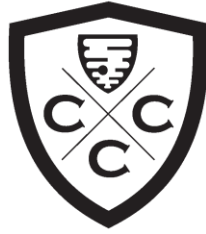


CITY CLUB



CHARLOTTE

1947

STARTERS

CITY CLUB TRADITION CORN-CRAB CHOWDER 8

Fresh corn, blue crab meat, shellfish broth

CLASSIC CAESAR 10 / 14

Crisp romaine leaves, shaved parmesan, croutons & caesar dressing

Add salmon, chicken breast, or shrimp for 8

CHILLED JUMBO SHRIMP COCKTAIL 18

Traditional cocktail sauce, lemon (gf)(df)

PRIME BEEF TARTARE 21

Marshallburg Farms osetra caviar, truffle aioli, radish, rice crackers, pasteurized egg yolk (gf)

HANDCRAFT CHEESE & CHARCUTERIE 16 / 22

Daily charcuterie selection & assorted cheese, grapes, honeycomb, cornichon, mustard & artisan bread

HAND-CUT STEAKS

PRIME FILET MIGNON 40

8 oz.

PRIME RIBEYE 48

16 oz.

PRIME STRIP 45

16 oz.

PRIME PORTERHOUSE 58

24 oz.

CUSTOM GROUND DOUBLE CHEESEBURGER 15

8 oz. Truffle au poivre sauce

SAUCES

Béarnaise (gf)

Bordelaise (gf)(df)

Chimichurri (gf)(df)

Peppercorn sauce (gf)(df)

Maître D' butter (gf)

SHAREABLE SIDES 9.5

GRILLED ASPARAGUS

Bearnaise, charred lemon (gf)

TRUFFLE FRIES

BLACK TRUFFLE MAC & CHEESE

White cheddar, gruyère, parmesan, ditalini pasta, demi-glace

BRUSSEL SPROUTS

Butternut squash, Nueske's pork belly, apple cider vinaigrette, pumpkin seeds (gf)(df)

THICK-CUT ONION RINGS

Aji amarillo dip

RAINBOW BABY CARROTS

Carrot puree, aioli, puff quinoa (gf)(df)

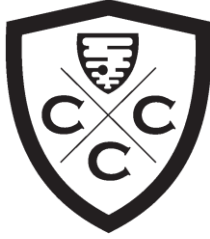
LOADED MASHED POTATOES

Nueske's bacon, white cheddar, sour cream, chives (gf)

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

Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

CITY CLUB



CHARLOTTE
1947

STARTERS

TRADITIONAL FRENCH ONION SOUP 10

Croutons, gruyère

BLUE CHEESE WEDGE SALAD 10/14

Baby iceberg, cherry tomatoes, candied Nueske's bacon, danish blue cheese dressing (gf)

Add salmon, chicken breast, or shrimp for 8

HERITAGE BEETROOT SALAD 16

Burrata, pickled walnut, EVOO, watercress (gf)

CCC SALAD 10/14

Butter leaf lettuce, endive, asparagus, avocado, tomato, fingerling potato chips, truffle vinaigrette (df)

Add salmon, chicken breast, or shrimp for 8

BRAISED CHILLED SPANISH OCTOPUS 14

Kalamata olives, pickled fresno chilies, preserved lemon (gf)(df)

APPLEWOOD SMOKED THICK-CUT NUESKE'S BACON AU POIVRE 12

Bourbon molasses glaze (gf)(df)

JUMBO LUMP CRAB CAKES 21

Celeriac-green apple petite salad, celery root remoulade, charred poblano vinaigrette (df)

MAIN COURSE

SEARED SALMON 26

Asparagus, heirloom tomatoes, pearl onion, preserved lemon, coconut curry piquillo sauce, steamed jasmine rice (gf)(df)

Suggested Wine: Jolété 2016 Le Verre Cuvée Pinot Noir, Willamette Valley

SHRIMP N GRITS 25

Anson Mills stone grits, tiger shrimp, crispy Nueske's bacon, shellfish andouille gravy (gf)

Suggested Wine: Cochon Pape Rocks Blanc, Viognier, Sonoma, California

SEA SCALLOPS 28

Corn-crab salsa, chorizo, glazed baby carrots, black rice, piquillo pepper emulsion (gf)(df)

Suggested Wine: Nugan Estate Drover's Hut Chardonnay, NSW, Australia

SOUTHERN CHICKEN CASSOULET 27

Sea island peas, root vegetables, chicken andouille sausage (gf)(df)

Suggested Wine: L'Arco Valpolicella Ripasso Classico Superiore, Italy

MINT CRUSTED LAMB RACK 35

New Zealand lamb rack, chevre stuffed zucchini cannelloni, potato pave, lamb jus

Suggested Wine: Vega Escal, Priorat DOCa, Spain

STEAK & FRITES 25

New York strip loin, truffle parmesan fries, maître d' butter

Suggested Wine: Silver Ghost Cabernet Sauvignon, Napa Valley, California

CAROLINA GOLD RICE 19

Shitake mushrooms, edamame, asparagus, baby carrots, roasted tomato jus, sunny side egg or crispy tofu (gf)(df)(v)(veg)

Suggested Wine: Bodegas Ethereo Albarino, Rias Baixas Galicia, Spain

EXOTIC MUSHROOM 22

Fregola sarda, shaved carrot, asparagus, mushroom consommé, puffed quinoa, watercress (df)(v)(veg)

Suggested Wine: Sidewood Estate Mappinga Fume Blanc, Australia