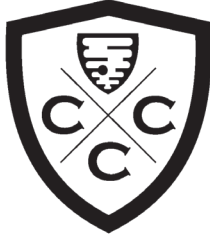


# CITY CLUB



## CHARLOTTE 1947

### DINNER

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#### **SPARKLING**

*Carletto Prosecco, Italy*  
*Calvet Brut Rose, Bordeaux*

#### **CHARDONNAY**

*Matchbook, Dunnigan Hills, CA*  
*Drifting, Lodi CA*  
*Vina Robles, Monterey, CA*

#### **SAUVIGNON BLANC**

*Crossings, Marlborough, NZ*  
*Trentadue OPR, Lodi, CA*  
*Marlborough Estate, Res NZ*

#### **PINOT GRIGIO**

*Giuliano Rosati, Italy*

#### **CABERNET SAUVIGNON**

*Drifting, Lodi CA*  
*Spring Street, Paso Robles, CA*  
*Silver Ghost, Napa CA*

#### **MERLOT/MALBEC**

*La Storia, Alexander Valley, CA*  
*Almarada Malbec, Mendoza, ARG*

#### **PINOT NOIR**

*Ministry of the Vinterior, Russan River, CA*  
*Ken Wright, Willamette, OR*

#### **FEATURE WINES**

*Granite Hill Pinot Noir, Lode, CA*  
*M.I.P. Rose, Provence, FR*  
*Jamieson Ranch Dbl Larait Cab*  
*Sidewood Shiraz*

#### **CRAFT COCKTAILS**

*Smoking Joe Old Fashion*  
*Thyme with Friends Raspberry Thyme Margarita*  
*Bourbon Whip*  
*Barrel Aged Negroni*  
*City Club Mule*  
*Ask about the weekly cocktail feature*

#### **SOBER SIPS**

*Featuring Seedlip Non-Alcoholic Spirits*  
*Ginger Crush*  
*Espresso Motini*  
*Garden Fresh*  
*Kaliber Beer*

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### FOR THE TABLE

#### **HAND CRAFTED CHEESE AND CHARCUTERIE SMALL/LARGE**

*Daily charcuterie selection and assorted cheeses, grapes, honeycomb, marinated olives, cornichon, mustard, assorted artisan bread*

#### **ASSORTED SKEWERS PLATTER**

*Tandoori marinated chicken and herb marinated shrimp skewers served with hummus dip, harissa sauce, grilled naan bread*

#### **OLIVE FOCACCIA SMALL /LARGE**

*Castelvetrano olives, cured black olives, caramelized onions, garlic, parmesan cheese*

#### **SPANISH FOCACCIA SMALL/LARGE**

*Chorizo, manchego cheese, cured black olives, serrano ham, tomatoes*

#### **ASIAN CURRY FOCACCIA SMALL/LARGE**

*Hoisin sauce, gochujang, sesame seeds, ginger, green onions, black garlic paste (veg)*

CITY CLUB



CHARLOTTE  
1947

DINNER

STARTERS

**COCONUT CURRY SQUASH SOUP**

Compressed fennel, pumpkin seed, fig gastrique

 **CHOPPED CAESAR**

Baby romaine, croutons, parmesan, caesar dressing

 **GEM LETTUCE WEDGE**

Pancetta and parmesan crisp, wasabi ranch dressing (gf) (veg)

**ROASTED AND SHAVED BEETS**

Almond crumble, blue cheese, avocado, mustard greens, dill

 **HEIRLOOM TOMATO AND BURRATA SALAD**

Rocket pesto, provençal granola, evoo, aged balsamic (veg)

**GRILLED OCTOPUS**

Shishito peppers, herb-roasted fingerling potatoes, squid-ink mustard sauce

**SCALLOP AND SHRIMP**

Cauliflower mousse, miso beurre blanc

**COCOA FOIE GRAS TORCHON**

Truffle bavarois, persimmon gelée, mini brioche loaf

**ENTREE SALADS**

Option to add salmon, chicken breast, or tiger shrimp

 **CHOPPED CAESAR**

Baby romaine, croutons, parmesan, caesar dressing

 **FARMERS MARKET SALAD**

Fresh seasonal vegetables, mixed greens, balsamic vinaigrette

**MAIN COURSES**

**SEARED SNAPPER**

Bucatini pasta, rapini, garlic, petite salad, braised jus

 **SHRIMP AND GRITS**

Stone-ground yellow grits, tiger shrimp, cherry tomato, andouille sausage gravy

**PAN SEARED SCALLOP**

Cauliflower trio, smoked labneh, cashew

**DUCK TRIO**

Crispy duck breast, duck confit ravioli, foie gras crème anglaise, shishito peppers, sweet potato puree

**ROASTED LAMB RACK**

New Zealand lamb rack, potato-pine nuts 'risotto', charred butternut squash, dates, mint chimichurri

 **SHORT RIBS BONE-IN**

48-hour short ribs, cipollini onion, parsnips, arugula, cambozla cheese

 **ROASTED BEEF TENDERLOIN**

Leeks and potato galette, asparagus, bone marrow bordelaise (gf)

**CAULIFLOWER**

Cauliflower trio, amaranth, prunes, preserved lemon, arugula, roasted cauliflower jus (gf) (veg) (v)

Notations:  City Club Classics, (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.