

Charlotte City Club
DINNER MENU

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
Tender baby romaine, sourdough crouton, boquerones, sun dried tomato, shaved reggiano

Cobb Salad
*Grilled chicken, 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)*

Salad Addendum: *chicken, shrimp, steak, crab cake*

FOR THE TABLE

Hand Crafted Cheese
Small batch award-winning cheeses, honeycomb, preserves, toast points (v)

Lobster Mac & Cheese
*Elbow macaroni, Manchego and Parmesan cream, lobster meat,
bacon, panko bread crumbs*

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

Burratta
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.

TWO HANDS

served with your choice of marinated cole slaw, french fries, sweet potato fries or fresh fruit

Shrimp Tacos

Blackened shrimp, marinated cabbage, carrot and cilantro slaw, pickled red onion, lime crème fraiche (gf)

City Club Club

Pepper crusted turkey, pit ham, bacon, white cheddar, gem lettuce, roma tomato, roasted garlic aioli, whole grain mustard

Burger

Joyce Farms grass fed ground beef, farmhouse cheddar, heirloom tomato, bacon onion jam, challah roll

Crab Cake

Carolina crab cake, tomato, grilled red onion, smoked bacon, butter lettuce, lemon and chervil aioli

BBQ Brisket

Barbecue brisket, caramelized onion spread, cole slaw on brioche (df)

Lobster Grilled Cheese

Lobster meat, caramelized onion, white cheddar on sourdough bread

Chicken

Marinated grilled chicken, roasted peppers, feta, artichoke and olive tapenade, baby greens and citrus vinaigrette rolled in a flour tortilla

MAIN COURSE

This Evening's Prime Filet Mignon Feature

Chef's selection of accompaniments and sauces

Mixed Grill

Chef's selection of grilled meats with their sauces and this evening's accompaniments

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)

Magret Duck Breast

Roasted duck, brussels sprout, fingerling and cider ragu, smoked bacon, North Carolina apple chutney (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 brocolini, 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)