



STARTERS

Corn and Crab Chowder

The City Club tradition finished with sherry

Beets

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

Small Caesar

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

Gem Lettuce

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

Frito Misto

Fried calamari and shrimp, lemon, pickled mustard seed aioli

Pomme Frites

Truffle-Parmesan Fries

Truffle oil, shaved parmesan cheese, parsley

Salad Addendum: *chicken, shrimp, salmon, steak*

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

Cobb Salad

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

Caesar Salad

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

Shrimp and Grits

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

Salmon

Seared salmon, Anson Mills farro verde, smoked tomato, fennel, braised fall 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 broccolini, 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)

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.



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.