aioli (gf)*

### Burrata

*Luxardo cherries, aged balsamic, crushed pistachio, olive oil, lime zest, fleur de sel (gf)*

*gluten-free (gf), dairy-free (df), vegetarian (veg), vegan (v)*

*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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## HANDHELDS

*served with your choice of Caesar side salad, fries, or fresh fruit*

### **Beef Burger**

*Custom ground angus beef, gruyere cheese, vine ripe tomatoes, gem lettuce, onion straw, truffle au poivre, brioche bun*

### **Charlotte City "Club"**

*Lobster salad, yuzu aioli, crispy apple smoked bacon, gem lettuce, vine ripe tomatoes, grilled sourdough*

### **Tandoori Marinated Chicken**

*Tahini, shredded lettuce, pico de gallo, grilled naan bread*

### **Smoked Roast Lamb**

*Smoked yogurt, curry onions, shredded lettuce, pico de gallo, grilled naan bread*

### **Marinated Skirt Steak**

*Charred eggplant purée, shredded lettuce, pico de gallo, grilled naan bread*

## MAIN COURSE

### **Shrimp and Grits**

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

### **Grouper**

*Butternut squash, chanterelle and leek risotto, seasonal vegetable, citrus beurre fondue (gf)*

### **Salmon**

*Seared salmon, Anson Mills farro verde, smoked tomato, fennel, braised greens, charred pepper, citrus and herb vinaigrette (df)*

### **Portabella Steak**

*Portabella steak, roasted Brussels sprouts, grilled broccolini, pickled red onion, corn and squash hash, chimichurri (gf, df, v)*

### **Grilled Lamb Rack**

*Fennel crusted lamb rack, roasted caulilini, white cheddar and leek bread pudding, lemon yogurt, lamb jus*

### **Steak Fritte**

*Five peppercorn Prime New York steak, herbed french fries, petite baby greens, horseradish, City Club steak sauce (gf)*

Experience Charlotte City Club's new Executive Chef Kamel Dahmani's tapas offerings during Jazz Nights, Thursdays 6:00 – 9:00 p.m. or enjoy the Chef's dinner feature Wednesdays – Saturdays.



We are pleased to announce Chef Kamel's first menu will be available in July.